Creole Recipes

Evangeline's

Built on a flavor
One drop hotter than hot
FOREWORD

Evangeline Pepper & Food Products, Inc., are glad to present you with this booklet of traditional Creole dishes, that you will find being served in homes in this section of the South, where good food is an art.

Cooking cannot be hurried, and the results achieved are well worth the time preparing these recipes.
MAINDISHES

SHRIMP a la CREOLE

1/2 Cup Cooking oil
1 Large onion
2 Cloves garlic (minced)
1 Small can tomato sauce
1 Small can whole tomatoes (well crushed)

To hot cooking oil, add onions and garlic and cook until soft. Add tomatoes and sugar and cook slowly until fat comes over the top. Add shrimp and stir in this mixture for a few minutes. Add two cups of hot water, bring to boil, lower flame to simmer, let cook for thirty minutes, until the consistency of a thick sauce. Add seasoning, and just before serving, add parsley, onion tops and green pepper. Serve with rice.

CHICKEN SAUTE AUX GROS ONION
(Chicken Smothered in Onions)

2 large fryers, cut for frying
2 large onions, sliced thin
1 Small sweet green pepper, chopped
Salt, to taste

Season chicken, place in hot cooking oil and brown well. Sprinkle flour on pieces while browning. When all pieces are browned, place back in pot and put sliced onions, chopped green pepper and mushrooms, cover and cook until chicken is tender. When ready to serve add a little water to gravy. Serve with rice or French bread.

CHICKEN SAUCE PIQUANTE'

1, 2 lb. Fryer cut for frying
3/4 Cup cooking oil
3/4 Teaspoon sugar
2 Large onions or 3 medium ones, minced
1 Can 16 oz. Whole tomatoes, crushed well

Cut up chicken as for frying, season and cook until brown in hot cooking oil. Remove from oil and add flour, browning slowly until dark golden brown. Add onions and cook until soft. Add chicken to this, water and cook until chicken is tender. Keep gravy the consistency of thick cream. Chicken can be boned and served in patty shells or a large chicken pie and served with crisp salad. It is usually served (as a stew) with rice.

CHICKEN FRICASSEE

1, 4 or 5 lb. hen
1 Quart cooking oil
2 Large onions, minced
4 Cups hot water
6 Tablespoons flour
6 Tablespoons cooking oil

Salt to taste
Dash EVANGELINE POWDERED RED PEPPER

Cut up chicken as for frying, season and cook until brown in hot cooking oil. Remove from oil and add flour, browning slowly until dark golden brown. Add onions and cook until soft. Add chicken to this, water and cook until chicken is tender. Keep gravy the consistency of thick cream. Chicken can be boned and served in patty shells or a large chicken pie and served with crisp salad. It is usually served (as a stew) with rice.

FRIED CHICKEN

1 Fryer
1 Quart cooking oil
1 Tablespoon EVANGELINE POWDERED RED PEPPER

Cut up chicken, disjointing wings, legs, thighs and cut the breast in four quarters, the back in half. Season thoroughly. Put flour in brown paper bag with a little salt, drop chicken in. It and close top and shake well so that every piece is covered with flour. Drop into hot deep fat, to which butter has been added, and brown until crisp, turning over occasionally. Strain fat for re-using. Flour in pot makes a delicious cream gravy to which you can add parsley and onion tops. (Crowding pot makes chicken soggy.)

BARBECUED CHICKEN

4 Broilers
1 Cup cooking oil
1 Tablespoon EVANGELINE PURE VINEGAR
Butter
Salt, to taste
EVANGELINE POWDERED RED PEPPER, to taste.

Season chicken, pour oil over halved portions. (Delicious if prepared the day before and allowed to soak overnight in refrigerator). Barbecue over hot coals, basting with oil to which vinegar has been added, turn repeatedly. Cooking time, one hour. Pour melted butter over chickens when ready to serve. When Barbecue Sauce is served it is a good thing to baste chicken just before done with the oil that comes to the top of sauce.
CANARDS
"WILD DUCKS"
1 Duck EVANGELINE
'1' Cup cooking oil POWDERED RED
1 Quart Water PEPPER
Salt, to taste lh Green sweet pepper
Grind duck, season well, make a slit on both sides of breast, about 1 inch long, put seasoning sweet pepper into each slit. (Pieces of uncooked bacon and EVANGELINE ITALIAN PEPPERS or PICKLED PEPPERS may be used in seasoning.) Put duck into heavy pot with well fitting cover and add oil and water, bring to boil, lower flame to simmer and let cook until meat is tender. Add a few drops EVANGELINE HOT SAUCE to bring out flavor and serve. Equally delicious with grits as with rice.

BOILED CRAYFISH
20 lbs. Live crayfish, 1/2 oz. POWDERED EVANGELINE RED PEPPER
1 lb. Salt
1 Good can with tight fitting cover
Grind livers, gizzards, hearts, onions celery and green peppers. Put into warm oil and let cook until golden brown. Add water and let simmer until fat comes over the top. When ready to serve, add EVANGELINE HOT SAUCE, EVANGELINE BARBECUE SAUCE and sweet catsup. Stir well for a few minutes and remove from fire. Use oil that comes to top to baste chicken. Serve with garlic bread or plain french bread.

BOILED CRABS
5 dozen Crabs (Live, washed and culled)
2, 1 lb. boxes of salt
1/2 BOTTLE POWDERED EVANGELINE RED PEPPER
3 Gallons water
1 Good can with tight fitting cover
EVANGELINE CRAYFISH BOIL can be used
Bring water to a boil with seasoning. Place crayfish into this water, cover, and again bring to a boil. When steam appears around edges of cover, begin to time and cook 8 minutes from this point.

STUFFED CRABS a la CREOLE
1 1/2 Dozen crabs or 1 lb. crab meat
6 Slices stale bread (toasted)
1 Clove garlic, minced
1 Medium sized onion
Salt, to taste
1/2 Sweet green pepper
Scald crabs, pick meat from them. Grind bread in meat grinder, onions, garlic sweet pepper. Mix with crab meat, season. Put this into heated cooking oil keep flame moderate, stir well for twenty minutes. Add parsley, onion tops and celery. Fill well washed crab shells with this mixture, sprinkle top with bread crumbs, put into oven until crumbs are brown.

GRILLADES
(STEAKS a la CREOLE)
1 lb. Round steak EVANGELINE
1 Large green pepper chopped fine POWDERED RED PEPPER
1 Large onion, sliced thin EVANGELINE HOT SAUCE
1/2 Cup cooking oil Salt, to taste
Cut round steaks in small pieces about 2 inches in diameter and season. Heat oil very hot and add meat. Do not turn over until you can see the brown from sides, turn over and brown the other side. Add onions, green peppers. Cover tightly and lower flame to simmer and cook until meat is tender. Add a few drops EVANGELINE HOT SAUCE to bring out flavor and serve. Equally delicious with grits as with rice.

GRILLADE PANNE'
"BREADED VEAL"
1 Veal Round (Center Cut) about 1/2" thick EVANGELINE
1/2 Cup cooking oil POWDERED RED PEPPER
Cooking oil (for deep frying)
2 Eggs well beaten Salt to taste
1 Piece chopped green pepper (optional)
Corn meal or Bread crumbs
TRIM MEAT removing gristle etc. Cut into strips about 3 inches long, season well. Add to beaten eggs and green pepper and let marinate for a while so that seasoning goes through meat. Take one piece at a time, dip in corn meal and fry in deep fat until golden brown. Serve with a tomato gravy.
TOMATO GRAVY

1 No. 2 can whole tomatoes well crushed
1 Medium sized onion, chopped
2 Cloves garlic, can be minced or whole
Pinch sugar (to reduce acid)

Brown flour in oil on low fire until rich golden brown, add onions and garlic and cook until tender. Put crushed tomatoes into this and let cook until oil comes over the top. (Garlic may be added to gravy whole for flavoring and removed when gravy is done). Cook until fat comes to top. Add water and bring to boil, let simmer slowly until done (about 15 minutes).

DAUBE GLACE'
(COLD DAUBE)

1, 4 to 5 lb. veal roast (center cut of round)
1 Medium sized bottle EVANGELINE sliced olives
1 Medium sized bottle EVANGELINE powdered red pepper
4 Boiled eggs, sliced
1 Small can pimento
Salt, to taste

Stuff veal roast with sweet green peppers and a little minced garlic (optional). Season well with salt and pepper and cook until tender. In separate pot, boil about 4 knuckles until meat falls off bone. Dissolve gelatine and add to this mixture. Season well with salt and pepper. In bottom of rounded deep dish, place sliced eggs, olives and pimento, bottom and sides. Pour a little of the gelatine over eggs and olives and let set, then place roast over this, then pour remaining gelatine over all so that meat is covered. Set in refrigerator to jell. Slice and serve as a cold cut.

ONE DISH MEALS

BOUILLABAISSE

The first Bouillabaisse was made in Marseilles, France, and the old Creole tradition runs that it was the discovery of two sailor fishermen, who were disputing as they sat in a schooner as to the proper way of cooking fish. One succeeded in making a dish that would have gladdened the heart of any old French or Creole “Bon Vivant”, the other failed. The successful one enthusiastically offered to teach his friend, and as the latter was following the directions implicitly and the finishing touches were being added to the dish, the teacher seeing that the important and crucial moment had come, cried out, bringing down his hand emphatically, “Et quand ca commence a boullir-Baisse”. (And when it begins to boil, lower the flame) Hence, the name “Bouillabaisse” was given the dish from that moment.

Choose a heavy round bottomed pot, preferably iron or cast aluminum. Grease the pot thoroughly with all oil, (bottom and sides). Put a layer of well seasoned fish at the bottom. Spread generously with a layer of onion and tomato. Then add another layer of fish, onion & Tomato, and continue until all the fish has been put into the pot. Make sure that the top layer will be onions and tomatoes. Cover. Set on a slow fire and cook two hours or more, depending on the quantity. Do not Stir. This is a delicious French dish. Serve with French bread or garlic bread.

GUMBO d'HERBES
(MUSTARD GREEN GUMBO)

1/2 Cup cooking oil
2 Tablespoons flour
1 Medium onion, minced fine
1 Clove garlic minced EVANGELINE
1 No. 2 can mustard greens (fresh greens may be used)

BLACK-EYE PEA JAMBALAYA

1 lb. Fresh black-eye peas or 2 cans black-eye peas
1 Small onion, minced
Salt, to taste
½ Clove garlic (optional minced fine)

In using dried peas, add 1 small onion and garlic, and one quart water. Bring to a boil, lower flame and let simmer slowly until beans are tender and creamy. Add cooked rice stirring gently, until rice is coated with bean mixture, add parsley and onion tops. Chopped ham or bacon may be added to this. EVANGELINE WORCESTERSHIRE SAUCE may be sprinkled after serving to bring out the flavor.

OYSTER SOUP

3 Dozen oysters
1 Quart milk boiled
6 Shallots or one small onion
2 Pieces of celery, chopped fine
½ Small sweet green pepper

Fry onions in melted fat, add celery, green peppers. Add oysters with juice and let cook ten minutes. Add parsley, onion tops and celery leaves chopped. Turn off heat and add milk and seasoning. Serve with crackers.

BEAN SOUP

1 lb. White navy beans
1 Large onion
1 Clove garlic (optional minced)
1 lb. salt meat or ham

Blanch beans by letting hot water run on them, from tap, until beans are white. (If beans are soaked overnight they cook faster). Put on to boil with 2 quarts of water, and let simmer until tender. (Beans may be mashed in a bean masher for creamy soup). Put salt meat in cold water and bring to a boil three times, each time changing water, to remove excess salt from meat. Cut in small pieces and add to beans, letting all cook until tender. Bring flour in oil until golden brown, put in minced onions and garlic and let cook until tender, add tomatoes, cook until fat comes to top. Add to beans and meat. Season to taste. This is a creamy soup. Serve with hot biscuits or crackers.

SHRIMP JAMBALAYA

2 lbs. Shrimp (peeled raw)
2 Small onions chopped fine
3 Tablespoons flour
3 Tablespoons oil
Salt, to taste
1 Clove garlic, minced fine (optional)

Into oil put flour, brown until dark golden brown, and add onions and garlic. Cook until onions and garlic are soft and clear. Add raw shrimp, seasoning and stir well. Usually no water is needed as the shrimp throws off enough water while cooking. When stew is done, about 20 minutes, add 2 cups cooked rice, stir gently, but well, until rice is coated with stew. Add parsley, celery and onion tops. Serve hot.

CHILI & BEANS

1 lb Red kidney beans (soaked overnight)
or 2 can EVANGELINE CANNED RED BEANS
1 lb. Round steak, ground
1 Medium sized onion, minced fine
½ Cup cooking oil

Put beans to cook, bringing to a boil and then lowering flame to simmer, for about three hours, until tender and creamy. Fry ground round steak in cooking oil until brown, add onions and garlic cook until tender. Add tomatoes and cook until all juice is gone and fat comes over the top. Add to beans, seasoning and let simmer until creamy and ready to serve. Season with chili powder and EVANGELINE HOT SAUCE to bring out flavor. Serve with crackers.

CRAYFISH STEW

25 lbs. Crayfish
1 Cup cooking oil
3 large onions, minced fine
1 Cup flour
Salt, to taste
1 Clove garlic, minced fine (optional)
½ Sweet green pepper, chopped fine

Cull crayfish, removing dead ones, wash thoroughly and scald to kill. Pick, and put fat and tails into bowl. Into cooking oil add flour gradually, cook over low flame, until dark golden brown and the white film disappears from roux. Add onions, celery and green peppers. Cook until translucent. To this add crayfish and fat, let cook until fat comes to top. If stew is too thick, add boiling water to proper consistency. Add onion tops and parsley and serve with rice or French bread.
CHICKEN-OKRA GUMBO

1 Fryer, cut up as for frying & season
2 Cans No. 2 EVANGELINE CUT OKRA or 2½ lbs. fresh okra
2 Medium sized onions minced fine
1 Clove garlic (optional) minced fine
1 Large spoonful flour

Brown chicken, remove from pot. Add to this pot, okra, onions, garlic and sprinkle flour over all, and cook over low flame, stirring constantly. Okra burns easily. Cook until oil comes over the top. Add browned chicken and one quart water, and let simmer until the consistency of thick cream. Add browned chicken and one quart water, and let simmer until the consistency of thick cream soup. Serve with rice. This is equally as good with shrimp, or crab, canned or fresh. Serve with rice and salad.

RED KIDNEY BEAN PUREE

1 lb. Red kidney beans, soaked overnight
or 2 cans EVANGELINE RED BEANS
1 Clove garlic, minced fine (optional)
1 Large onion minced fine
1 Quart water
Salt, to taste
Dash of EVANGELINE POWDERED RED PEPPER
1/3 Cup of cooking oil or bacon fat
1/3 Cup flour
2 Cups water

If using dry beans, put beans and water to boil, then let simmer for about three hours or until tender. However, EVANGELINE canned red beans are pre-cooked. Press through a sieve so that only pulp goes through. Brown flour in cooking oil, until dark golden brown, add onions and garlic and cook until the onions wilt. Add water and mix with cooked bean pulp. Simmer for about 20 minutes. This should be the consistency of thick cream. Add parsley and onion tops. Serve with crackers.

CHICKEN OYSTER GUMBO continued . . .

CHICKEN OYSTER GUMBO

1 Medium sized chicken, cut for frying
1/2 Cup cooking oil
1/2 Cup flour
1 Large or 2 medium sized onions
1 Dozen oysters
Salt, to taste
8 Cups hot water

Season chicken well, brown in oil. Remove chicken and stir flour into oil, in which chicken was browned. Lower flame and brown until dark golden brown. Add onions and cook until wilted. Put chicken into roux, add water, stir well until roux and water are thoroughly mixed, bring to boil

MILLIES' SPAGHETTI SUPREME

2 lbs. Beef round, ground
1 Small can (4 oz.) pimentos, chopped
2 Large chopped onions
1/2 Cup celery, chopped fine
3 Large cloves garlic, chopped
1/2 Cup bell pepper chopped
2 Small cans tomato sauce
1 No. 2 can whole tomatoes
1 Large can mushrooms
1/2 Cup cooking oil
1 Stick butter

Fry ground meat and onions in cooking oil, add garlic and tomatoes and tomato sauce and let cook. In separate pan, fry mushrooms, pimentos, celery, and green pepper in butter over low flame until soft. Then add to meat. Let cook a half hour and season with salt, black and red pepper, (if too thick, thin with a little water). Meanwhile boil spaghetti, and grate cheese fine. In casserole put alternate layers of meat mixture, spaghetti, then cheese, ending with cheese on top. Continue until ingredients are used. Bake in moderate oven 20 to 30 minutes. Serves 12 generously.

COURTBouILLON

6 lbs. Gaspergou, (Sheephead) or Red Fish, cut in large chunks
6 Tablespoons oil
6 Tablespoons Flour
3 Large onions, minced fine
2 16 oz. cans whole tomatoes, crushed
4 Cloves garlic, minced fine (optional)
1 Can Tomato Sauce
Dash of EVANGELINE HOT SAUCE

Make a roux with oil and flour, browning slowly until dark golden brown, add onions and cook well until onions are soft. Add tomatoes and cook until fat comes over the top. Add water, bring to boil, lower flame to simmer and let cook slowly for about one hour. Add fish, cook thirty minutes more, add seasoning. Sprinkle with parsley and onion tops. Serve with rice or French bread.
OTHER DISHES

EGG PLANT
1 Egg plant (Medium sized)
2 Slices toasted bread
1 Small onion cut fine
1 Tablespoon flour, finely ground
1/2 Cup cooking oil
Salt, to taste

Boil egg plant until tender. Drain. Cut in half and scoop out inside, leaving skin intact. Grind the inside with onion, garlic, and toast. Put oil in pot, when hot add above ingredients and cook for about twenty minutes slowly, stirring often. Season, and refill egg plant shells with this dressing, sprinkling generously with bread crumbs on top. A baking dish may be used instead of shells. Bake in moderate oven twenty minutes. Shrimp may be added for flavor (optional).

FRENCH FRIED ONIONS
1 Egg
1 Cup milk
6 Medium onions, sliced thinly
1/4 Teaspoon salt

Break egg into bowl, and dry ingredients sifted together. Beat well until all lumps disappear. Separate onion slices into rings. Dip rings into batter with fork, drain before dropping into hot cooking oil. Cook until light brown, drain and season with salt. Serve with broiled steaks.

SNAP BEANS WITH ROUX
1 No. 2 can EVANGELINE SNAP BEANS
1 Small onion cut fine
1 Tablespoon flour
1 Tablespoon cooking oil

Brown flour in oil until dark golden brown, add onion and cook until soft, add snap beans, give a good stir, then add juice, bring to a boil, lower flame to simmer. Cook until thick as cream sauce. Season, serve.

RED KIDNEY BEANS
1 lb. Red kidney beans (soaked overnight)
1 Clove garlic (optional) minced
1 Large onion minced
1 Quart of water

Put red beans, onions and water to cook. Bring to boil, then simmer for three hours, until beans are tender, and sauce creamy. One pound of salt meat may be added to this after removing salt, by bringing to boil in fresh cold water, three times, changing water each time. Add to beans and let cook with beans until tender. Season to taste. Serve with rice and mixed green salad. EVANGELINE WORCESTERSHIRE SAUCE sprinkled on cooked beans after serving, brings out flavor.

CORNBREAD DRESSING
3 Chicken livers or 2 Cups water
1/2 lb. Ground pork
3 Gizzards, boiled or 1 cucumber
1/4 Cup cooking oil
3 Medium onions
1/2 Cup flour
1/2 Sweet green pepper, chopped

Roast seasoned hen until tender and brown. Grind giblets, using only meaty part of gizzard, onions, garlic and sweet pepper. Put into hot cooking oil until brown. Add one cup of water and cook until fat comes over the top. Add cooked rice, stir gently until rice is coated with sauce. Add chopped onion tops, celery and parsley. Serve with roast chicken.

MAQUE-CHOUX
FRIED CORN
1 Dozen ears of fresh corn
2 Tablespoons cooking oil
1 Medium sized onion, chopped fine
1/2 Sweet small bell pepper chopped fine

Cut corn off of cob, slicing first across tops of kernels thinly, then cut balance off cob. Scrape well to get all the milk, mix with onion, seasoning, peppers and put into hot oil, stirring constantly for 20 minutes. Lower flame, cover and let simmer a few minutes more.

RICE
1 Cup rice
1 Teaspoon salt

Wash rice thoroughly until water is clear. Drain well, add water and salt. Bring to a boil, give a good stir, lower flame very low and cook covered twenty minutes.
ROUX

Beginning and foundation of all good Creole cooking.

2 Tablespoons cooking oil 2 Tablespoons flour
1 Small onion chopped

Brown flour in oil, until dark golden brown, on low flame and stir constantly, as this burns easily and spoils the flavor of the dish. Stir until there is no white film showing in the roux. Add chopped onion. Cook until onions are tender.

GARLIC BREAD

1 Loaf french bread Minced or liquid garlic to taste
1 Block butter

Let butter soften until creamy. Add minced or liquid garlic and mix well. Split bread through center, lengthwise and spread butter mixture on both sides. Slice and re-wrap. Put in hot oven until bread is hot.

AIL-au-LIE MAYONNAISE

To mayonnaise prepared from your favorite recipe add:

1 Clove garlic minced fine
Chopped olives, celery and green pepper, to taste
3/4 Teaspoon EVANGELINE SAUCE
Salt, to taste

Mix thoroughly, Ail-au-Lie Mayonnaise is the ideal salad dressing for broiled fish (Gaspereau, Red Fish or Red Snapper), shrimp or crab meat.

CUSH-CUSH

2 Cups corn meal 1 1/2 Cups milk or water
1 1/2 Teaspoon salt 1/2 Cup cooking oil,
1 Teaspoon baking powder heated well

Mix the first four ingredients thoroughly, being sure that it is not too dry. Put into hot oil, and let form a crust. Give a good stir and lower flame to simmer, cover and cook fifteen minutes. Serve with milk as a cereal or pour EVANGELINE OLD TOM PURE CANE SYRUP on top and serve with a glass of milk. An old fashioned iron pot is an excellent utensil to use. This dish may also be served with "Sucre Brule".

SUCRE BRULE'

"Caramalized sugar"

1 Cup white sugar 1 Cup water

Put into heavy black iron pot or cast aluminum, cook over medium fire, stir constantly, until sugar is deep golden brown. Add water carefully and stir until caramalized sugar is thoroughly diluted. Cook to consistency of thin syrup. Add, according to taste to boiled milk. Milk should be beige color to be tasty. Sweeten with white sugar to taste.

BISCUITS

4 Tablespoons lard 4 Teaspoons Baking powder
2 Cups flour (sift before measuring) 1/4 Teaspoon salt
2/3 Cup milk

Sift all dry ingredients together. Thoroughly mix in the lard, until the consistency of corn meal. Add milk gradually. Put on floured board and knead, gently, counting to ten. Roll out to desired thickness. Bake in a very hot oven, 450°. Serve with EVANGELINE OLD TOM PURE CANE SYRUP or EVANGELINE ACADIAN BLENDED SYRUP.

FRIED BISCUITS

Mix biscuit dough as for baked biscuits, using only one tablespoon of lard. Roll out, and cut about 3 inches long and 1 1/2 inches wide. Put two slits in center. Drop into deep fat, cook until light brown. Serve with EVANGELINE OLD TOM PURE CANE SYRUP or EVANGELINE ACADIAN BLENDED SYRUP.

CORN BREAD

1 Egg 1 Cup milk
1 Cup flour 4 Tablespoons cooking oil (heat oil in baking dish and put 2 tbls. in batter)
4 Tablespoons baking powder 1 Teaspoon salt

Sift the dry ingredients into bowl, break the egg into same, add milk and stir thoroughly, until all lumps are gone. Don't beat. Pour heated oil (about 2 tablespoons) into this and stir well again. Pour into baking dish that has remainder of cooking oil. Bake in hot oven until done, about 25 minutes.

PAIN PERDUE

"LOST BREAD OR FRENCH TOAST"

6 Thin slices french bread 2 Eggs well beaten
2 Eggs well beaten bred 1/2 Cup sugar
1 Small can evaporated milk 1 Cup cooking oil
1/2 Teaspoon vanilla

Add sugar to beaten egg, then evaporated milk and vanilla. Dip slices of bread into this mixture, and drain. Drop into hot oil, and cook until brown. Turn bread over after it has cooked well on one side and cook other side. Drain on brown paper, sprinkle with sugar, and serve with a cool glass of milk.
CANDY

**COCOANUT PRALINES**

1 lb. White granulated sugar  
2 Freshly grated cocoa-nuts (small size)  
4 Tablespoons water

Put sugar and water in saucepan and let boil, until soft ball stage, take from fire and add freshly grated coconut. Thoroughly mix and return to fire, stirring constantly, letting it boil until it spins a thread. Drop by spoonful on well buttered dish, an inch in thickness and three or four inches in diameter.

**PECAN PRALINES**

1½ Cups sweet milk  
3 Cups sugar  
1 lb. Shelled pecans

Cook milk and sugar until soft ball stage. Add pecans and cook again until it forms a firm ball. Pour out in small pralines (about 3 inches in diameter) on a buttered dish.

**RUSSIAN TAFFY**

1 Can condensed milk  
3 Cups sugar  
1 Cup pecans, chopped  
1½ Cups sweet milk

Combine condensed milk, sugar and sweet milk. Stir until sugar dissolves. Cook until mixture reaches soft ball stage. Remove from stove. Add chopped dates and pecans and beat until very creamy. No flavoring needed because it will ruin the date flavor. Pour into butter pan and cut in squares.

**DIVINITY FUDGE**

3 Cups sugar  
½ Cup caro syrup  
1 Cup chopped pecans  
1 Cup water  
1 Egg white unbeaten

Cook the sugar, caro and water until it starts spinning threads. Beat egg whites until stiff. Pour syrup slowly into egg whites, beating constantly. Add nuts. Pour in buttered dish when it forms a grain. Coloring or cherry juice and fruit may be added. Add cherry juice with syrup mixture and let cook. Drain cherries well and add with nuts.

**OTHER SWEETS**

**PECAN NOUGAT**

1 Cup ground pecan meats  
1 Tablespoon butter  
6 Tablespoons sugar  
1 Egg white unbeaten

Melt butter and pour over pecans, egg and sugar. Mix together, well. Spread about one inch thick into a square or oblong baking dish, smoothing top well. Bake in moderate slow oven about forty minutes. Cut into small squares while hot.

**TAC-TAC**

1 Can OLD TOM PURE CANE SYRUP 1½ lbs.  
or I can LA CUIITE

Use a heavy pot with well fitting cover or a pressure cooker, with cover on tight (without valve) to cook popcorn. Shake pot often until it is all popped. Boil syrup until it forms a soft ball in cold water. Pour over popped corn, stir well, so that it will be well immersed. Form into balls or leave loose. Place in tin container, as those used for crackers, will keep well. (If LA CUIITE is used, just heat and pour over popped corn.)

**BASIC CAKE RECIPES**

2 ¼ Cups cake flour  
(sift before measuring)  
1 Block butter  
1 Cup sugar  
2 Eggs  
2 Teaspoons baking powder  
¾ Cup milk  
½ Teaspoon vanilla  
¼ Teaspoon salt

Sift dry ingredients three times. Cream butter thoroughly with mixer. Add sugar and 1 egg at a time, beating well, between addition of each egg. Add flour and milk and vanilla together and mix slowly at first, give a fast beating when flour has been mixed. Pour into greased cake pans 8” x 8”. Drop cake pans on table several times to remove air pockets. Bake 25 minutes for layers in 375° oven. Spread with favorite icing.

**“CHOU A LA CREME”**

Cook cake batter in muffin tins, 375° oven until done, about 15 minutes. Remove from tins and when cool cut cap off top, scoop some of the inside out and fill with thick custard or whipped cream. Replace cap over this, sprinkle with powdered sugar.
OREILLE DE COCHON
(HOG EARS)

1 Cup flour
1 12 oz. OLD TOM
% Teaspoon salt
PURE CANE
SYRUP

Sift flour and salt together. Add sufficient water to make a stiff dough. Approximately 1/4 cup. Cut off a small portion of the dough about the size of a walnut. On floured board roll out very, very thin. Drop each in hot deep oil, giving a swift twist to the center of each with a long-handled fork. Thin forms the shape of the ear. Let cook until a very light brown. In a separate pot boil the syrup until it is dark brown. In a separate pot boil the syrup to the center of each with a long-handled fork. Cover top with criss-cross strips of dough. Bake in a hot oven until done. About 25 minutes.

CANDIED SWEET POTATOES

1 No. 2 1/2 can EVANGELINE SWEET POTATOES
(1/2 block butter)
2 Cups sugar
1 Cup OLD TOM
1/2 Teaspoon salt
PURE CANE
SYRUP

Add sugar to sweet potato juice drained from can, cook for ten minutes in pot on top of stove. Dot baking dish generously with butter, cut potatoes in halves, if large (if small, leave whole). Pour this syrup over potatoes and bake in a moderate oven until syrup is thick. Baste potatoes frequently.

SWEET POTATO PUDDING

1 Can EVANGELINE SWEET POTATOES
1 Egg
3/4 Cup sugar
1 Small can evaporated milk
1/2 Cup raisins
Block butter
Marshmallows

Mash potatoes well, Add sugar, beaten eggs, cream and nutmeg, and pour into well buttered dish. Bake in a moderate oven 25 minutes. Add marshmallows to cover top. Put back in oven until light brown.

FRIED SWEET POTATOES

1 Can EVANGELINE SWEET POTATOES
1/2 Cup sugar
Cooking oil

Drain potatoes well. Slice large ones lengthwise thin. Sprinkle a little sugar before frying potatoes in deep, hot cooking oil. Fry until well browned but not too dark. Remove and drain on paper toweling and sprinkle with sugar. Serve hot. Delicious to serve with roast chicken or any meat.

RIZ au LAIS

RICE CUSTARD

1 Cup cooked rice
2 Egg yolks, beaten
1 Quart milk
1/2 Cup sugar, or more to taste

Vanilla to taste

Add cooked rice to milk, stirring constantly over low flame until consistency of cream. Remove film that forms while it is cooking. Add beaten egg yolks to this mixture stirring constantly a minute before removing from fire.

CAKES and PASTRIES

GINGER CAKE

1/2 Cup sugar
3 Tablespoons butter
1 Egg
1/2 Cup milk
1/2 Cup OLD TOM
1/4 Cups sifted flour
1 1/2 Teaspoon salt
1 Tablespoon butter or shortening
1 Teaspoon baking soda
t 1 Teaspoon ginger
1 Teaspoon cinnamon
1 Scant cup salad oil
1 Cup sugar
2 Eggs well beaten

Mix milk and syrup. Sift dry ingredients together. Cream sugar and butter add egg, then flour and mixture of syrup and milk, blend well, pour into greased baking dish and place in 350° oven until done. About 30 to 40 minutes.

GATEAU SIROP

(ALINE'S BEST EVER GINGER BREAD)

1 1/2 CUPS white sugar
1 Scant cup salad oil
1 Cup OLD TOM
1 Scant cup sugar
1 1/2 Tablespoons soda
1 1/2 Tablespoons sugar
1 1/2 Teaspoons baking powder
2 Eggs well beaten
2 Tablespoons salt

Combine in order given. Dissolving the soda in boiling water. Add the well beaten eggs at the last. Bake in a greased square or oblong pan in slow oven at 350° about 40 minutes. Serves about 6.

PUNCH BOWL COOKIES

1/2 lb. butter
1/2 Cup sugar
2 1/2 Cups sifted flour
1 Tablespoon salt
1 Teaspoon vanilla
1 Egg yolks

Cream butter, add sugar, cream thoroughly again, add beaten egg yolks and vanilla. Add dry ingredients, mix well. This will be thick. Put in ice box to chill for awhile. Take a small amount of dough, the size of a small walnut, roll in palm of hand and shape into a ball. Place on greased baking sheet and punch a hole in center of ball with thumb. Fill with jelly, nuts or candied fruit.

BLACKBERRY PIE

2 Quarts fresh blackberries
1 Tablespoon flour
3 CUPS sugar
1/4 Block butter

Cover blackberries with sugar and let stand awhile. Cook blackberries until nearly preserving stage. Line pie tin with your favorite crust recipe, sprinkle flour on bottom, pour cooked blackberries, dot with butter. Cover top with criss-cross strips of dough. Bake in a hot oven until done. About 25 minutes.
BLACKBERRY COBBLER

2 Quarts Blackberries  1 Tablespoon flour
3 Cups sugar ¾ Block butter

Cover berries with sugar, let stand awhile. Cook until nearly preserve stage. Dilute flour with some of the cooled blackberry juice. Mix well. Make one recipe of biscuits, roll out, cut into strips, lay some in bottom of baking dish about 2 inches deep. Add a layer of cooked blackberries, dot with butter and alternately with strips, criss-crossing the dough until the dish is filled. Be sure to have criss-crossed dough on top. Bake in hot oven until done.

WINE

CHERRY BOUNCE

1 Gallon wild cherries (choke cherries) stemmed.
2 Quarts of whiskey.

Pour whiskey over cherries and put away well covered for a few months. The longer it stands the more cherry flavor you will extract.

1 Cup sugar
1 Cup water

Cook together to make a simple syrup, add to the cherry juice. Serve in small liquor glasses with fruit cake or Christmas cookies.