

Five Ways to Cook Sausages

Sausages and Yorkshire Pudding

Cook sausages until they are done and brown on all sides. Have fat very hot and pour Yorkshire Pudding batter over them in the pan and bake them at 400°F. for 30 minutes.

Yorkshire Pudding

- ½ cup flour
- ½ teaspoon salt
- 1 cup milk
- 2 eggs

Mix flour and salt, add milk and egg, well beaten. Beat mixture vigorously for several minutes with a rotary egg beater.

Mrs. James Hargraves, Vancouver.

Sausage Surprise

- 2 cups ready-cut macaroni, uncooked
- 1 lb. small pork sausages (browned)
- 1 teaspoon dry mustard
- Salt and pepper
- 1 small tin of tomato juice

Cook macaroni in rapidly-boiling salted water for 20 minutes or until tender; drain. Grease casserole with butter and put in layer of macaroni. Then put in a layer of sausages which have been brushed with dry mustard. Repeat until all used up. Season with salt and pepper and cover with tomato juice. Dot with butter and cook for one hour in a 350 deg. F. oven.

This interesting new way to serve sausages won the \$1.00 Readers' prize for Mrs. Angus Loughheed, Vancouver.

Sausage Dinner

- 1 pound sausages
- 1 onion, chopped
- 1 large can tomatoes

Cook sausages with chopped onion. Pour off any excess grease. Pour one can of tomatoes over sausages and then cover tomatoes with a batter and cook in moderate oven until brown. Serves 6.

Batter:

- 1½ cups flour
- 2 teaspoons baking powder
- Pinch of salt
- 1 egg

Combine sifted flour, baking powder and salt with beaten egg. Add enough water or milk to make a stiff dough.

Mrs. J. Smith, Vancouver.

* Stuffed Sausage Roll

- 2 lbs. sausage meat
- 2 cups raw apples, minced
- 2 small onions, minced
- 2 cups bread crumbs

Pat the sausage meat into a rectangular shape about a half an inch thick on a piece of wax paper. Mix apples, onions and bread crumbs and spread over the meat. Roll like a jelly roll tucking the edges in. Place in a baking dish and bake in a moderate oven (350 deg. F.) for 45 minutes. Serves 6 to 8.

Mrs. P.W. Allen, Vancouver.

Mock Goose

- 1 pound sausage meat
- 2 pounds mashed potatoes
- 1 chopped onion
- 1 teaspoon sage
- 1 teaspoon salt
- Dash of pepper

Place a layer of sausage meat in a dish, sprinkle over it a little salt, pepper, sage and onion. Cover with a layer of mashed potatoes then another layer of meat and seasoning. Continue until the dish is full, finishing with a layer of potatoes. Bake until browned in a 350°F oven. Serves four.

Mrs. James Lefleur, Vancouver.

Edith Adams Omnibus
Compiled by Elizabeth Driver
(Whitecap, 2005)
Edith Adam's Wartime Cook Book
9th annual prize-winning recipes
1943

This favorite dish is healthful too, providing valuable amounts of cheese and milk. Serves 6.

BAKED MACARONI LOAF

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| ½ nine-ounce package macaroni | 4 tablespoons cooking oil |
| 1½ cups hot milk | 1 cup grated Canadian cheese |
| 1 cup cracker crumbs | ¾ teaspoon salt |
| 1 teaspoon chopped onion | Dash of pepper and cayenne |
| 1 tablespoon chopped green pepper | 3 eggs |

Cook macaroni, without breaking, in boiling salted water until tender. Drain in a colander. Scald milk and pour over cracker crumbs in a mixing bowl. Chop onion and green pepper. Grate cheese. Fry onion and green pepper in the cooking oil slowly for 3 minutes. Stir into milk and cracker mixture. Add cheese and seasonings. Beat eggs and stir them in also. Lay macaroni lengthwise in a greased loaf pan, keeping the pieces fairly straight. Pour in the cracker and milk mixture, mixing it through carefully by using a knife and separating the pieces of macaroni here and there to let the sauce mix in well. Set in a pan of hot water and bake in a moderate oven of 350 degrees F., until firm, about 45 to 50 minutes.

Remove from oven, loosen sides by running a knife around the edges. Place serving dish over the pan and invert carefully. Surround loaf, in summer with baked stuffed tomatoes, or garnish with parsley and any colorful vegetable. Serve a Spanish or Creamed Mushroom Sauce separately, if desired. Serves 6.

BAKED NOODLE RING WITH CREAMED VEGETABLE

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| ¼ pound egg noodles | 3 tablespoons butter or cooking oil |
| 1½ cups scalded milk | 2 tablespoons chopped parsley |
| 1 cup fine bread crumbs | 3 eggs |

Break noodles, cook in boiling water until tender. Drain by turning into a colander. Scald the milk and pour over the crumbs in a bowl. Let stand a few minutes, then add butter or oil, parsley and salt and pepper to taste. Beat eggs and pour into the bread crumb mixture.

Grease a small ring mold or six individual molds. Grease well if you would have them turn out easily. Distribute the cooked noodles evenly in the mold, then pour in milk and egg mixture. Set in a pan of hot water and bake in a moderate oven of 350 degrees F., until firm, from 45 minutes to 1 hour. Remove from mold and fill centre with a creamed vegetable as peas, peas and carrots and mushrooms.

A macaroni ring may be prepared in the same way. Cook the macaroni without breaking. Lay the strips in a greased mold and proceed as above.

NOODLES AND SPINACH AU GRATIN

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| 1 package noodles | ¼ teaspoon paprika |
| 2 to 3 cups cooked spinach | Salt and pepper |
| 2 tablespoons butter or cooking oil | 1 to 2 cups grated cheese |
| 2 tablespoons flour | Buttered crumbs |
| 2 cups milk | |

Cook noodles as directed on package and drain. If fresh spinach is used, prepare, cook and chop slightly. Canned spinach should be drained and chopped. Add flour to the melted butter or cooking oil and stir to blend well. Add milk and stir over low heat until thickened and smooth. Add paprika and salt and pepper to taste. Add cheese and stir over very low heat until it is melted. Put cooked noodles in bottom of a shallow, greased baking dish, dot with butter or cooking oil, sprinkle with salt and pepper, cover with cooked spinach and pour the cheese sauce over all. Sprinkle with fine lightly buttered bread or cracker crumbs and bake in a hot oven of 400 degrees F. until brown, about 15 minutes. Serves 6.

FISH, CORN AND MACARONI CASSEROLE

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| 1 package elbow macaroni | other fish (See Page 27) |
| 2 tablespoons butter or cooking oil | 1 cup whole kernel corn |
| 2 tablespoons flour | Salt, pepper, paprika |
| 2 cups milk | 1 cup grated cheese |
| 1 to 2 cups cooked salmon, halibut or | |

How to Eat Well Though Rationed
Edited by Josephine Gibson
(Toronto: Vital Publications, 1943)

The Women's Patriotic League Cooking Book
(Brockville, 1918)

HONEY-DROP CAKES

Half cup shortening, $\frac{1}{2}$ cup sugar, 1 cup honey, 1 egg, 1 tablespoonful lemon juice, 3 cups flour, 4 teas. onfuls baking powder.

Cream shortening and add sugar slowly, add honey, beaten egg yolk and lemon juice; mix well and add flour which has been sifted with baking powder. Fold in the beaten white of egg. Bake in greased individual tins in moderate oven 25 to 30 minutes.

PEANUT COOKIES

Two tablespoonfuls shortening, $\frac{1}{4}$ cup sugar, 1 egg, $\frac{1}{2}$ cup flour, 2 teaspoonfuls baking powder, $\frac{1}{4}$ teaspoonful salt, 2 tablespoonfuls milk, $\frac{1}{2}$ cup chopped peanuts, $\frac{1}{2}$ tablespoonful lemon juice.

Cream shortening, add sugar and beaten egg, next sift in the flour, baking powder and salt, add milk, nuts and lemon juice. Drop from a teaspoon on ungreased pan one inch apart, place one-half a peanut on each and bake in moderate oven 10 to 12 minutes.

OATMEAL COOKIES

Half cup shortening, $\frac{1}{4}$ cup brown sugar, $\frac{1}{2}$ cup corn syrup, 1 egg, 3 tablespoonfuls water, 1 cup rye flour, 2 teaspoonfuls baking powder, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ teaspoonful cinnamon, $1\frac{1}{4}$ cups rolled oats, $\frac{1}{2}$ cup chopped raisins, if desired.

Cream shortening, add sugar and syrup, beaten egg and water. Add flour, baking powder, salt and cinnamon which have been sifted together. Mix well and add rolled oats and raisins. Drop by spoonfuls on greased pan, and bake in a moderate oven 15 to 20 minutes.

CANADIAN WAR CAKE

One cup brown sugar, 1 cup water, 1½ cups seeded raisins, 2 table-
spoonfuls lard, 1 teaspoonful cinnamon, ½ teaspoonful cloves, ½ tea-
spoonful salt.

Boil together for five minutes and cool. When cold stir in 1 teaspoonful soda dissolved in a little warm water. Add two cups flour sifted with ½ teaspoonful baking powder.

Salt Ginger Bread

1 scant cup butter,

1/2 " B sugar

" molasses

1 tsp. ginger

1/2 " cinnamon pinch salt

cup boiling water, 2 eggs, 2 1/2 cups flour.

2 teaspoons soda. Cream butter & sugar

add molasses cinnamon ginger salt bat

well. ~~Add~~ Put ~~garden~~ in boiling water add half flour and

$\frac{1}{4}$ soda thin rest flow then rest soda beating well last
soda beating egg look slow oven.