Family Favorites

Katrina Trevino and her husband came to A&M from El Paso where Dr. Trevino was practicing veterinary medicine. He is now instructor in the small animal clinic at the new Veterinary Hospital. The Trevino's live at 4402 Oaklawn, Bryan.

By Mrs. Gilberto S. Trevino

SHRIMP SUPREME

(This recipe is from Columbia Restaurant, Tampa, Florida)

6 raw jumbo shrimp 1 egg 3 strips bacon flour

salt & white pepper lemon juice

Peel the shrimp but leave the tail on. Open back and clean. Wash thoroughly. Sprinkle each, with salt, white pepper and a little lemon juice. Cut each strip of bacon in two pieces. Wrap each shrimp in strip of bacon pinning with toothpick to hold. Beat whole egg until frothy. Dip each shrimp in egg, then lightly in flour. Fry in deep fat, 300 degrees for ten minutes. Serve plain or with sauce. BUTTERMILK ROLLS

(This recipe is from Marshlands Inn, Sackville, N.B., Canada.)

2 cups buttermilk 4 cups flour 2 T Shortening 1 cake yeast 2 t. salt

½ t. soda T sugar

Have buttermilk at room temperature. Add yeast and allow it to soften. Mix the soda, sugar, salt, shortening, and part of the flour. Beat well into yeast mixture, then add balance of the flour until the dough forms a stiff ball. Knead quickly until smooth. Roll out to 34 inch thickness and cut with biscuit cutter. Let rise in warm place for one hour. Bake in 450 degrees oven for 15 minutes. When done, brush over lightly with milk sweetened with a little sugar.

1-3½ to 4 lb. chicken

SAUTEED CHICKEN ½ lb. fresh or 1 can

2 T butter

mushrooms ¼ green pepper, sliced

5 slices of bacon 1 onion, sliced

1 cup cold water 2 T flour

Cut chicken in pieces and brown in skillet with butter. Cut bacon in pieces and brown. Saute mushrooms, onion and pepper to a golden brown. Season to taste. Mix cold water and flour to a smooth paste. Put chicken in heavy covered skillet, cover with other ingredients. Pour flour mixture over all, add a little water, cover and simmer slowly 11/2 hours. Serve with fluffy potatoes. EGGNOG PIE

(This recipe from The Carr House, Walfeboro, New Hampshire.)

1 T Knox gelatin

½ t. salt

1/4 cup cold water ½ cup sugar

¼ cup sugar

Soak gelatin in cold water for five minutes. Put four beaten egg yolks, sugar, salt and hot water in double boiler and cook until custard consistency. Add gelatin and cool. Fold in egg whites which have been beaten, sugar and rum and fill baked pie shell. Place in refrigerator to set. Serve with thin layer of whipped cream over top

and grated nutmeg. ICED TEA MADE IN THE SUN

(This recipe from Duncan Hines, Bowling Green, Kentucky.) Put tea in a glass container, fill with cold water, cover and set in sun several hours. When ready, add ice cubes, etc. I think you will enjoy the subtle flavor of tea made in this manner.

AUNT SUSAN'S CLABBER CAKE (This recipe from The Anna Maude, Oklahoma City, Okla)

2 cups sugar

31/2 cups cake flour

3 1/3 T cocoa

2 eggs beaten

2 cups clabber Cream butter and sugar together. Add beaten eggs. Add clabber, cake flour, soda and cocoa, stir well. Bake in 350 degree oven for 45 minutes.

By Mrs. T. D. Watkins, Jr. Here is the remainder of the patio supper prepared for Bat-

tailion readers by Miriem Lee Watkins. APRICOT ICE CREAM

1 cup Apricot syrup

1 pkg. lemon flavored

and nectar

gelatin

2 T lemon juice 1/4 cup water

1 large can condensed milk, chilled in freezer until

thick. Dissolve gelatin in apricot juice and water, which have been brought just to a boil. Add 1 tablespoon lemon juice. Cool and chill until quite thick but not set. Whip condensed milk with the remaining lemon juice until consistency of whipped cream. Whip gelatin mixture until frothy. Fold milk into gelatin mixture and place in freezer. Stir once when about half frozen to prevent separation. Tart and

APRICOT BAVARIAN PIE

1 baked pie shell

3 egg yolks

1 envelope unflavored gelatine

1/3 cup sugar

1¼ cups apricot nectar 2 T lemon juice

1 No. 2 can apricot halves 1/4 t. salt Blend all the above ingredients thoroughly, excepting the apricot halves. Cook over water, stirring frequently for about 15 minutes. Cool and chill until thick but not set. Whip three egg whites until stiff and fold into gelatine mixture. Whip 1/2 pint of cream and fold into above. Then add thoroughly drained apricot halves (which have

been cut into eighths) and spoon into prepared pie shell. Chill until

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