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VEGETABLES - SIDE DISHES

MILCHEGE LOKSCHEN KUGEL (NOODLE PUDDING)

Shirley Wilensky

1/2 lb. pkg. fine noodles	3 eggs
1/2 lb. creamed or plain cottage cheese	1/4 lb. butter 1 c. sour cream

Cook noodles and drain water. Add sour cream and cheese, plus the melted butter in an 8 x 10 inch baking pan. Dot top of well-greased casserole with butter and bake in 350° oven for 45 minutes to 1 hour.

NOODLE KUGEL (PUDDING)

Sandy Perlmutter
Carol Ziff

1/2 lb. noodles	2 T. sugar
6 T. butter, melted	3 eggs
1 (8 oz.) cream cheese	1 c. Rice Chex
1 c. milk	2 T. butter
1 c. apricot nectar	Cinnamon
1 tsp. salt	Sugar

Cook noodles and drain. Pour melted butter over noodles and toss. In a separate bowl put cream cheese, milk, apricot nectar, salt, 2 tablespoonfuls sugar and eggs. Mix until well blended; pour over cooked noodles. Bake for 1 hour at 350° in an 8 or 9-inch ungreased pan. When done, mix Rice Chex with 2 tablespoonfuls butter and put over kugel (pudding). Sprinkle with mixture of cinnamon and sugar.

NOODLE PUDDING**Judith Kramer**

1 (16 oz.) pkg. medium noodles, cooked and drained	3 eggs, beaten
1/2 lb. creamed cottage cheese	1 c. sour cream
1/4 lb. butter	1 c. milk
1 (3 oz.) pkg. cream cheese	1 tsp. cinnamon
1/2 c. white sugar	Salt, pinch

Mix all ingredients and blend well. Grease 9 x 12 inch baking pan and bake at 375°.

APPLE NOODLE KUGEL (ancient Yiddish recipe)**Michael Strasberg**

1 (12 oz.) box medium or broad noodles	2/3 c. sugar
4 large eggs	Lots of cinnamon
5 tart apples, Winesap	1/2 c. raisins, optional

Cook noodles as directed on box. Drain well. Separate eggs, put aside whites. Into noodles put egg yolks, cinnamon, sugar, and margarine. Mix well and let stand while peeling and dicing apples and raisins. Add to noodle mixture, stir well. Beat egg whites stiff and fold into entire mixture. Pour into greased pan and bake at 375° for 45 minutes to 1 hour.

CHERRY KUGEL**Eve Perlmutter**

1/2 lb. fine noodles	1/2 c. sugar
1 c. sour cream	2 c. cottage cheese
4 eggs	1 stick margarine, melted
1/2 c. milk	1 c. cherry pie filling

Mix together the noodles, sour cream, eggs, milk, sugar and cottage cheese. Put melted margarine on bottom of 9 x 13 inch pan. Pour noodle mixture into pan and mix with margarine. Bake 40 minutes at 350°. Remove from oven. Spoon cherry pie filling over kugel. Bake 30 minutes more. Refrigerate. Serves 12.

CHERRY KUGEL**Denise Swerdlik**

1 lb. wide noodles
 5 eggs
 1 stick butter **or** margarine
 3/4 c. sugar mixed **with** 1 tsp.
 cinnamon

4 apples, peeled **and** grated
 1 can cherry pie filling

TOPPING:

1/4 c. cornflake crumbs
 1/2 c. graham cracker crumbs

1/4 c. sugar **with** dash cinnamon
 3/4 stick butter **or** margarine,
 melted

Cook and drain noodles. Melt butter. Beat eggs until light and foamy; add sugar-cinnamon mixture, mix well and add noodles. Stir well.

Grease a 9 x 13 inch pan with a little of the melted butter. Pour remainder of butter into noodles.

Spread half of the noodle mixture into greased pan; pour apples and cherry pie filling over noodles, add rest of the noodle mixture.

Mix together the topping ingredients and sprinkle over the kugel. Bake at 350° for one hour.

BROCCOLI KUGEL**Gladys Neuman (Frieda Perl's recipe)**

2 boxes chopped frozen
 broccoli
 1 pkg. vegetable **or** onion
 broth
 1 1/2 T. margarine
 1 1/2 T. flour

1/2 c. Coffee Rich
 1/2 c. mayonnaise
 1 T. onion soup mix
 3 eggs
 Bread crumbs

Thaw out broccoli, squeeze out excess water. Mix all ingredients. Top with a little bread crumbs, paprika. Bake at 350° for about 30-40 minutes in an oblong baking dish. It is a very nice side dish to be used with meat or dairy.

HEAVENLY HARVEST KUGEL**Carol Ziff**

6 large carrots, peeled	4 eggs, beaten
4 large zucchini	2/3 c. dry bread crumbs
1 large potato, peeled	1/2 c. matzo meal
1 onion	1 stick margarine, melted
1 clove garlic, crushed	Salt, to taste

Grate carrots, zucchini, potato and onion. Add to beaten eggs; stir in bread crumbs, matzo meal and melted margarine. Stir in crushed garlic and salt. In greased 9 x 13 inch pan, bake at 350° for 1 hour or until brown.

POTATO KUGEL ZAHAVA**Corine Neuman**

6 large potatoes	1 1/2 tsp. Ac'cent
1/2 onion	1 tsp. salt
1 1/2 carrots	1/4 tsp. pepper, optional
4 eggs	1 tsp. oil
1 1/2 tsp. sugar	

Cut potatoes, onions and carrots into small cubes. Fill blender to top and cover with cold water. Usually takes 2 fillings. Process until pulpy on low setting. Pour into colander or strainer and drain. In a large bowl or blender, place eggs, sugar, Ac'cent salt, pepper, oil. Pour over chopped mixture. Bake uncovered 1-2 hours at 350°.

POTATO KUGEL**Sara Levenstein**

6 medium potatoes	1 piece white bread or stale
1 medium onion	roll, cut in small pieces
2 to 3 eggs	1/2 tsp. salt
	1/8 tsp. pepper
	1/4 c. oil

While grating or processing the potatoes and onions, put 1/4 cup oil in baking pan and put in 350° oven. Add remaining ingredients to potato and onion mixture. When oil is hot, pour some of oil into grated mixture and then pour all of mixture into pan. Bake 1 hour or until brown and crisp.

POTATO LATKES

Sara Levenstein

4 large potatoes	1/8 tsp. pepper
2 eggs	3 T. flour
1 medium onion	Oil, for frying
1 tsp. salt	

Grate potatoes and onions or use chopping blade of food processor. Add remaining ingredients. Heat oil in frying pan. Add mixture by tablespoonfuls into oil. Fry until brown on one side. Turn and brown on other side.

KASHA VARNISHKAS

Sara Levenstein

1 c. medium kasha, buckwheat groats	2 c. boiling water
1/2 tsp. salt	1 c. cooked bowtie noodles
1 egg	

Place kasha in saucepan with salt. Add egg and make all the kernels wet. Put on small flame and keep mixing for 20 minutes until all the kernels separate. Add 2 cups boiling water and cook 20 minutes until all water is absorbed. Add bowtie noodles. Sautéed onions or mushrooms can be added if you choose. Serve with pot roast or brisket that has a lot of gravy.

CARROT TZIMMES

Sally G Levenstein

1 (2 lbs.) grated carrots	3 12-inch kishke
2 grated yam sweet potatoes	1/2 c. brown sugar
3 lb. brisket	2 cans clear chicken broth

Preheat oven to 350°. Cover bottom of baking dish with part of carrot and yam mixture. Put meat on top. Surround with kishke filling. Put rest of carrot and yam mixture on top. Sprinkle on sugar. Pour in chicken soup. Cover tightly and bake for 3 hours.

PERFECT POTATO PANCAKES

Shelley Goldbloom

A treat for Chanukah or anytime. Good with brisket, pot roast, or roast poultry. Unfortunately, this was not our family recipe before 1980, or we would have had better latkes! Is authentic, old-fashioned, best recipe of all though.

8 big potatoes, old ones are best - are less watery; save starch from potato water	2 T. flour, matzo meal, cracker meal, etc.
1 large onion	1 T. salt
2 eggs, separated	1 tsp. pepper
	Crisco, best or vegetable oil, for frying

Peel potatoes into a bowl of cold water to prevent them turning dark. When ready to cook, proceed.

NOTE: You can make these in advance, and after frying, keep warm in oven or reheat them later. But to grate long before ready to fry is to risk darker, uglier latkes (still tastes okay though).

Grate onion alternately with the potatoes so the onion juice will keep the potatoes white. You **could** cheat and use blender or food processor, but a handgrater with a bloody knuckle as a badge of martyrdom is fully traditional! Drain into a colander or strainer over a bowl. Once liquid settles in bowl, pour off carefully, reserving the white starch that settled on bottom. Mix it with the grated potatoes and onion, mixed yolks, flour or matzo meal, salt, pepper. Beat whites and gently fold in. Fry in hot oil or fat, about 2 tablespoonfuls per pancake. Turn once when a deep golden brown and crisp. Drain on paper towels. 8 servings. Good topped with sour cream or applesauce. Can keep warm in 250° oven. Have a happy evening enjoying these and the people at your table!!

CHERRY VERENIKAS**Carol Belber**

3 c. pitted sour red cherries 1 T. cornstarch
 3/4 c. sugar 1 T. cold water
 2 tsp. lemon juice

Save any juice that oozes from the cherries. Combine cherries, juice, sugar, and lemon juice in saucepan. Mix cornstarch and water and add. Cook over low heat 10 minutes, stirring frequently. Reserve the syrup.

Make dough:

3 c. flour 1 or 2 T. sour cream
 2 eggs

Knead dough; add a little milk as needed. Roll out dough, not too thick. Cut into 3-inch circles, (large glass is good). Place a tablespoonful of cherry mixture on each. Fold over into half moons and press edges together with a little water. Cook in rapidly boiling, salted water for 10 minutes or until verenikas rise to the top. Drain. (Cook only 4 or 5 at a time). Serve with the syrup slightly heated.

CARROT, SWEET POTATO AND APPLE TZIMMES**Eve Perlmutter**

3 carrot, sliced Salt and pepper
 4 sweet potatoes, sliced 3 T. chicken fat or vegetable fat
 3 tart apples, sliced 1 c. water
 1/2 c. brown sugar
 1/2 lb. prunes

Cook carrots, sweet potatoes and add prunes during cooking. Cook until tender. Drain. Pare, quarter, core and thick slice apples. Alternate potato mixture and apples in layers in 2 1/2 quart baking dish. Season with brown sugar, salt, pepper, and fat. Add water. Cover. Bake in moderate oven 350° for 30 minutes. Remove cover and continue baking until golden brown. Serve hot. Serves 6.

PRUNE AND POTATO TZIMMES**Eve Bern**

2 or 3 lb. chuck roast or flank	Juice of 1/2 lemon or sour salt, to taste
1 lb. pitted prunes	1/2 c. sugar, use sweet and sour to your own taste
5 or 6 potatoes, quartered	

Cover the meat with water and cook for about 1 1/2 hours. Add potatoes, prunes, sweet and sour ingredients, salt to taste. Cover and cook over low heat for another hour. Uncover and place in 350° oven for about 30 minutes or until meat is tender and potatoes are a golden brown.

Sweet potatoes, peeled and quartered, may be used if preferred to white potatoes.

TZIMMES**Shelley Goldbloom**

6 large carrots, sliced	1 c. prunes
2 large sweet potatoes, sliced	1/2 c. orange juice
1 medium onion, sliced	Cinnamon
3 T. margarine or schmaltz	Dash nutmeg

Put all ingredients in covered casserole. Bake 1 1/2 to 2 hours at 375°.

This can be frozen or made in advance and reheated.

BROCCOLI CASSEROLE**Lillian Brodsky**

2 pkgs. chopped broccoli	1 can sliced water chestnuts
1 can cream of celery soup	1 can French fried onion rings

Cook broccoli and drain. Add soup to broccoli. Pour half of mixture into 1-quart casserole. Cover with sliced water chestnuts, then add remaining broccoli mixture. Top with onion rings. Cover and bake in 350° oven for 30 minutes. Serves 6 to 8.

BROCCOLI BAKE**Lillian Brodsky**

2 pkgs. frozen broccoli, cooked and drained	1 T. chopped onion
1 1/2 T. flour	3 eggs, slightly beaten
1 1/2 T. melted margarine	Salt
1/2 c. mayonnaise	Pepper
1/2 c. Coffee Rich	Garlic powder
	Cornflake crumbs

Grease a 9 x 9 inch pan and pour a layer of cornflake crumbs on the bottom. Mix the rest of the ingredients together and pour on top of cornflake crumbs. Bake in 350° oven until done, about 40 minutes. This can be frozen.

BROCCOLI-CORN BAKE**Sara Levenstein**

1 (10 oz.) pkg. frozen chopped broccoli, thawed or fresh broccoli, chopped	1 beaten egg
1 lb. can creamed corn	4 T. melted oleo
1/2 c. soda cracker crumbs	1 T. instant minced onion
	1/2 tsp. salt
	1/8 tsp. pepper

Combine broccoli, corn, 1/4 cup crumbs, egg, oleo, onion, salt and pepper. Mix and pour into 1 3/4 quart casserole. Sprinkle remaining crumbs and oleo mixture over top. Bake at 350° for 45 minutes.

HUNGARIAN CABBAGE**Sara Levenstein**

1 head cabbage, coarsely shredded or thinly sliced	Salt
1 large onion, diced	Pepper
1 pkg. bowtie noodles, cooked and drained	4 T. oil

Saute' onion in oil in large pot until transparent. Add cabbage and cook until completely limp and onions have turned the mixture to a brownish color. Add lots of salt and pepper to taste. Add more oil if mixture is dry. Add cooked bowties and heat through. Can be prepared ahead and heated in oven. Serves 8.

CREOLE CABBAGE**Marilyn Sachs**

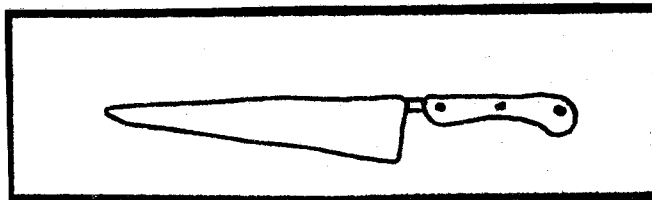
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|---|--|
| 1 large onion, peeled and
minced | 1 clove garlic, peeled and
crushed |
| 1 small green pepper, cored,
seeded and minced | 2 T. oil |
| 1 small sweet red pepper,
cored, seeded and minced,
optional | 3 to 4 ripe tomatoes, cut up |
| 1 stalk celery, minced, top
not included | 1 small cabbage, shredded medium
fine |
| | 1 1/2 tsp. salt |
| | 1/8 tsp. pepper |

Stir-fry onion, peppers, celery and garlic in oil in large kettle 5 to 8 minutes, until onion is pale yellow. Add tomatoes and stir-fry 2 minutes. Add cabbage, salt and pepper. Cover and turn heat to low. Simmer 15 to 20 minutes until cabbage is tender. Serves 4.

CARROT RING**Dee Peacock**

- | | |
|-----------------------------|------------------------|
| 1/2 c. vegetable shortening | 1/2 tsp. baking powder |
| 3/4 c. brown sugar | 1/2 tsp. baking soda |
| 3 eggs, separated | 1 T. lemon juice |
| 2 c. grated carrots | 1 T. water |
| 1/4 tsp. salt | Bread crumbs |
| 1 c. flour | |

Cream shortening with brown sugar; add egg yolks, grated carrots and salt. Add sifted dry ingredients, lemon juice and water. Fold in beaten egg whites. Pour into a greased 9-inch ring mold sprinkled with bread crumbs. Bake in 350° oven in a pan of hot water for 45 minutes. Serves 6-8.



CARROT RING**Jeanette Rifkin**

3/4 c. Crisco	1 tsp. baking soda
1/2 c. brown sugar	1/2 tsp. salt
2 eggs	1 T. water
3 c. grated carrots	1 tsp. vanilla
1 1/4 c. flour	1 T. lemon juice
1 tsp. baking powder	

Cream Crisco and sugar; add eggs and carrots. Add dry ingredients to mixture, then water and flavorings. Pour mixture into a greased and floured 8-inch ring. Bake 1 hour at 350°.

CARROT RING**JoEllen Hartman**

1 c. shortening	1 1/4 c. flour
1/2 c. brown sugar	1/2 tsp. baking soda, dissolved in 1 T. water
2 eggs, separated	
1 tsp. almond extract	1 c. grated carrots

Cream shortening and sugar. Add yolks and almond extract. Alternate adding flour and soda mixture; add carrots. Fold in stiff whites. Pour into greased 8-inch mold pan. Bake at 350° for 45 minutes.

CARROT PUDDING**Mrs L Harrison**

1 c. shortening	1/2 tsp. baking soda
1/2 c. brown sugar	1 tsp. salt
2 eggs, separated	1 1/4 c. flour
1 c. mashed carrots or squash	1/2 tsp. baking powder
1 tsp. water	1 tsp. vanilla
1 tsp. lemon juice	

Cream shortening and sugar. Add egg yolks, carrots, water and lemon juice. Add soda and salt. Add the rest of the dry ingredients and vanilla. Beat egg whites until stiff and fold into mixture. Bake at 350° for 40 minutes in one-quart mold.

CREAMY CARROT CASSEROLE (MICROWAVE) Heidi Griminger Blanke

4 c. sliced carrots	14 saltine crackers, crushed
3/4 c. mayonnaise	1 T. butter
1/4 c. chopped onion	2 T. snipped parsley
2 T. prepared horseradish	1/2 c. shredded American cheese
1/4 tsp. pepper	

In 1 1/2 quart casserole, cook carrots in 2 tablespoonfuls water, covered, on high for 6 to 8 minutes, stirring once. Drain.

In small bowl mix together mayonnaise, onion, horseradish, and pepper. Add to carrots in casserole and stir.

In small bowl toss together crackers, butter and parsley. Sprinkle over carrots and cook, uncovered, on high for 3 minutes. Add cheese. Cook on high 1 to 2 minutes until cheese is melted.

JUDITH SUSSMAN'S EGGPLANT DISH Shelley Goldbloom

1 large or 2 small eggplants	1 small can tomato sauce
Salt	1 jar pimento olives
1/2 c. oil	2 cans pitted dark olives
1 onion, chopped	1 T. sugar
1 c. chopped celery	1 T. vinegar

Peel and dice eggplant; add salt. Wait 1/2 hour, then drain. Cook in oil until soft. Set aside. Fry onion and celery. Return eggplant in portions to pan. (It is too much to fry all at once.) Add tomato sauce, olives, and sugar and vinegar to taste. Simmer on medium-low heat for 20 minutes. Can serve hot or cold.

HONEY BAKED LENTILS**Enid Reich**

1 tsp. dry mustard	2 1/2 c. cooked lentils
1/4 tsp. ground ginger	1 c. chopped onion
1/2 tsp. pepper	1/2 c. honey
2 T. soy sauce	

Combine mustard, ginger, pepper, soy sauce in 2-quart casserole dish. Add cooked lentils and onions. Pour honey over all. Cover and bake at 350° for 1 hour. 8 servings.

LIMA BEAN AND APPLE CASSEROLE (MICROWAVE) Heidi Griminger Blanke

2 (10 oz.) pkgs. frozen baby lima beans	1 T. flour
1 medium apple, cored and chopped	1 tsp. shredded lemon peel
2 T. water	1/4 tsp. salt
1/2 c. mayonnaise	1/4 tsp. nutmeg
1/2 c. sour cream	1/8 tsp. pepper
	1/4 c. chopped walnuts

In 2-quart casserole combine lima beans, apple and water. Cook on high for 8 minutes, stirring twice. Combine mayonnaise, sour cream, flour, lemon peel, salt, nutmeg and pepper. Stir into lima bean mixture. Cook uncovered 3 minutes on high, stirring twice. Sprinkle with walnuts.

ONION TURNOVER**Susann Annis**

1 large sweet onion	Pepper - garlic and/or onion
Margarine	Crust recipe without sugar
Salt	Milk

Saute' onion in margarine until transparent, adding salt and pepper to taste. Garlic pepper and/or onion pepper are good to use.

Add salt and pepper to crust. Roll crust into oval. Place cooled onions on half of crust. Fold crust over and seal edges. Place on cookie sheet. Paint milk on top of crust; make air holes with fork. Sprinkle with pepper if desired. Bake in 350° oven for 40-45 minutes. Serve in hot slices; also good cold.

POTATOES WITH ONIONS**Sara G Levenstein**

6 large potatoes, peeled and
cut into 1-inch cubes Pepper
1 large Spanish onion, finely Paprika
diced Oil
1/2 tsp. salt

Mix all ingredients with enough oil to coat all ingredients.
Bake for 2 hours in 350° preheated oven. Mix.

MASHED POTATOES AND ONIONS**Sara Levenstein**

6 potatoes 2 T. oleo
1 T. fried onions, available 1/2 tsp. salt
in spice department

Peel and cut potatoes and boil for 15 minutes or until soft.
Drain, reserving some of the liquid. Add oleo, fried onions,
salt and enough of the liquid to give smooth mixture. Place in
greased casserole and bake in 350° oven until top is brown.

POTATOES SEPHARDI**Jeanette Rifkin**

2 large onions, sliced 2 T. diced sweet red peppers
2 cloves garlic, minced 2 T. snipped parsley
1/4 c. oil 1 1/2 tsp. salt
1/4 c. margarine Dash pepper
6 medium potatoes, peeled and 1 can condensed chicken broth,
cubed clear and undiluted
3 large carrots, diced

In heavy saucepan saute' onion and garlic in oil and margarine
until tender. Add potatoes and carrots and saute' 10 minutes
more, stirring often. Add remaining ingredients. Bring to boil,
reduce heat, simmer until potatoes and carrots are tender.
Serves 6.

POTATOES NICOISE**Roberta Gelatt**

1 clove garlic	1/4 tsp. dried basil leaves
3 medium potatoes (about 1 lb.)	1 1/2 T. chopped parsley
3 large medium-ripe tomatoes (1 1/2 lbs.)	3 tsp. salt
Boiling water	1/4 tsp. nutmeg
3 red onions (1 lb.)	2 T. butter or margarine
1/4 tsp. dried tarragon leaves	1/2 c. grated Cheddar or Gruyere cheese

Preheat oven to 400°. Rub inside of 12 x 8 inch casserole with cut clove of garlic. Pare potatoes and slice 1/4-inch thick. Scald tomatoes in boiling water; peel skin. Slice tomatoes 1/2-inch thick. Slice onions as thinly as possible. In small bowl combine tarragon, basil and parsley; mix well.

In casserole layer potato, then onion, then tomato. Repeat layering ending with tomato. Sprinkle each layer of potato with herbs, salt and nutmeg. Sprinkle each layer of tomato with salt. Dot top with butter. Bake covered 45 minutes. Sprinkle top with cheese. Bake uncovered 5 minutes to brown top slightly.

NOTE: Even better made one day ahead and reheated.

FRIED POTATO LOGS**Sandy Perlmutter**

Sunday's mashed potatoes taste twice as nice on Monday when you fry 'em crisp and light. Good as appetizer too.

2 c. mashed potatoes	1 egg yolk
4 to 5 T. butter	1 T. grated onion
1/2 tsp. salt	1/2 c. bread crumbs
1/8 tsp. pepper	1 egg plus 2 T. water
Flour	

Mix potatoes with egg yolk and grated onion. Shape into rolls about 2 1/2 inches long and finger thick. Coat with flour, then roll in diluted egg and then in fine bread crumbs. Melt 4-5 tablespoonfuls of butter in 8-inch or 9-inch frying pan. Slowly fry potato logs, browning all over.

SOUFFLEED POTATOES**Roberta Gelatt**

4 to 6 large baking potatoes 2 T. butter or margarine

Cut potatoes lengthwise into wedges, about 8 per potato. Put into a bowl filled with water for 3-4 hours. (The longer the potatoes set in water, the more they will puff when you cook them.) Put potatoes on a well-greased baking sheet; the potatoes should not be touching. Bake at 400° for 1 hour.

HERBED SPINACH BAKE**Gladys Wahl**

1 (10 oz.) pkg. frozen	2 eggs, slightly beaten
chopped spinach	2 T. soft butter
1 c. cooked rice	1/3 c. milk
1 c. shredded Cheddar cheese	2 T. onion, chopped
1/2 tsp. Worcestershire sauce	1 tsp. salt
	1/4 tsp. rosemary or thyme

Cook and drain the frozen spinach. Mix with all other ingredients. Pour into 10 x 6 x 1 1/2 inch baking dish. Bake in moderate oven (350°) for 20 to 25 minutes or until knife inserted halfway between center and edge comes out clean.

NOTE: Can be made ahead and baked at last minute.

GLAZED SWEET POTATOES**Dee Peacock**

4 medium sweet potatoes or	3 T. sherry
1 lb. 2 oz. can	2 T. chopped walnuts
1/2 c. brown sugar	1/2 tsp. grated orange peel
1 T. cornstarch	1 c. orange juice
1 tsp. salt	1/4 c. raisins
1/4 c. butter or margarine	

Cook potatoes in boiling salted water until tender. Drain, peel and halve lengthwise. (If using canned, just slice into pan.) Arrange in shallow baking dish or pan. Sprinkle lightly with salt. Mix brown sugar, cornstarch and salt. Add butter, orange juice, sherry and orange peel. Mix until well blended. Add nuts and raisins. Pour over potatoes. Bake uncovered in 350° oven for 20 minutes, or until well glazed.

APPLE SWEET POTATO CASSEROLE**Judith Kramer**

1 lb. can sweet potatoes	1/4 tsp. nutmeg
1 lb. can pie apples	Juice of 1 orange
1/2 c. brown sugar	Juice of 1/2 lemon
1/2 tsp. cinnamon	Rind of both orange and lemon

Put sweet potatoes and apples in layers in 1 1/2 quart casserole. Mix remaining ingredients together and pour over potatoes and apples. Bake uncovered at 350° for 1 hour.

SWEET POTATO CASSEROLE**Gladys Wahl**

1 1/2 T. cornstarch	1 1/4 c. orange juice
3/4 c. light brown sugar	1/4 c. pecan halves
1/4 tsp. salt	2 (1 lb. 7 oz.) cans syrup
1/4 c. butter or oleo	packed sweet potatoes, drained

Combine first five ingredients and cook until thickened and clear. Arrange potatoes in a 1 1/2 quart casserole. Top with pecan halves. Pour sauce over casserole. Cover and bake at 375° for 1 hour.

YAM AND APPLE BAKE**Eve Bern**

4 large yams, cooked and peeled	1/2 tsp. cinnamon
4 apples, pared and cored	1 tsp. lemon juice
2 T. butter or margarine	1 T. orange juice
1 c. brown sugar	1/2 c. hot water
1 1/2 tsp. salt	3 T. butter or margarine
1/2 tsp. nutmeg	

Cut yams and apples into half slices. Cook apple slices in 2 tablespoonfuls butter until almost soft and golden. Arrange alternate layers of yams and apples in a buttered 8 x 12 x 2 inch glass baking dish. Mix brown sugar, seasonings, lemon juice, orange juice, and 3 tablespoonfuls butter together with the hot water. Spread over yams and apples. Bake in 350° oven for 45 to 50 minutes. Baste frequently. May be sprinkled with slivered almonds. Serves 8.

RICE PILAF**Sandy Perlmutter**

1/4 lb. pareve margarine	3 c. chicken consomme'
1 1/2 c. raw converted rice, Uncle Ben's	1/4 c. blanched almonds, sauteed in margarine
1 c. uncooked fine noodles	

Melt margarine and saute' rice and noodles until brown. Add soup and stir well. Cook in covered skillet 40 minutes over low flame, until water is absorbed. Sprinkle almonds over rice and serve hot. Serves 6.

MEXICAN RICE**Heide Griminger Blanke**

2 c. cooked rice	1 c. sour cream
1 c. monterey jack cheese, shredded	1/2 c. green chilies, diced

Combine all ingredients in a one-quart baking dish. Cover and bake 20 minutes at 350°. Serves 4.

NOODLES AND RICE**JoEllen Hartman**

1 stick margarine	1 can mushrooms
1/2 lb. fine egg noodles	1 tsp. soy sauce
2 c. raw Minute Rice	1 c. water
1 pkg. Lipton onion soup	1 c. water chestnuts
2 cans clear chicken soup	

Melt margarine in frying pan. Brown noodles and rice over low flame. Mix remaining ingredients in 3-quart casserole. Add noodles and bake. Bake uncovered at 350° for 45 minutes.

LO MEIN**Sara Levenstein**

1/4 lb. oleo, melted	1 soup can water
8 oz. extra fine egg noodles	1 can mushrooms
1 envelope onion soup mix	1 pkg. frozen pea pods
1 can chicken soup	1 can sliced water chestnuts

Brown egg noodles in oleo in frying pan. Add onion soup, chicken soup and water. Cook until liquid is absorbed. Add mushrooms, pea pods and water chestnuts.

Can be prepared ahead and warmed for 1/2 hour in a covered casserole in oven.

RIGATONI WITH TOMATO AND BASIL SAUCE**Heidi Griminger Blanke**

1/4 c. chopped onion	2 (14 1/2 oz.) cans tomatoes
1 clove garlic, minced	with liquid
1/4 c. olive oil	1 T. dried basil
	8 oz. rigatoni, cooked and drained

Saute' onion and garlic in oil. Add tomatoes, liquid and basil. Simmer 20 minutes. Pour sauce over rigatoni.

HOT FRUIT COMPOTE**Sandy Perlmutter**

1 lb. can pears	1 small pkg. prunes
1 lb. can peaches	12 macaroons
1 lb. can pineapple	3/4 c. juice from fruit
1 lb. can dark sweet cherries	1/4 c. brandy
	Butter or margarine

Drain fruit and reserve 3/4 cup juice. Crush macaroons. Mix fruit. In a 3-quart casserole, alternate layers of crumbs and fruit until all is used ending with crumbs. Pour over juice from fruit and brandy. Dot top with butter or margarine. Bake in 325° oven for 2 hours.

HOT FRUIT COMPOTE**Nell Locketz**

1 can peach halves	1 can crushed pineapple
1 can pear halves	2 cans cherry pie filling*
1 can sliced pineapple	1/4 c. almonds
2 cans raspberry applesauce	1/2 c. sherry
	1 can peach slices

Drain fruit, arrange in layers in ungreased dish. Mix applesauce with crushed pineapple and spread over fruit. Top with cherry pie filling. Sprinkle almonds over each layer. Pour sherry over top. Bake 1 hour at 350°. Serve hot. Recipe serves 20.

*Crushed macaroons may be added on top instead of pie filling.

HOT FRUIT SALAD**Dee Peacock**

1 can pears	1 jar applesauce
1 can peaches	1 can cherry pie filling
1 can apricots	1/2 c. brown sugar
1 can pineapple chunks	1 tsp. cinnamon

Drain fruit well (except pie filling). Put in layers in a 9 x 13 inch pan or large casserole, adding cherry pie filling last. Sprinkle with cinnamon and brown sugar. Bake at 350° until bubbly.

FRUIT COMPOTE**Lillian Brodsky**

1 pkg. pitted prunes	1 can cherry fruit filling
1 pkg. dry apricots	1 c. cooking sherry
1 can pineapple chunks in own juice	1 1/2 c. water

Mix prunes, apricots, pineapple chunks and juice. Mix cherry filling with water, sherry and fruit. Let stand overnight in refrigerator for 6 hours. Bake in a covered casserole for 1 hour at 350°.

CANNED TOMATO RELISH**Helen Felix**

8 c. peeled and chopped red tomatoes	3 c. vinegar
4 c. chopped green peppers	2 c. sugar
2 c. chopped onions	2 T. salt

Cook and boil down to proper consistency to can. Can in sterile jars and seal. Can put mixture through food mill and use it for spaghetti and tomato sauce. * * * * *