



SOME PAGES FROM  
THE RECIPE COLLECTION  
OF ERNEST COKER

# I N D E X

ANGEL CHOCOLATE CHIFFON PIE . 19

BAVARIAN PUDDING (for  
Strawberries au Kirsch) . 18

BLACK BING CHERRY PIE . . . . 20

BLACK BING CHERRY SAUCE . . . 12

BLACK BOTTOM PIE . . . . . 15

BLUEBERRY MUFFINS . . . . . 12

BLUEBERRY PIE . . . . . 15

BREAST OF CHICKEN SUPREME . . 10

CAESAR SALAD . . . . . 14

CHICKEN BLINTZ (Individual  
Fried Chicken Pies) . . . 11

CHICKEN VALENCIA . . . . . 11

CRAB BISQUE . . . . . 2

CRAB CAKES . . . . . 3

CRAB IMPERIAL . . . . . 4

CRAB LORENZO . . . . . 3

CRAB MEAT AU GRATIN . . . . . 4

CRAB MEAT STUFFING (for  
Stuffed Flounder) . . . . 8

CRUMBLD DANISH  
BLUE CHEESE DRESSING . . 13

DANISH BUTTER . . . . . 12

ERNIE'S CHEESE CAKE . . . . . 17

ERNIE'S FUDGE PIE . . . . . 16

ERNIE'S SPECIAL DRESSING . . 13

FLAVOR SECRET . . . . . 6

HOLIDAY PIE . . . . . 16

IRISH TRIFLE . . . . . 18

LIME CHIFFON PIE . . . . . 17

ORANGE BUTTER . . . . . 12

ORANGE SALAD DRESSING . . . . 14

ORANGE SAUCE (for  
Chicken Valencia) . . . . 11

OYSTER BISQUE . . . . . 2

OYSTERS BURGUNDY . . . . . 10

OYSTERS ERNIE . . . . . 1

OYSTERS POULLETTE . . . . . 9

POPPY SEED DRESSING . . . . . 13

PRALINES . . . . . 20

PUMPKIN-BOURBON PIE . . . . . 19

REMOULADE SAUCE . . . . . 14

SHRIMP ERNIE . . . . . 1

SHRIMP POLYNESIAN . . . . . 5

SOUFFLE POTATOES . . . . . 6

STRAWBERRIES AU KIRSCH (with  
Bavarian Pudding) . . . . 18

STUFFED FLOUNDER . . . . . 7

SUN KISSED GLACE . . . . . 20





## A WORLD OF FOOD IS YOURS TO ENJOY

We owe a debt of gratitude to civilizations, both ancient and modern, the world over, for the wondrous dishes we enjoy today.

The search for new foods is never-ending. Travelers of old were responsible for the discovery of many of the foods we enjoy today ...

Marco Polo can bow graciously for his part in introducing pasta to the Italians and helping place macaroni, spaghetti and noodles as basic staples of the western world ...

To the Chinese, we most humbly give thanks for their part played in developing exotic spices that add so much to most everything we savor and enjoy today ...

A great part of the world's exploration was brought about by the ancient mariners seeking new routes, principally to India, to bring back to the then known world the spices that were so necessary in the preparation and preserving of foods and the pickling of meats before the days of refrigeration. Our own country was discovered on such a voyage by Christopher Columbus ...

Columbus and his followers introduced to Europe such items as corn, tomatoes, turkey and peppers from North America and pineapples, yams and many tropical fruits from the islands of the Caribbean ...

The potato we know as the Irish potato originated in Peru and was cultivated by the Inca Indians there. Its introduction and gradual acceptance as a food by Europe is an interesting story in itself ...

Almost every country of the world that we know today has made some important contribution to the food and recipes that are ours to enjoy in this modern age of rapid transportation and perfect refrigeration. The ingredients used in the recipes that follow would make an interesting food map of the world.

Eat heartily ... and enjoy exploring this world of food ...

*Ernest Leder*



### OYSTERS ERNIE

Salt and pepper 24 selected oysters - dredge in flour - grill on lightly buttered griddle on top of the stove until crisp and browned on both sides. Do not broil in oven. If no griddle is available, use a heavy skillet on top of the stove. Sprinkle oysters with butter or cooking oil while grilling. Do this on both sides -- it browns and crisps them.

Place the following ingredients in a sauce pan over a low fire and heat thoroughly, but do not allow to come to a boil:

- 2 Tbsp. melted butter
- 1/4 cup fresh lemon juice
- 1 cup A-1 Steak Sauce
- 2 Tbsp. Lea & Perrin's Worcestershire Sauce
- 2 jiggers Sherry or Madeira wine

Blend 2 Tbsp. flour into 3 Tbsp. water and stir in as thickening after sauce is heated. Correct sauce seasoning to taste -- by addition of A-1 sauce if too thin, or Sherry if too thick and highly seasoned.

Place freshly grilled oysters on a hot serving plate and dress with the heated sauce. Insert frilled toothpicks in oysters. This sauce can be saved, strained, re-heated, and used again.



### SHRIMP ERNIE\*

Prepare 2 lbs. raw jumbo shrimp as for frying (de-vein and remove tails and shells) -- marinate 1 or 2 hours in refrigerator in the following sauce:

- |                                   |                |
|-----------------------------------|----------------|
| 1 pt. Wesson Oil                  | 4 Tbsp. catsup |
| 1 level Tbsp. salt                | 1 tsp. paprika |
| 1 small pod garlic (chopped fine) |                |

Put shrimp on sides in shallow pan -- pour over some of sauce -- do not let sauce cover them. Broil under flame until lightly browned on both sides -- 3 to 5 minutes on each side at 350° or medium flame. Serve on a hot plate on frilled toothpicks.

\* In Duncan Hines' cook-book -- "Baking, Broiling and Barbecueing" -- Shrimp Ernie is listed as one of his 12 all time favorite recipes.

## OYSTER BISQUE

1st Step - Small stew pan for stock.

3/4 pint (1½ cups) oysters and juice.

Chop oysters with knife into small pieces, saving juice.

Place chopped oysters and juice in a pot with:

1/2 pint (1 cup) hot water

1 teaspoon chopped onions

salt and pepper to taste.

Let cook until oysters are done -- approximately 5 minutes.

Set aside.

2nd Step - 4-quart size stew pot.

Saute in 1/2 cup butter, 1/2 cup of finely chopped green onions, green tops and all.

Make a roux by adding 2/3 cup sifted flour. Let simmer, but do not let brown.

Add --        1 quart (4 cups) hot whole milk  
                 1 pint (2 cups) half milk/half cream  
                 1 teaspoon Accent.

Now add oysters and stock from first pan. Simmer gently to combine flavors. Add a dash of mace and finely chopped parsley. Add additional salt and pepper to taste. Do not overcook or it will curdle.

## CRAB BISQUE

Saute            3/4 cup green onions, chopped fine -- tops and all  
in                1 cup butter - until wilted soft.

Add            1 cup flour - to make a roux.  
Then add       1 gallon hot milk (do not let milk come to boil).

Season with   1/3 tsp. white pepper  
                 2 tsp. salt  
                 Dash nutmeg  
                 2 tsp. Sexton's Alamo Zestful seasoning  
                 1 tsp. Accent.

Add            1 lb. white lump crab meat.

Let simmer, but do not let it come to a boil. Makes 1 gallon.



### CRAB CAKES



- 1 small white onion
- 2 green onions with tops

Chop fine and saute in 1/4 cup butter until soft.

- Then add —
- 1 cup mashed potatoes
  - salt
  - pepper
  - 1 Tbsp. Lea & Perrin's Worcestershire sauce
  - or to taste
  - 1 tsp. poultry seasoning
  - Dash Tabasco
  - Dash nutmeg
  - 2 tsp. Sexton's Alamo Zestful seasoning
  - 1/2 cup cracker crumbs
  - 1 lb. fresh crab meat, free of shell particles

Mix well. Then roll into small balls. Dip balls in egg and milk, then in cracker meal. Fry in deep fat at about 350° until brown. Serve hot. Makes 88 balls.

### CRAB LORENZO

Make a sauce of:

- 4 egg yolks
- 1 cup melted butter
- 1/2 cup lemon juice, added a little at a time
- 1/2 teaspoon salt
- 1/4 teaspoon white pepper

Stir over hot water until thickened. Then remove from fire and add:

- 1 pound white crab meat, free from bones
- 1/3 cup chopped mushrooms
- 3 teaspoons chopped green onions
- 1 jigger Sherry wine

Fold all of this into the sauce gently until well mixed.

Have ready: 50 small (about 2-inch) squares of bread,  
toasted very crisp and then buttered.

Put a teaspoon of the crab mixture on each toast square. Then sprinkle a little Parmesan cheese and a dash of paprika on each. Put these in a hot oven or under a flame until hot and lightly browned. Serve at once.

If you wish to serve Crab Lorenzo as an entree rather than as an hors d'oeuvre, use the same crab mixture on larger toast rounds. We suggest using two 4-inch rounds per serving.

### CRAB MEAT AU GRATIN

Saute in 1 small bell pepper, finely chopped  
2 Tbsp. butter.

Add 2 Tbsp. flour.  
Stir into butter and cook until done but not brown.

Mix in 1 lb. picked white crab meat.

Add 2 cups coffee cream  
salt and pepper to taste  
a pinch of nutmeg.

Cook slowly until this thickens; then add  
1 tsp. chopped pimientos.

Put in casserole and cover with  
sharp grated cheese.

Place in oven or under broiler until cheese melts.

Makes 5 individual servings in 6 oz. casseroles.

### CRAB IMPERIAL

Dice finely- 1 green pepper  
2 pimientos

Mix- 1 Tbsp. English mustard  
1 Tbsp. salt  
 $\frac{1}{2}$  tsp. white pepper  
2 eggs, lightly beaten  
1 cup good mayonnaise  
1 tsp. Accent

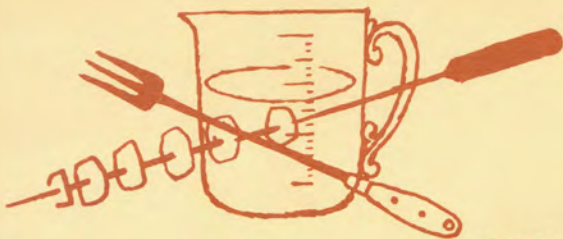
Add- 3 lbs. lump crab meat



Mix the diced pepper and pimiento with the mayonnaise mixture. Add the crab meat and mix lightly.

Prepare 8 crab shells — by scrubbing them and soaking in baking soda water for 15 minutes to sterilize and deodorize them. As an alternative 8 small casseroles may be used.

Fill each shell (or casserole) with the crab mixture. Top with a light coating of mayonnaise and sprinkle with paprika. Bake in 350° oven for 15 minutes. Serve either hot or cold. Makes 8 servings.



### SHRIMP POLYNESIAN

Servings for Four - Six Jumbo Shrimp per Person

Select, peel and de-vein 24 raw jumbo shrimp. Place on skewers (a new 5¢ bicycle spoke will do) in the following order:

- One - 1" piece of sliced or chunk pineapple
- One - raw cleaned shrimp
- One - 1" piece of raw sliced breakfast bacon
- One - wedge of fresh ripe tomato  $\frac{1}{2}$ " across thick side
- One - wedge of raw onion  $\frac{1}{2}$ " across thick side
- One - 1" square of fresh bell pepper that has  
been parboiled gently.

Repeat this arrangement until you have six (6) of these complete sections on a skewer - this makes a serving for one person.

After the necessary number of skewers are prepared as described, place them in a marinade consisting of the following:

- |                                                                                                        |                                                               |
|--------------------------------------------------------------------------------------------------------|---------------------------------------------------------------|
| $\frac{1}{2}$ cup vinegar                                                                              | $\frac{1}{2}$ cup soy sauce                                   |
| $1\frac{1}{2}$ cups pineapple juice<br>(use the juice off the can of<br>pineapple used on the skewers) | 1 oz.(approx) regular pickling<br>spice                       |
| $\frac{1}{2}$ cup cooking oil                                                                          | 1 level teaspoon salt for each<br>skewer-full being marinated |

Let marinate not over 1 hour or the pickling action of the marinade will toughen the shrimp.

### Optional Cooking Methods:

Now they can be removed from the marinade and broiled on your indoor or outdoor grill, broiled in oven, or grilled in a heavy skillet on top of the stove.

If broiled - baste frequently with the marinade.

If grilled - lay skewers flat in the pan and pour marinade sauce over them to depth of about  $\frac{1}{2}$  inch in the pan. Cooking time is approximately 6 to 8 minutes (3 to 4 minutes to each side).

Outdoors they can be served on the skewers. Indoors they should be removed from skewers, being careful not to disarrange the order of the items. Heat some of the marinade sauce and pour over them when served.

Suggested accompaniment -- hot buttered rice.



## SOUFFLE POTATOES

Here is a difficult item to challenge the amateur chef. If you succeed, you are ready for bigger and better culinary undertakings. Proceed with caution — follow directions carefully — and, if at first you don't succeed, try, and try again. It can be done!

Select firm white potatoes, preferably those which are flat and oval such as Idahos. Peel potatoes and carefully shape them into an oval or an elongated hexagon — the latter being the shape popularized in New Orleans. Cut\* the potatoes with firm strokes into slices about 1/16th inch thick. (\*Lay the knife on the potato and strike the knife a stroke to cut potato, don't slice.) Dry the slices between towels and handle them carefully. The slices must not be bruised or they will not puff.

The next step is to simmer the slices in 250° fat. It is most important at this stage that the pan be shaken constantly to keep the potatoes and fat in motion the entire time. The heat of the fat is gradually increased, but it should not rise above 280°. Agitate the potatoes in the fat until they are cooked through, starting to puff, but not brown — from 5 to 10 minutes. Timing and temperatures must be followed carefully or failure will plague you. At the completion of this stage the potatoes may be placed on a towel until needed.

When ready to prepare a serving of souffle potatoes, plunge the pre-cooked slices into deep fat heated to 400° to 410°. Almost immediately the potatoes will begin to puff. Continue cooking until crisp and golden. Remove from fat with a skimmer, drain and arrange on a serving platter. Finish off with a dash of salt and serve.

## A FLAVOR SECRET

The major difference between fine restaurant food and home-cooked food is found in the "STOCK POTS." Fine restaurants use beef stock for beef dishes, fish stock for seafood dishes, and poultry stock in preparing fowl -- and the same rich and subtle blend of flavors can never be achieved by using plain water or milk in your sauces.

Beef being the most popular item and the one in which the flavor difference is most noticeable, this difference can be minimized by the use of a product of Wilson & Co., Inc., packers, which can be purchased in the better food stores under the trade name of B-V. Dilute it as directed on the label, add sweet cream butter to it, and use it to dress your grill-broiled steaks for that professional touch. Do not use boullion cubes for the same purposes because they have many unnecessary seasonings, primarily that of celery, which distort the flavor. Try diluted B-V as the liquid in beef recipes and notice the improvement in your home prepared dishes.

STUFFED FLOUNDER  
(for four)

For individual servings, use four flounders from 12 to 16 ounces each, or for a party of four you can use a single large flounder from 2½ to 3 pounds in size.

After the fish has been properly scaled and washed thoroughly, these are the steps in preparation:

Lay the fish flat and make a cut crosswise of the fish directly in back of the gill section to the depth of the backbone.

Then make a cut lengthwise of the fish from the crosscut to the tail, following the backbone.

With a paring knife, start where the two cuts intersect and lift the flesh and separate it from the bone from the crosscut to the tail.

Cut through the backbone where the two cuts intersect.

Then, with a paring knife, separate the flesh from the backbone itself until it can be removed.

Salt and pepper the inside of the fish. Then stuff it with the crab meat stuffing (recipe on next page) and garnish with shrimp tails.

Brush the entire top part of the fish with melted butter, dust the exposed flesh and stuffing with paprika, and then take the fish by the head and tail, dredge the bottom of the fish in flour and lay on a well greased pan.

Place in oven for approximately 18-20 minutes at 350° (medium oven) on single large flounder, or approximately 15 minutes at 350° on individual flounders. When done, garnish with lemon slices and sprigs of parsley, and serve.





Crab Meat Stuffing  
(for Stuffed Flounder)

This makes sufficient stuffing for four individual flounders or for one large flounder for four. Use one pound of claw crab meat (preferred over white because of better flavor). The following ingredients are to be sauteed in  $\frac{1}{3}$  cup melted butter until golden brown:

- 2 Tablespoons finely chopped celery
- 2 Tablespoons finely chopped green peppers
- 2 Tablespoons finely chopped onions
- 1 Tablespoon chopped chives
- 1 clove garlic, finely chopped

When golden brown, add  $\frac{3}{4}$  cup white sauce, then fold in crab meat which has been seasoned with:

- 2 Tablespoons Worcestershire sauce
- 2 teaspoons prepared yellow mustard
- 2 dashes Tabasco sauce
- 1 teaspoon salt
- Black pepper to taste
- 1 teaspoon Accent

Then add:

- 1 well beaten egg
- 1 cup fine bread crumbs
- 1 teaspoon chopped parsley.

Mix all ingredients thoroughly, then spoon into prepared fish.

Our recipe for white sauce is as follows:

- 2 Tablespoons flour
- 1 Tablespoon butter
- 1 cup hot milk

Blend flour and butter together, then add 1 cup hot milk and cook on low flame for not over 5 minutes.



### OYSTERS POULLETTE

Poach 40 large oysters in their juice plus 2 cups hot water.

Add     1 Tablespoon finely chopped onion -(white)  
          1 teaspoon chopped green onions.

Put chopped onions with oysters. Salt and pepper to taste. Simmer until oysters curl at the ends.

Then have in another small sauce pot --  
          3 Tablespoons melted butter  
          3 Tablespoons flour  
          1 teaspoon Accent

Make a roux and add stock from the cooked oysters to make a sauce.

Have in a separate bowl ---  
          3 egg yolks  
          1½ cups cream.

Beat well, then add to hot sauce.

Then mix

          1 Tablespoon lemon juice  
with oysters and fold into sauce. Add a dash of mace and a little chopped parsley. Don't cook, just get it hot.

FOR CASSEROLE ---

Put the mixture in casserole and garnish with toast points. This makes 4 generous servings.

FOR OMELET ---

Make an omelet of 3 eggs. Fill and garnish with oysters and sauce prepared. Oysters and sauce are enough for 5 or 6 of these omelets.

FOR OYSTER PIE ---

To the prepared mixture, you can add a few chopped mushrooms and diced boiled potatoes. Put this in a casserole and top with pie dough or a pre-baked biscuit topping and run into the oven until brown. The addition of potatoes and mushrooms stretches this recipe to 6 or 8 servings.

OYSTERS BURGUNDY  
(Prepared in Casserole)

Place 8 to 10 large oysters in a casserole. Salt and pepper them to taste.

Blend                      2 Tablespoons butter.

Add                      2 teaspoons chopped green onions  
                             2 teaspoons chopped parsley  
                             1 teaspoon lemon juice  
                              $\frac{1}{2}$  teaspoon minced garlic  
                             Salt and pepper to correct seasoning.

Spread this mixture over the oysters in the casserole.

Then sprinkle the top with:

bread crumbs  
Parmesan cheese  
paprika.

Cook in a moderate oven until the crumbs are brown -- about 10 minutes.

What? -- No burgundy wine in it? No! -- The name is derived from the style of oyster preparation in the Burgundy district of France.

BREAST OF CHICKEN SUPREME

Saute in butter- 2 broad breasts of chicken which have been seasoned and rolled gently in flour. Cook until golden brown.

Then add-                4 mushrooms, sliced.

Dress each breast on a hot slice of ham. Then pour over it the following sauce:

Pour off some of the butter.  
Add  $\frac{1}{2}$  cup white wine (sauterne)  
1 cup scalded cream.

If you like the sauce thick, add a pinch of cornstarch mixed with a little wine.

Garnish with-           1 Tablespoon fresh green peas  
                             3 asparagus tips  
                             Thin slices of glazed carrots.



CHICKEN BLINTZ, or  
Individual Fried Chicken Pies (Serves 8)

$\frac{1}{2}$  medium sized hen - boiled and chopped fine  
4 Tbsp. chicken fat or butter                      4 Tbsp. flour  
1 Tbsp. chopped green onions                      2 cups chicken stock  
Saute onions in fat, add flour, make a brown roux, add stock.



Add to sauce:

|                         |                            |
|-------------------------|----------------------------|
| Chopped chicken         | 1 Tbsp. lemon juice        |
| 1 tsp. chopped pimiento | 1 tsp. chopped parsley     |
| 1 tsp. Lea & Perrin's   | Salt and pepper to taste   |
| Worcestershire sauce    | 1 wine glass Burgundy wine |

Method

Take pie crust (not too short), roll thin, cut in circles 5" in diameter (the outline of a saucer). Place tablespoon of chicken filling in center, fold over and crimp edges (as old fashioned fruit pies). Fry in deep fat (325°) about 4 minutes until light brown. Serve with a rich brown sauce made with chicken stock and mushrooms -- may be made by sauce recipe for filling, by adding mushrooms and wine glass of Burgundy to basic recipe.

CHICKEN VALENCIA

Prepare young chickens for roasting in oven. Split each chicken, using a half chicken per serving. Season with salt and pepper, add a sprinkling of Hungarian paprika, and dot with butter. Roast in 350° oven for about 45 minutes, or until legs are tender. Serve half chickens topped with Orange Sauce.

Orange Sauce

3 cups pure orange juice  
1 Tbsp. lemon juice  
Grated rind of 2 oranges  
 $\frac{1}{2}$  cup sugar -- blended with  
3 Tbsp. flour

Stir all ingredients together in double boiler until thickened (to about the thickness of brown gravy). Strain a small amount of the drippings from the chickens into the sauce.

To give the sauce a deep orange color, add a few drops of orange food coloring.

When ready to serve, garnish chickens with thin orange slices that have been lightly flame-broiled or pan-grilled and top with Orange Sauce.

### BLACK BING CHERRY SAUCE



- 1/2 pint reduced chicken stock
- 1 heaping Tablespoon currant jelly
- 1 1/2 ounces port wine
- 1 ounce Kirsch

Black Bing cherries - seeded



Pour the first four ingredients into pan in which chicken or guinea meat was cooked and let simmer for 5 minutes. Add pitted black Bing cherries before serving and pour over breast of fowl.

### BLUEBERRY MUFFINS

- |                      |                           |
|----------------------|---------------------------|
| 3 cups sifted flour  | 1/4 cup melted shortening |
| 4 tsp. baking powder | or butter                 |
| 1/2 cup sugar        | 1 cup milk                |
| 1/2 tsp. salt        | 1 cup blueberries, canned |
| 2 eggs, beaten       | or frozen                 |

Sift the dry ingredients together and mix in the blueberries. Mix eggs, shortening and milk together. Combine the two mixtures. Stir gently — just to dampen the flour — and allow the mixture to stand approximately 15 to 30 minutes. Fill muffin pans 2/3 full and bake in oven at 350° for 20 minutes. Makes 15 muffins.

### ORANGE BUTTER

- 1 lb. butter      4 oranges      1/2 lb. confectioners sugar

Grate the rind from only 2 of the oranges. Extract the juice from all 4 oranges — strain. Add the grated rind to juice. Add the confectioners sugar — dissolve in the juice as much as possible. Then add this to the butter in an electric beater — mix until well blended. Sometimes fresh oranges are lacking in flavor. You may substitute grated rind from fresh oranges plus 4 Tbsp. of undiluted frozen orange juice. Either re-mold or place in jelly jar and chill in the refrigerator before serving.

### DANISH BUTTER

(an appetizer butter)

- 1/3 imported Danish Blue Cheese
- 1/3 Philadelphia cream cheese
- 1/3 butter

Mix thoroughly and chill before serving. (The Blue Cheese should be put through a fine sieve so that it will blend smoothly.)

To use as a canape dip — add a very small amount of mayonnaise and whip in a high speed mixer or blender.



### ERNIE'S SPECIAL DRESSING

- 1½ pints salad dressing or mayonnaise
- 4 Tbsp. paprika sifted

The following to be chopped very fine or run through food chopper:

- 6 cloves of garlic
- 3 hard-cooked eggs
- 2 medium dill pickles

Add to salad dressing, then salt and pepper to taste.

- Then add:
- 2 tsp. Tabasco
  - 3 Tbsp. Lea & Perrin's Worcestershire sauce
  - ½ jigger wine vinegar

Mix well with electric mixer or hand beater until well blended. It is better if allowed to stand overnight in refrigerator.

### POPPY SEED DRESSING (Makes One Quart)

- 1 cup honey
- 1 tsp. salt
- 1/3 cup wine vinegar
- 1/3 cup pure fresh lemon juice
- 2 Tbsp. French's prepared mustard
- 5 Tbsp. poppy seed
- 2½ cups Wesson oil

Mix together in order listed. Blend in electric blender or mixer until oil disappears. Optional -- add one medium sized onion, finely grated.

### CRUMBLED DANISH BLUE CHEESE DRESSING

- ¾ cup wine vinegar
- 1 Tbsp. salt
- 4 heaping tsp. sugar
- 1/2 tsp. Tabasco sauce
- 1½ tsp. lemon juice
- 1 cup Wesson oil
- 1 lb. imported Danish Blue Cheese

Mix all of the ingredients (except oil and Blue Cheese) into the vinegar until the salt, sugar, etc., dissolve. Then blend in oil, using a spoon or whisk, not a blender or electric mixer. Crumble the cheese with a fork and fold in. It is our opinion that a fine imported Danish Blue Cheese makes a finer dressing than the genuine Roquefort.

STIR BEFORE EACH SERVING -- GENTLY, SO CHEESE WILL REMAIN LUMPY.

### REMOULADE SAUCE

- 6 yolks of hard-cooked eggs -- sieved
- 4 cloves garlic -- chopped fine
- 3 Tbsp. creole or dark mustard
- 4 Tbsp. prepared mustard
- 4 cups mayonnaise (not salad dressing)
- 2 Tbsp. paprika
- 3 Tbsp. horse-radish (more or less to suit taste)
- 2 Tbsp. Lea & Perrin's Worcestershire sauce
- Dash Tabasco sauce
- 4 Tbsp. vinegar
- 4 Tbsp. (heaping) chopped parsley, not too fine
- Salt and pepper to taste



Blend well. Let stand in refrigerator twelve hours before using. If a thinner sauce is desired, add a little vinegar. Makes 1 quart.

### ORANGE SALAD DRESSING

- |                  |                              |
|------------------|------------------------------|
| 1/3 stick butter | 2 eggs, well beaten          |
| 3/4 cup sugar    | Grated rind and juice of two |
| 1 tsp. flour     | oranges and one lemon        |
| Pinch salt       | 1/2 pint whipping cream      |

Melt butter in double boiler, add sugar, flour, salt, eggs, and juices. Cook until thickened - then cool. Add whipped cream when ready to serve. Ideal for frozen or molded fruit salads. This makes 8 servings.

### CAESAR SALAD (for six)

Chop into one-inch squares 3 heads of Romaine using only the green leaves and place in a wooden mixing bowl.

#### Dressing

- 16 anchovy filets
- 1/4 tsp. dry mustard
- 3 Tbsp. Lea & Perrin's Worcestershire sauce
- 2 Tbsp. olive oil
- 2 Tbsp. wine vinegar
- Juice of 1/2 lemon

-- Mix ingredients in small bowl in order listed --

Mix one coddled egg with the Romaine before adding dressing. Then grind on enough fresh pepper to taste.

Using a garlic press, add one clove of garlic and mix well into greens. Add 2 Tbsp. of Parmesan cheese and mix again.

Mix 1 1/2 cups of garlic fried croutons into salad just before serving.

After the finished salad is served to individual plate, dust top with more Parmesan cheese.



### BLACK BOTTOM PIE

- 1 pint hot milk
- 1 cup sugar
- 4 Tablespoons cornstarch
- 4 egg yolks

Make a custard of this mixture. Remove  $\frac{1}{4}$  of custard to another pan.

To the remaining  $\frac{3}{4}$  of the custard, add --  
2 squares bitter chocolate.

With the other  $\frac{1}{4}$  of the custard, mix --  
1 Tablespoon plain gelatin  
which has been mixed with a little cold water.  
Let cook until it begins to thicken. Then allow it to cool.  
Add: 1 jigger of rum  
4 egg whites, beaten stiff  
and fold into the cooled custard.

Put the chocolate mixture into a pre-baked 9-inch pie shell. Then put the second mixture on top of the chocolate. Sprinkle the top with grated bitter chocolate. Makes one pie.

### BLUEBERRY PIE

3 cups frozen or canned blueberries  
Drain juice from canned or thawed berries. Let juice come to a quick boil in a heavy sauce pan.

- Add: 2/3 cup sugar  
4 level Tbsp. cornstarch  
2 Tbsp. butter  
Dash salt  
 $3\frac{1}{2}$  Tbsp. wine vinegar

Cook until slightly thickened. Remove from fire, add berries, and cool. Pour into a pre-baked 9-inch pie shell, very crisp. The filling should have a sweet-sour flavor.

#### Topping

- $1\frac{1}{2}$  cups sour cream
- 2 Tbsp. sugar ) --optional
- $\frac{1}{2}$  tsp. vanilla )

Spread evenly over berries. Bake in  $250^{\circ}$  oven for 10 minutes. Allow to cool and place in refrigerator for at least 2 hours before serving.



### ERNIE'S FUDGE PIE

In top of double boiler or over low heat, melt:

- 1/2 cup (1 stick) butter
- 3 squares unsweetened baking chocolate.

Meanwhile, place in mixing bowl and beat until light:

- 4 eggs.

Beat into the eggs:

- 3 Tbsp. white Karo syrup
- 1 1/2 cups sugar
- 1/4 tsp. salt
- 1 tsp. vanilla

Now, add the chocolate mixture (slightly cooled). Mix thoroughly and pour into a 9-inch pastry-lined pie pan.

Bake at 350° for 25 to 30 minutes, or until top is crusty and filling is set but still somewhat soft inside. Do not over-bake. Pie should shake like custard so it will not be too stiff when cool.

This may be served plain, but is best served with a topping of a thin spade of vanilla ice cream.

### HOLIDAY PIE

(Mincemeat and pumpkin, both, come in layers in this pie.)

To fill one 9-inch pie, mix together:

- 1/2 pound packaged Non-Such mincemeat
- 1/4 pound tart apples (diced finely with skins)
- 3 Tablespoons sherry wine or brandy

Combine in a separate bowl:

- 1 cup sugar
- 2 eggs (beaten)
- 2 cups canned pumpkin
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon allspice
- 1/4 teaspoon ginger
- 1 cup milk
- 1 1/2 teaspoons melted butter

Place the mincemeat mixture in the bottom of an unbaked 9-inch pie shell. Then pour the pumpkin on top. Bake at 350° for 45 minutes, or until firm.



## ERNIE'S CHEESE CAKE

### Filling

- 3 lbs. Philadelphia cream cheese
- 8 eggs
- 2 cups sugar
- 2 tsp. vanilla

Beat eggs until thick. Then add sugar, vanilla and cheese. Beat this mixture for 25 minutes at high speed.

### Graham Cracker Crust

- 16 Honey Graham crackers - rolled into crumbs
- 1 Tbsp. cinnamon-sugar
- 2 Tbsp. butter

Blend together and pack on bottom and sides of a 2-inch deep rectangular pan, approximately 9" x 12". Pour in the filling and bake for 35 minutes in 325° oven. After baking, put on the topping given below. This size pan cuts perfectly into 2-inch squares totaling 24 servings.

### Optional Corn Meal Crust

(Better than it sounds!)

Grease the inside of the baking pan with unmelted butter. Dust the sides and bottom of the pan with -

- 1/3 cup yellow corn meal.

Pour in filling and proceed as described above.

### Topping

- 1 pint sour cream
- 1 Tbsp. sugar
- 1 tsp. vanilla

Mix and pour on top and bake for an additional 10 minutes. Allow to cool in open oven. It is best if this cake thoroughly cools 3 or 4 hours, or even overnight, before serving. Try topping it with fresh sugared strawberries, or try a very tart currant jelly over each individual serving.

## LIME CHIFFON PIE

In double boiler, cook until thickened:

- 5 egg yolks
- Juice of 4 limes
- 1/2 cup sugar.

Then add: 2 tsp. plain gelatin which has been dissolved in 1/2 cup water.

Let chill until thickened slightly and color with green food coloring.

Meanwhile, whip until stiff:

- 5 egg whites
- with 1/2 cup sugar.

Then fold this into the lime mixture. Pour into a 9-inch pre-cooked pie shell and chill.



### STRAWBERRIES AU KIRSCH

- 1 dozen lady fingers
- 1 quart fresh strawberries
- powdered sugar
- 2 ounces (1/4 cup) kirsch
- Bavarian Pudding



Line a pan with lady fingers. Clean the strawberries, arrange over the lady fingers, and sprinkle with enough powdered sugar to sweeten. Then sprinkle with the kirsch.

Prepare Bavarian Pudding and pour over strawberries in pan. Place in the refrigerator to chill before serving. Serve in individual dessert dishes.

### Bavarian Pudding

- 1 envelope gelatin
- 2 Tbsp. cold water
- 4 egg yolks
- 1/2 cup sugar
- 1 cup milk, scalded
- 1 1/2 ounces (3 Tbsp.) kirsch
- 1 cup heavy cream, whipped
- until it stands in soft, moist peaks.



Soften the gelatin in cold water. Combine egg yolks and sugar, working them together with a wooden spoon until smooth and creamy. Scald the milk and pour it gradually over the yolk mixture, stirring constantly, until it is smooth and thick. Add the softened gelatin and continue to stir until the gelatin is completely dissolved. Cool and stir from time to time to prevent a crust from forming. Stir into the cooled mixture the 1 1/2 ounces of kirsch and fold in the whipped cream.

### IRISH TRIFLE

- 1 pound-cake
- sweet orange marmalade
- chopped almonds (toasted)
- 1 1/2 cups sherry



Slice the pound-cake lengthwise 1/2 inch thick. Place in icebox dish and spread each slice with the marmalade and chopped almonds. Pour the sherry over this and allow to stand 12 to 24 hours in the refrigerator.

- light vanilla custard sauce
- whipped cream
- green maraschino cherries

To serve, apportion the cake in individual dessert dishes, top with some of the light vanilla custard sauce, and garnish with whipped cream and a green maraschino cherry. Serves eight.

### ANGEL CHOCOLATE CHIFFON PIE

#### Crust

Beat until foamy: 2 egg whites  
1/8 tsp. salt  
1/8 tsp. cream of tartar

Add: 1/2 cup sifted sugar - beating until stiff.

Fold in: 1/2 cup pecan pieces - chopped, but not too fine  
1/2 tsp. vanilla

Grease a 9-inch pie pan with vegetable shortening. Spread the meringue mixture in the greased pie pan, and build up the meringue mixture on the rim 1/2 inch above the pan. Bake at 300° for 1½ hours. Cool.

#### Filling

Melt together: 2 Tbsp. sugar  
1 small package semi-sweet chocolate drops  
3 Tbsp. milk

Stir and cool.

Separate: 4 eggs

Add egg yolks, one at a time, to chocolate mixture, beating after each addition. Beat egg whites until stiff. Fold chocolate filling into the beaten egg whites. Put the filling into the meringue shell and chill. Top each serving with whipped cream which has been slightly sweetened with powdered sugar.

### PUMPKIN--BOURBON PIE ( "Drunken 'Punkin' " )

Mix together: 1 cup canned pumpkin  
1 cup sugar  
1½ cups evaporated milk  
1/4 cup bourbon  
3 egg yolks  
1 tsp. cinnamon  
1 tsp. mace  
1/2 tsp. nutmeg

Then fold in: 3 beaten egg whites

Pour into a 9-inch unbaked pie shell and sprinkle a few pecans on top. Bake at 450° for 15 minutes, or at 300° for 20 minutes.





### BLACK BING CHERRY PIE

- |     |                                  |     |                        |
|-----|----------------------------------|-----|------------------------|
| 3   | cups drained Black Bing Cherries | 1/4 | tsp. nutmeg            |
| 2   | cups juice drained from cherries | 1/4 | tsp. cinnamon          |
| 1/3 | cup sugar                        | 1/4 | tsp. salt              |
| 2   | Tbsp. cornstarch                 | 1/2 | tsp. red food coloring |
|     | 2 cups whipped cream             |     |                        |
|     | (vanilla and sugar to taste)     |     |                        |

Heat the 2 cups of juice to a boil. Add sugar and cornstarch (mixed together) to boiling juice. Cook 10 minutes. Pour this mixture over cherries to which seasoning has been added. Put this filling into a pre-baked 9-inch pie shell and let cool. Top with whipped cream.

### SUN KISSED GLACE

This is a low calorie, zestful ending to a heavy dinner.

Secure the best lemon sherbet obtainable, serve a generous scoop into each sherbet dish, top with about 2 tablespoonfuls of Lemon Sauce, and garnish with a very thin center-cut slice of fresh lemon.

#### Lemon Sauce

- |     |                  |   |                 |
|-----|------------------|---|-----------------|
| 3   | cups water       | 4 | lemons -- juice |
| 3/4 | cup sugar        |   | and grated rind |
| 2   | Tbsp. cornstarch | 2 | egg yolks       |

Bring water to a boil in a sauce pan. Add sugar and cornstarch which have been mixed together. Cook slowly for about 10 minutes. Meanwhile, add the lemon juice and grated rind to the egg yolks. Whip this well, then add it to the hot mixture. Cool thoroughly. Makes 1 pint.

### PRALINES

- |   |                  |   |                   |
|---|------------------|---|-------------------|
| 1 | cup brown sugar  | 1 | cup milk          |
| 2 | cups white sugar | 4 | or 5 marshmallows |

3 cups pecan halves -- carefully pick out shells and membranes  
Mix sugar in milk until well dissolved. Cook over slow fire until soft ball stage is reached -- 240° on a candy thermometer. Put in marshmallows. Beat in pecans. When it starts to cream, drop on wax paper or well-buttered flat pan in small balls, about a tablespoonful at a time. If consistency is correct, they will slowly flatten out around the edges, leaving nuts mounded in the center. After removing from fire, work fast as it sets up quickly.

AS A CAKE TOPPING -- use the same recipe, except add a few more marshmallows, cook a little less (to 220° on a candy thermometer), and do not beat as much. This will reduce brittleness and make a creamy topping. Use to ice layer or sheet cakes.

This recipe has been in my family for over fifty years . . . . ERNEST COKER



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