



Recipes

FROM THE

Borden KITCHEN

Litho. in U.S.A.

© THE BORDEN CO.

*** A Distributed Proofreaders Canada eBook ***

This eBook is made available at no cost and with very few restrictions. These restrictions apply only if (1) you make a change in the eBook (other than alteration for different display devices), or (2) you are making commercial use of the eBook. If either of these conditions applies, please contact a <https://www.fadedpage.com> administrator before proceeding. Thousands more FREE eBooks are available at <https://www.fadedpage.com>.

This work is in the Canadian public domain, but may be under copyright in some countries. If you live outside Canada, check your country's copyright laws. **IF THE BOOK IS UNDER COPYRIGHT IN YOUR COUNTRY, DO NOT DOWNLOAD OR REDISTRIBUTE THIS FILE.**

Title: Recipes from the Borden Kitchen

Date of first publication: 1950

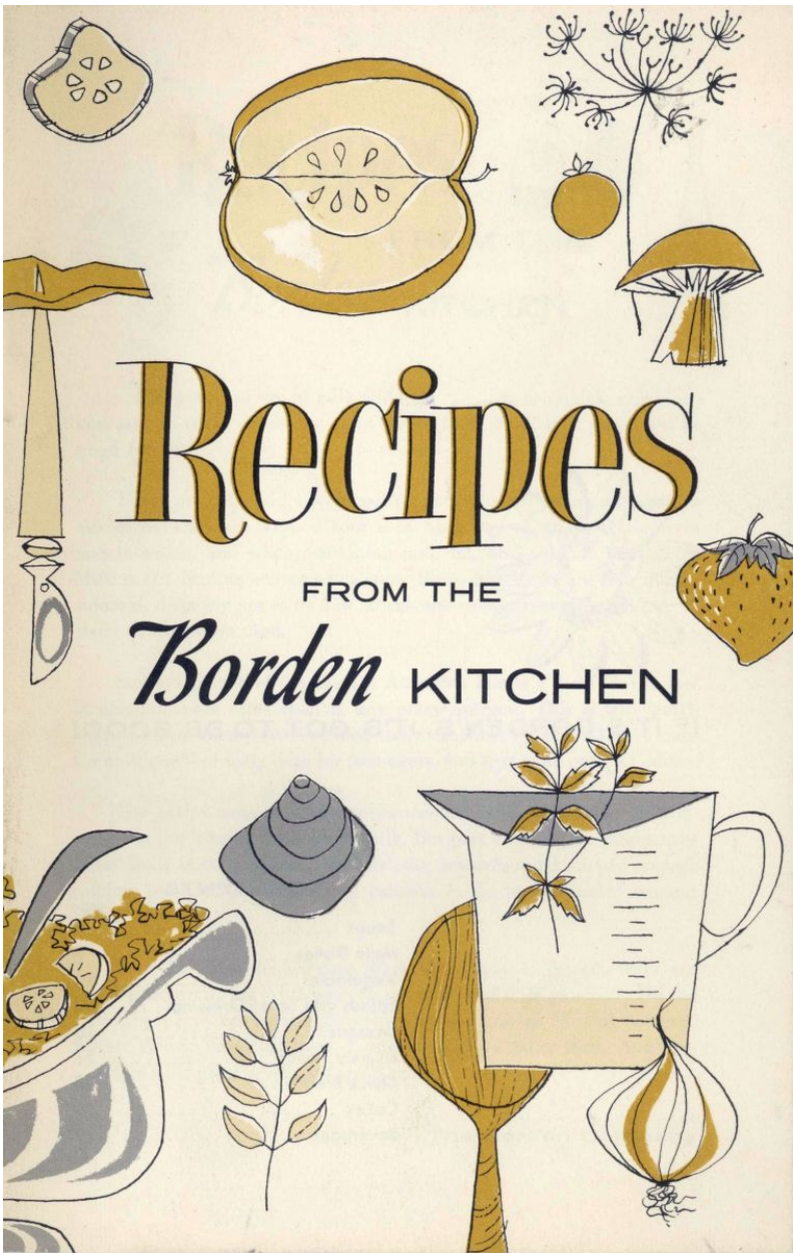
Author: Anonymous

Date first posted: March 2, 2023

Date last updated: March 2, 2023

Faded Page eBook #20230304

This eBook was produced by: Stephen Hutcheson, Cindy Beyer & the online Distributed Proofreaders Canada team at <https://www.pgdpCanada.net>





IF IT'S BORDEN'S, IT'S GOT TO BE GOOD!

CONTENTS

	PAGE
Soups	<u>4</u>
Main Dishes	<u>6</u>
Vegetables	<u>11</u>
Salads and Salad Dressings	<u>14</u>
Desserts	<u>16</u>
Frankly Fancy	<u>21</u>
Quick Breads	<u>23</u>
Cakes	<u>26</u>
Beverages	<u>29</u>



Recipes

FROM THE
Borden KITCHEN

The generous use of milk and milk products is a quick, easy, low-cost way to make meals for your family taste good, look good and be good for them.

Dairy products add a wide assortment of health-giving nutrients to our diets. They are a good source of high-quality protein, riboflavin and thiamine, and when containing milk fat, also provide vitamin A. Milk is our leading source of calcium. Since few foods are rich in this mineral, diets are apt to be low in calcium unless generous amounts of dairy products are used.

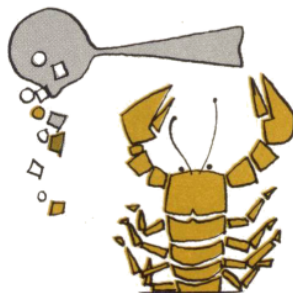
Surveys show that the average American family's diet today is low in calcium more often than in any other nutrient. This is why nutritionists stress these recommended daily amounts of milk: 3 to 4 cups for children, 4 or more cups for teen-agers, and 2 or more cups for adults.

The entire amount of the recommended milk intake may be consumed in the form of fluid whole milk. But part or all of the intake may come from milk products, provided the amounts used supply enough calcium to equal the quantity of calcium in the recommended amount of milk.

From breakfast to bed-time snack, from soup to dessert, there are many glamorous, flavorful ways to use milk and milk products. On the following pages are recipes developed in the famous Borden Kitchen. All are rich in dairy products. You can profit by using them. And now . . . Here's for good health and good eating!

The Borden Company

Soups



QUICK OYSTER BISQUE (Makes 6 to 8 servings)

**1 cup oysters, fresh, canned
or frozen**
**5 1/3 cups Borden's Homogenized
Milk**
1/4 cup minced onion
1/2 cup finely chopped celery
1 bay leaf

2 sprigs parsley
1 teaspoon salt
1/4 teaspoon paprika
1/8 teaspoon pepper
3 tablespoons butter
**1/3 cup crushed salted
crackers**

Drain oysters; pour liquor into small saucepan. Chop oysters fine; return to the oyster liquor; bring slowly to boiling point over low heat. Combine milk, onion, celery, bay leaf, parsley, salt, paprika and pepper in 2-quart saucepan; bring to boiling point; strain. Add oysters to hot milk mixture. Stir in butter and crackers. Serve at once. If bisque is not to be served at once, do not combine oysters and hot milk mixture until just before serving. Garnish with parsley, if desired.

CREAM OF VEGETABLE SOUP (Makes 6 servings)

WHITE SAUCE:

2 tablespoons butter	1 1/2 teaspoons salt
1 tablespoon minced onion	1/8 teaspoon pepper
2 tablespoons flour	
3 cups Borden's Homogenized Milk	

VEGETABLES:

1 1/2 cups vegetable puree, your choice

Melt butter in 2-quart saucepan or top of double boiler; add onion; sauté over direct heat until soft but not brown, about 3 minutes. Remove from heat. Combine flour, salt and pepper; blend with butter and onion. Gradually add milk, stirring constantly. Cook over low heat or boiling water, stirring constantly, until thickened. Gradually stir in vegetable puree; blend well. Continue heating until mixture is heated through, but do not boil. Serve piping hot.

QUICK VICHYSOISE (Makes 4 to 6 servings)

2 teaspoons minced chive	1/8 teaspoon salt
1 quart Borden's Buttermilk, chilled	Dash pepper

Combine all ingredients; mix well. Serve at once.



FROSTED BUTTERMILK SOUP (Makes 6 servings)

1/2 pound cooked shrimps, cleaned and finely chopped	1 tablespoon minced onion
1/2 cup finely chopped or grated cucumber	1 1/2 teaspoons prepared mustard
1 tablespoon minced fresh dill	2 teaspoons sugar
1 quart Borden's Buttermilk, chilled	1 teaspoon salt

Combine all ingredients; mix well. Chill thoroughly. Serve at once.



“Milk in one or more of its various forms may well be part of every meal and . . . it is quite clear that a decidedly increased prominence of milk in the diet is an important step toward the best use of food.”

Henry C. Sherman, Ph.D.

Main Dishes



BAKED MACARONI WITH CHEESE (Makes 6 servings)

- | | |
|--|-------------------------------------|
| 1 1/2 cups (6 oz.) elbow macaroni,
cooked and drained | 1/8 teaspoon dry mustard |
| 3 tablespoons butter | 1 teaspoon onion
juice |
| 3 tablespoons flour | 2 cups Borden's
Homogenized Milk |
| 1 teaspoon salt | |
| 1/8 teaspoon pepper | |
| 1/2 Pound Borden's Chateau Cheese Food, shredded | |

Melt butter in saucepan. Remove from heat. Combine flour, salt, pepper and mustard; stir into butter, blending well. Stir in onion juice. Gradually stir in milk, blending well. Cook over low heat, stirring constantly, until thickened. Add 3/4 of the cheese; cook over low heat, stirring constantly, until cheese melts and mixture is smooth. Put macaroni in a buttered 1 1/2 quart casserole. Pour cheese sauce over macaroni. Sprinkle remaining cheese over top. Bake in moderate oven (350°F.) until browned, about 30 minutes.

Homogenized milk may be used interchangeably with non-homogenized milk in all cookery processes which call for whole milk.



SAVORY CORNED BEEF RING (Makes 6 servings)

- | | |
|---|--|
| 1 tablespoon prepared mustard | 2 cups (12 oz.) canned
or cooked |
| 1 cup soft bread crumbs | corned beef, chopped |
| 2 tablespoons finely chopped
onion | 1 cup Borden's Homogenized
Milk |
| 2 tablespoons finely chopped
green pepper | 2 eggs, slightly beaten |
| 2 tablespoons butter, melted | Cooked vegetables or salad
greens, if desired |
| 1/8 teaspoon pepper | |

Mix together mustard, bread crumbs, onion, green pepper, butter, pepper and corned beef. Combine milk and eggs; add to corned beef mixture; mix well. Pour into well-greased 1-quart ring mold. Place mold in baking pan on rack in oven. Pour hot water into baking pan to depth of 1 inch. Bake in a moderate oven (350°F.) until a knife inserted in ring comes out clean, about 30 minutes. Unmold. To serve hot: fill center of ring with vegetables. To serve cold: garnish with salad greens.



SWEDISH POT ROAST (Makes 6 servings)

- | | |
|--|---------------------------------------|
| 4 pounds pot roast | 2/3 cup diced onion |
| 2 tablespoons bacon fat | 1 garlic clove, sliced |
| 2 teaspoons salt | 1 1/2 cups Borden's Sour Cream |
| 1/4 teaspoon pepper | 1 package (6 oz.) fine or |
| 2 tablespoons grated lemon rind | medium noodles, |
| | cooked and drained |

Brown roast in hot fat in skillet or Dutch oven. Add seasonings, grated lemon rind, onion and garlic. Pour sour cream over all. Cover. Simmer over low heat, 3 1/2 to 4 hours, basting once in awhile, with gravy. Serve with noodles. Add noodles to sauce, 20 minutes before serving for added flavor, if desired.



Cocoa and chocolate beverages made at home with homogenized milk have a pleasingly heavier body and appreciably less cocoa solids settle out during the normal drinking time than in those made with non-homogenized milk.

CREAMY SCRAMBLED EGGS (Makes 6 servings)

- | | |
|--|------------------------------------|
| 6 eggs | 1 tablespoon chopped chives |
| 1 cup Borden's Homogenized Milk | or parsley, if desired |
| 1/2 teaspoon salt | 2 tablespoons butter |
| 1/8 teaspoon pepper | |

Beat eggs slightly. Add milk, seasonings and chives or parsley; mix well. Melt butter in skillet; pour in egg mixture. Cook over low heat, scraping cooked portions from bottom and sides of pan with a spatula until mixture is thick and creamy. Serve at once.

COTTAGE CHEESE CODFISH CAKES (Makes twelve



2-inch cakes)

- | | |
|--|--|
| 2 (10-1/2 oz.) cans codfish | 2 tablespoons Borden's Homogenized Milk |
| 1 egg | 1 egg |
| 1/4 cup chopped parsley | Fine bread crumbs |
| 1 cup (8-oz. container) Borden's Creamed Cottage Cheese, large curd | Tomato or tartar sauce |

Combine codfish, one egg, parsley and cottage cheese. Shape into 2-inch cakes. Beat together milk and one egg. Dip fish cakes into bread crumbs, milk-egg mixture; again into bread crumbs. Sauté cakes on both sides until golden brown. Serve with tomato or tartar sauce.



Frosty cool, fruit-flavored sherbets served with meats, poultry, fish and game make any meal a gala affair. Delicious flavor combinations are:

Beef: Pineapple, raspberry, strawberry, grape sherbets

Pork and veal: Pineapple, orange, cranberry, raspberry, blackberry, lemon, tangerine sherbets

Lamb: Lemon, lime, pineapple

Fish: Lemon, lime, orange, pineapple, tangerine

Poultry: Orange, cranberry, lemon, raspberry, tangerine

WELSH RABBIT (Makes 2 to 3 servings)

1/4 teaspoon salt

1/8 teaspoon paprika

Dash of cayenne pepper

1/2 teaspoon dry mustard

1/2 cup Borden's Homogenized Milk

1/2 pound Borden's Chateau

Cheese Food, shredded

1 egg, if desired

Toast or unsalted crackers

Combine salt, paprika, cayenne and mustard in top of double boiler; gradually stir in milk; blend well. Add cheese; cook over hot water, stirring constantly, until cheese melts and mixture is smooth. For a thick rabbit, stir a little of the cheese mixture into a slightly beaten egg;

return to remaining cheese mixture. Cook over hot water, stirring constantly, until mixture is thick and smooth, about 3 minutes. Serve at once on toast or unsalted crackers.

BAKED HAM AND COTTAGE CHEESE (Makes 4 to 6 servings)

1/2 cup Borden's Homogenized Milk	1 egg
1 1/2 cups soft bread crumbs	1 pound uncooked ground ham
1 cup (8-oz. container) Borden's Creamed Cottage Cheese	Parsley sprigs, if desired

Combine milk, bread crumbs, cottage cheese and egg; blend well. Stir in ham. Turn into 10 x 6 x 2-inch baking dish. Bake in moderate oven (375°F.) until top is lightly browned, about 45 to 50 minutes. Garnish with parsley.

Variation: Before baking arrange 4 pineapple slices on top; sprinkle with 2 tablespoons brown sugar.

JULIENNE BEEF IN SOUR CREAM (Makes 4 servings)



1 small onion, sliced	Dash pepper
2 tablespoons butter	1/2 pint (1 cup) Borden's Sour Cream
1 pound round steak, cut in 1/4 inch strips	2 tablespoons flour
1/8 teaspoon ginger	Chinese noodles, cooked rice or peas, or toast points
1 teaspoon salt	

Sauté onion slices in butter; add meat strips, ginger and seasonings. Cook, stirring constantly, until meat is browned and thoroughly cooked, about 10 to 15 minutes. Combine sour cream and flour; add to meat in skillet. Cook, stirring constantly, just until sour cream is heated. Serve with crisp Chinese noodles, rice, peas or toast points.

CREAMY SHRIMP NEWBURG (Makes 6 servings)

1 1/2 cups (10 oz.) frozen, cooked and cleaned shrimps	1 teaspoon salt
3 tablespoons butter	1 3/4 cups Borden's Half and Half
3 tablespoons flour	2 tablespoons cooking sherry, if desired
1/4 teaspoon dry mustard	* Curry flavored popovers
1/4 teaspoon black pepper	

Cut shrimps in half lengthwise. Melt butter in saucepan over low heat; blend in flour and seasonings. Remove from heat. Gradually stir in Half and Half. Cook over medium heat, stirring constantly, until mixture thickens. Remove from heat; stir in sherry and shrimps. Serve in curry flavored popovers.

*** Curry flavored popovers: Add one teaspoon curry powder to recipe for six popovers.**

Milk should be stored at 35° to 40°F. to safeguard its healthfulness and flavor. Milk left standing in a sunny spot for several hours in summer may increase in temperature as much as 10° to 20°F.



SHRIMP AND COTTAGE CHEESE LOAF (Makes 6 servings)

1 1/2 cups (6 oz.) elbow macaroni, cooked and drained	3 eggs, slightly beaten
2 tablespoons chopped onion	1 cup tomato juice
2 tablespoons chopped green pepper	1/2 pound shrimps, cleaned and finely chopped
2 tablespoons butter	1 cup (8-oz. container) Borden's Creamed Cottage Cheese
1 teaspoon salt	Tomato or creole sauce
1/8 teaspoon pepper	
1 1/2 teaspoons Worcestershire sauce	

Sauté onion and green pepper in butter until tender. Combine with salt, pepper, Worcestershire sauce, eggs and tomato juice; mix well. Add shrimps, cottage cheese and macaroni; mix well. Pour into greased 9 x 5 x 3-inch loaf pan. Bake in slow oven (325°F.) until firm, about 1 1/4 hours. Let stand 5 minutes before unmolding. Serve hot with tomato or creole sauce.

For a real flavor treat, try Borden's Chocolate Flavored Beverage on cereals, sliced bananas and vanilla puddings.



Vegetables



BAKED CARROTS IN CHEESE (Makes six 2/3-cup servings)

- | | |
|---------------------------------|-----------------------------|
| 2 tablespoons butter | 1/2 Pound Borden's Process |
| 3 tablespoons flour | American Cheese slices, |
| 1/2 teaspoon salt | diced |
| 1/8 teaspoon nutmeg | 3 cups cooked diced carrots |
| 1 1/4 cups Borden's Homogenized | 6 unbaked Borden's biscuits |
| Milk | |

Melt butter in top of double boiler. Remove from heat. Combine flour, salt and nutmeg. Blend into melted butter, stirring until smooth. Gradually add milk, mixing well. Cook over boiling water, stirring constantly, until thickened. Add cheese and cook over hot water, stirring constantly, until cheese is melted. Place carrots in greased 1 1/2 quart casserole; add cheese sauce. Top with biscuits. Bake in a hot oven (400°F.) until golden brown, about 20 minutes.

COTTAGE CHEESE SPINACH CASSEROLE



(Makes 6 servings)

- | | |
|---|-------------------------------|
| 1/2 cup finely chopped onion | 2 eggs, slightly beaten |
| 2 tablespoons butter | 1 teaspoon salt |
| 1 1/2 cups chopped, | 1/4 teaspoon pepper |
| cooked spinach | 1/2 cup buttered bread crumbs |
| 1 cup (8-oz. container) Borden's Creamed Cottage Cheese | |

Sauté onion in butter in skillet until golden brown. Combine with spinach, cottage cheese, eggs, salt and pepper; blend well. Place mixture in buttered 8-inch pie plate. Sprinkle bread crumbs on top. Bake in a moderate oven (350°F.) until crumbs are golden brown, 35 minutes.

SCALLOPED POTATOES (Makes 12 servings)

6 cups sliced raw potatoes
1 1/2 teaspoons salt
1/4 teaspoon pepper
3 tablespoons flour

3 tablespoons grated onion
3 tablespoons butter
3 cups Borden's Homogenized
Milk

Place 2 cups of the potatoes in 12 1/2 x 8 x 2-inch baking dish. Sprinkle one-third of each of salt, pepper, flour, onion and butter over layer of potatoes. Repeat, making three layers. Pour milk over all. Bake in moderate oven (350°F.) until potatoes are tender and top is golden brown, about 1 1/2 hours.

Skin formation on milk during heating may be prevented by covering the pan, by floating a small amount of butter or cream on the surface of the milk, or by beating the milk during the heating time.



CREAMY HASHED POTATOES (Makes 4 to 6 servings)

1 tablespoon butter
1 tablespoon chopped onion
1 teaspoon salt
1/4 teaspoon pepper

5 medium-sized cooked
potatoes, diced
3/4 cup Borden's Half and Half

Sauté onion in butter until golden brown. Stir in salt, pepper, potatoes and Half and Half. Cook only until heated through. Serve at once.

POTATOES MARGARET (Makes 6 servings)

3 tablespoons fine bread
crumbs

2 cups Borden's Sour Cream

2 tablespoons flour

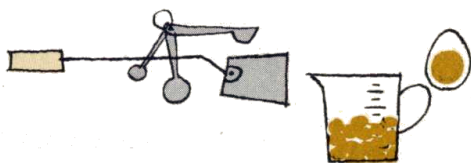
2 tablespoons finely minced chives or onions

6 medium-sized cooked
potatoes, sliced

3 hard-cooked eggs, sliced

1/4 cup butter

Lightly sprinkle one tablespoon of the bread crumbs in a buttered 12 x 7 1/2 x 13/4-inch casserole. Combine sour cream, flour and chives or onions. Place 1/3 of the potatoes in casserole; cover with one-half of the egg slices. Dot with 1 tablespoon of the butter. Add one-third of the sour cream mixture. Repeat layers ending with a third layer of potatoes. Top with remaining sour cream mixture, sprinkle with bread crumbs; dot with remaining butter. Bake in a moderate oven (350°F.) until thoroughly heated, about 20 minutes.



COSMOPOLITAN CABBAGE (Makes five 1/2-cup servings)

1 1/2 cups Borden's Half and Half

4 cups finely shredded cabbage

1 tablespoon flour

1 teaspoon salt

1 tablespoon butter, melted

1/2 cup sliced stuffed olives

Paprika, if desired

Heat Half and Half in 1 1/2-quart saucepan. Add cabbage; simmer until cabbage is tender but crisp, about 20 minutes. Combine flour and salt; add to melted butter; blend well. Stir a little of the liquid from the cabbage mixture into the butter-flour mixture. Stir into remaining cabbage mixture in saucepan. Cook over low heat, stirring constantly, until thickened. Add olives; heat well. Sprinkle paprika on top before serving.

ZIA CASSEROLE (Makes 6 servings)

1 1/2 pounds zucchini squash

1/2 cup onion slices

1 cup boiling, salted water

1/2 pound Borden's Chateau
Cheese Food, shredded

3/4 cup Borden's Light Cream

1/4 teaspoon salt

1/4 teaspoon pepper

3/4 cup diced stale bread

2 tablespoons butter, melted

Wash zucchini squash and cut, without peeling, in 1/2 inch slices. Cook squash and onion 5 minutes in the boiling water, covered. Drain, reserving liquor. Place alternate layers of vegetables and cheese in greased casserole. Combine cream, 1/2 cup of vegetable liquor, salt and pepper; pour over casserole. Lightly toss bread crumbs with butter; sprinkle over casserole. Bake in a moderate oven (350°F.) until lightly browned, about 30 minutes.

EGGPLANT WITH SOUR CREAM (Makes 4 to 6

servings)



2 tablespoons salad oil	4 cups (1 large) diced, peeled eggplant
1/4 cup chopped onion	1 cup water
1/2 cup chopped parsley	1 cup (1/2 pt. container) Borden's Sour Cream
1 1/2 tablespoons flour	
1 teaspoon salt	
1/2 teaspoon whole dill seed	

Heat oil in skillet; add onion; cook until golden brown. Stir in parsley. Combine flour, salt and dill seed; add to onion mixture; blend well. Add eggplant. Pour water over mixture; blend well. Cover skillet; cook until eggplant is tender, about 10 to 15 minutes. Just before serving, stir in sour cream. Heat about 1 minute. Serve at once.

SAVORY CORN (Makes six 1/2-cup servings)

3 slices bacon	3/4 cup Borden's Homogenized Milk
1/2 cup chopped green pepper	1/2 teaspoon paprika
1/3 cup chopped onion	Salt
1 1/2 cups cooked corn or canned whole kernel corn, drained	Pepper
1/2 pound Borden's Process American Cheese, diced	6 bread baskets or mashed potatoes

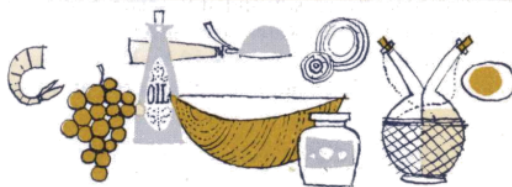
Fry bacon in heavy skillet until golden brown. Remove bacon from skillet. Cook green pepper and onion in remaining bacon fat until tender. Chop bacon into small pieces. Add bacon, corn and cheese to green pepper and onion; cook over low heat. Gradually stir in milk; cook, stirring constantly, until cheese is melted. Add paprika, and seasonings. Serve at once in bread baskets or with mashed potatoes.

Bread Baskets: Press 6 slices of bread into 6 buttered muffin cups so that each slice of bread takes the shape of a basket. Brush with melted

butter. Bake in preheated hot oven (425°F.) about 10 minutes. Remove from muffin cups.



Salads



and Salad Dressings

VERSATILE TROPICAL SALAD DRESSING (Makes 13/4 cups)

1 avocado
1 cup mayonnaise
2 tablespoons finely grated
onion

1 tablespoon lemon juice
1 teaspoon salt
1 teaspoon Worcestershire
sauce

Peel avocado, cut into pieces and force through sieve. Stir in mayonnaise, grated onion, lemon juice, salt and Worcestershire sauce.

Place in covered container and chill. Serve chilled with fruit or vegetable salad.

Variations: Add 1/2 pint (1 cup) Borden's Sour Cream and increase onion to 3 tablespoons. (Makes 2 1/2 cups)
Add one cup (8 oz. container) Borden's Creamed Cottage Cheese and increase onion to 3 tablespoons. (Makes 2 1/2 cups)

COTTAGE CHEESE-TOMATO SALADS (Makes 4 servings)

1 cup (8-oz. container) Borden's Creamed Cottage Cheese	1 tablespoon chopped parsley
1/2 cup Borden's Sour Cream	1/2 teaspoon salt
2 tablespoons finely chopped onion	1/4 teaspoon pepper
	4 large tomatoes
	Lettuce

Combine cottage cheese, sour cream, onion, parsley, salt and pepper; mix well. Wash tomatoes. Place on cutting board, with blossom end down. Cut each tomato into four equal lengthwise sections, being careful not to cut all the way through the tomato. Spread sections slightly and place cheese mixture between each section. Serve on lettuce.

COTTAGE CHEESE POTATO SALAD (Makes 6

servings)



3 cups cooked, diced potatoes	1 teaspoon dry mustard
1/2 cup thinly sliced celery	1 tablespoon lemon juice or vinegar
1 tablespoon chopped green pepper	1/2 cup mayonnaise
1 tablespoon chopped pimiento	1/4 teaspoon salt
2 tablespoons minced onion	1 cup (8-oz. container) Borden's Creamed Cottage Cheese, large curd
1 teaspoon salt	Lettuce
1/8 teaspoon pepper	

Chill potatoes. Add celery, green pepper, pimiento and onion. Mix together the 1 teaspoon salt, pepper, mustard, lemon juice and mayonnaise; add to potato mixture. Combine the 1/4 teaspoon salt and cottage cheese; add to potato mixture. Toss lightly until mixture is blended. Chill. Serve on lettuce or in a salad bowl.

COTTAGE CHEESE FLAVOR VARIATIONS

**1 cup (8-oz. container) Borden's
Creamed Cottage Cheese**

**1 (2 1/4 oz.) can deviled ham
1/2 teaspoon dry mustard**

Combine all ingredients; blend well.

**1 cup (8-oz. container) Borden's
Creamed Cottage Cheese**

**2 tablespoons finely chopped
pimiento**

Combine all ingredients; blend well.

**1 cup (8-oz. container) Borden's
Creamed Cottage Cheese**

1 teaspoon curry powder

Combine all ingredients; blend well.

**1 cup (8-oz. container) Borden's
Creamed Cottage Cheese**

3 teaspoons chopped chutney

Combine all ingredients; blend well.

Desserts



DUTCH CHOCOLATE MOCHA PUDDING (Makes four 1/2-cup servings)

2 tablespoons cornstarch
1/3 cup sugar
1 teaspoon Borden's Instant Rich Roast Coffee

2 cups Borden's Dutch Chocolate Drink
Borden's Heavy Cream, whipped and sweetened, if desired

Combine cornstarch, sugar and instant coffee in a 1-quart saucepan. Gradually stir in chocolate drink, keeping mixture smooth. Cook over medium heat, stirring constantly, until mixture comes to a boil. Pour into individual serving dishes. Chill. Garnish with whipped cream just before serving.



FLUFFY MINT SUNDAES (Makes 9 servings)

**8 (1 inch) chocolate covered
mint patties
1 tablespoon water**

**1/2 Pint (1 cup) Borden's
Heavy Cream
3 pints Lady Borden Vanilla
Ice Cream**

Melt mints in top of double boiler over hot water. Add water; stir until smooth. Cool slightly. Add melted mints to cream. Beat with rotary beater until stiff. Serve with ice cream.



To prevent milk from curdling when baking scalloped potatoes to which no flour has been added, use a low to moderate oven temperature and add only about half the cold milk when baking is started; add the remaining cold milk gradually during the baking period.

MINCE MEAT AMBROSIA PIE (Makes one 9-inch pie)

- | | |
|--|------------------------------------|
| 1 unbaked pastry shell (9 inch) | 2 cups Borden's Sour Cream |
| 1 package (9 oz.) Borden's
None Such Mince Meat | 2 tablespoons sugar |
| 1 cup water | 1 teaspoon vanilla |
| 2 eggs, beaten | 2 tablespoons chopped
nut meats |

Break mince meat into small pieces in saucepan; add water. Cook over low heat, until lumps are broken. Increase heat and bring to a boil; boil 1 minute. Remove from heat. Cool. Pour mince meat into pastry shell. Bake in a hot oven (425°F.) 20 minutes. Combine eggs, sour cream, sugar and vanilla. Remove pie from oven. Pour sour cream mixture over mince meat. Sprinkle with nut meats. Return to oven and bake until cream mixture is almost set, 5 to 8 minutes. Remove from oven; cool. Chill until firm, about 1 1/2 hours. Serve cold.



DATED RICE DELIGHT

(Makes 6 servings)

- | | |
|--|--------------------------------------|
| 1 1/2 cups cooked rice
(1/2 cup uncooked) | 1/2 teaspoon vanilla |
| 1/2 cup sugar | 12 dates, chopped |
| 3 1/3 cups Borden's
Homogenized Milk | 6 maraschino cherries,
if desired |

Combine rice, sugar and milk in saucepan; blend well. Place over medium heat, stirring constantly, until mixture comes to a boil. Reduce heat. Simmer 15 minutes, stirring once in awhile. Remove from heat; stir in vanilla. Place dates in bottom of six individual serving dishes. Pour pudding over dates. Chill. Garnish with cherries. Simmer until pudding is thick.



MARTHA'S BREAD PUDDING (Makes eight 1/2-cup servings)

- | | |
|---|------------------------------|
| 3 cups diced stale bread,
lightly packed | 2 eggs, slightly beaten |
| 2 cups Borden's
Homogenized Milk | 1 teaspoon grated lemon rind |
| 1 cup raisins | 1/2 cup sugar |
| | Cinnamon, if desired |
| | 2 tablespoons butter |
| 1 cup sweetened apple sauce | |

Add bread to milk; stir in raisins and apple sauce. Add eggs and lemon rind; blend well. Pour into buttered 1 1/2-quart casserole. Sprinkle sugar and cinnamon on surface; dot with butter. Place casserole in shallow baking pan in oven. Pour hot water in baking pan to depth of 1 inch. Bake in a slow oven (325°F.) until sharp knife inserted near center comes out clean, about 1 1/4 hours. Serve hot or cold.

Borden products are real vote-getters when customers cast their ballots in the market. Last year 3 1/4 billion individual Borden packages were sold. That's a record in the food industry, for it's more than is sold under any other single brand name.



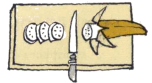
NEW-FASHION DUMPLINGS with CRANBERRY MINCE SAUCE (Makes 10 servings)

- | | |
|---|---|
| 1 pound (4 cups) fresh or frozen whole cranberries | 1 can Borden's Biscuits |
| 1 cup sugar | 1 quart Lady Borden Vanilla Ice Cream or Borden's Heavy Cream, whipped and sweetened |
| 1 cup water | |
| 1 (1 lb., 12 oz.) jar Borden's Ready-to-Use None Such Mince Meat | |

Combine cranberries, sugar, water and mincemeat in 4-quart saucepan. Cook over medium heat, stirring once in awhile, until mixture comes to a boil. Reduce heat; place biscuits on top of mixture. Cover pan. Simmer until dumplings are cooked through, about 20 minutes.

To serve: Place one biscuit on each of 10 individual serving dishes; spoon the cranberry-mincemeat sauce on dumplings; top with ice cream or whipped cream.

LAZY SUSAN SUNDAES (Makes 12 servings)



- | | |
|---|--|
| 4 pints Borden's Ice Cream (vanilla, chocolate and strawberry flavors) | Banana slices |
| Suggested toppings: | Melon balls |
| Maraschino cherries | Pear halves |
| Crushed, sweetened pineapple | Chopped nut meats |
| | Borden's Heavy Cream, whipped and sweetened |

Spoon ice cream into the well-chilled center bowl of a six-sectioned lazy susan. Fill side dishes with suggested toppings. Invite guests to make their own sundaes.

BRANDY MINCE SUNDAES (Makes 1 1/4 cups sauce or enough for 12 servings)

1 (9-oz.) package Borden's
None Such Mince Meat
1/2 cup water

1/4 cup brandy or brandy
flavoring
2 quarts Lady Borden Vanilla
Ice Cream

Break mince meat into small pieces in saucepan; add water. Cook over low heat; stir until lumps are broken. Increase heat and bring to a boil; boil 3 minutes, stirring often. Remove from heat; stir in brandy. Serve hot over vanilla ice cream.



ORANGE COCONUT PUDDING (Makes five 1/2-cup servings)

3 tablespoons cornstarch
1/4 cup sugar
1/8 teaspoon salt
2 cups Borden's Homogenized
Milk
1 egg, slightly beaten

1/2 teaspoon vanilla
1/2 teaspoon grated orange rind
1/2 cup shredded coconut,
toasted
1/2 cup diced orange sections

Combine cornstarch, sugar and salt in top of double boiler; gradually stir in milk. Cook over boiling water, stirring constantly, until thick and smooth. Reduce heat; cover pan; cook 15 minutes, stirring once in awhile. Stir a little of hot mixture into beaten egg; slowly stir this into remaining cornstarch mixture. Cook over hot, *not boiling*, water, stirring constantly, 3 minutes. Cool slightly. Stir in vanilla, orange rind, coconut and orange; blend well. Pour into 5 individual serving dishes. Chill.



SPICED APPLESAUCE AND ICE CREAM (Makes 6 servings)

1 1/2 cups applesauce
1/2 teaspoon cinnamon

1/4 teaspoon nutmeg
1 quart Borden's Vanilla Ice
Cream

Combine applesauce, cinnamon and nutmeg in a saucepan. Heat over low heat just until heated through. Serve hot over vanilla ice cream.

STRAWBERRY CREAM PIE (Makes one 9-inch pie)

1 (9-inch) baked pastry or
crumb shell

1 (12-oz.) package frozen
sliced
strawberries, defrosted
1 pint Borden's Heavy Cream

Drain liquid from strawberries. Pour liquid and heavy cream into a chilled 1-quart bowl. Beat with rotary beater or electric mixer until stiff. Fold in strawberries. Pile into pastry or crumb shell. Chill.

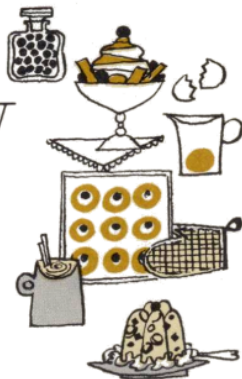
Cream whips best when:



1. Very cold;
2. The bowl and beater are chilled before adding the cream;
3. At least 24 hours old;
4. The amount whipped is regulated to the size of the beater—the blades of the beater should not be completely covered, and
5. It is whipped fast enough so it will double in volume in 2 to 3 minutes.



Frankly Fancy



BAKED ALASKA (Makes 6-8 servings)

6 egg whites
1/8 teaspoon salt
1/4 teaspoon cream of tartar
1 teaspoon vanilla

3/4 cup sugar
1 sponge layer cake
2 pints Borden's Ice Cream,
square packages

Beat egg whites until foamy. Add salt, cream of tartar and vanilla. Beat until almost stiff enough to hold a peak. Gradually add sugar, beating

until stiff enough to hold sharp peaks, but not dry.

Cover wooden board with brown paper. Place cake on center of paper on board. Cake should be at least 1-inch wider and longer than ice cream. Turn ice cream out of containers onto center of cake. Cover ice cream and cake completely with meringue. With a spoon, swirl surface to make peaks. Bake in an extremely hot oven (500°F.) until light golden brown, about 3 minutes. Remove from paper and board; place on a cold tray or cake plate; serve at once.

NOTE: Baked Alaska may be prepared ahead of time and stored in freezer for several days. In which case, prepare Alaska but do not bake. The Alaska should be frozen solid quickly and then wrapped in freezer-paper. Five minutes before serving, remove from freezer, remove freezer wrapping and bake.

LIGHT OPERA FUDGE (Makes about 3/4 pound)

2 cups sugar
1/8 teaspoon salt
1 cup Borden's Prepared
Egg Nog

1/4 cup Borden's Homogenized
Milk
1 tablespoon corn syrup
1 teaspoon vanilla or rum
flavoring

Combine sugar, salt, egg nog, milk and corn syrup in saucepan. Cook over low heat, stirring constantly, until sugar is dissolved and mixture begins to boil. Continue cooking, without stirring, until small amount of mixture forms soft ball when dropped in cold water (238°F.). Remove from heat; cool to lukewarm (110°F.). Add vanilla or rum flavoring. Beat until creamy. Turn into a buttered 2 x 8 x 2-inch pan. Cool; cut into squares.

COFFEE BAVARIAN (Makes 8 to 10 servings)



1/3 cup sugar
1 1/2 tablespoons Borden's
Rich
Roast Instant Coffee
1 envelope (1 tablespoon)
unflavored gelatine

1/4 teaspoon salt

2 eggs, separated
2 cups Borden's
Homogenized
Milk
1 teaspoon vanilla
1/2 pint (1 cup) Borden's
Heavy
Cream, whipped

Combine sugar, instant coffee, gelatine and salt in top of double boiler. Beat egg yolks slightly; blend in milk. Stir into coffee mixture. Cook over hot water, stirring constantly, until gelatine is completely dissolved, about 8 minutes. Stir in vanilla. Chill gelatine mixture over ice water, stirring constantly, until syrupy. Beat egg whites until stiff but not dry; fold into gelatine mixture. Fold in whipped cream. Pour into 2-quart mold which has been rinsed in cold water. Chill until firm, about 3 hours. Unmold. Garnish with whipped cream, if desired.





Quick Breads



CREAMY APPLE ROLL-UPS (Makes about sixteen roll-ups)

2 cups Borden's Homogenized
Milk
1 egg, slightly beaten
2 cups prepared pancake mix

1 cup finely diced apple
Spicy Cream
Confectioner's sugar

Add milk and egg to pancake mix; beat until smooth. Stir in apple. Pour 1/4 cup of mixture for each pancake on greased hot griddle. Brown on both sides. Remove from griddle. Spread rounded tablespoonful of

Spicy Cream over pancake. Roll up. Sprinkle with confectioner's sugar. Serve warm.

SPICY CREAM (Makes 1 1/2 cups)

**3 tablespoons sugar
1/4 teaspoon cinnamon**

1 1/2 cups Borden's Sour Cream

Combine sugar and cinnamon. Stir into sour cream; blend well. Use as filling for Creamy Apple Roll-Ups. If prepared in advance, store in refrigerator.

RAISIN CORN MEAL MUFFINS (Makes 16 to 18 medium-sized muffins)

**3/4 cup seedless raisins
1 1/2 cups sifted all-purpose flour
2 cups yellow corn meal
3 teaspoons baking powder
1 teaspoon baking soda**

**1 teaspoon salt
1/4 cup brown sugar,
firmly packed
1 cup Borden's Buttermilk
2 eggs, well beaten
1/4 cup butter, melted**

Rinse raisins in hot water; drain. Sift together flour, corn meal, baking powder, soda and salt. Stir in brown sugar. Combine buttermilk, eggs, butter and raisins. Add to dry ingredients; stir only enough to dampen dry ingredients. Fill greased muffin cups 2/3 full. Bake in a very hot oven (450°F.) 18 to 20 minutes.

Borden's Creamed Cottage Cheese is a rich source of high-quality protein for building and repairing body tissues. It is good for even very young children because it is so easily digested.



CORN STICKS (Makes 12 cornsticks)

1 1/2 cups corn meal
1/2 cup sifted all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon baking powder

2 teaspoons sugar
2 eggs, well beaten
2 cups Borden's Buttermilk
3 tablespoons butter, melted

Sift together corn meal, flour, baking soda, salt, baking powder and sugar. Combine eggs, buttermilk and melted butter; add dry ingredients; beat until well blended. Fill well-greased corn stick pans 2/3 full. Bake in hot oven (425°F.) 20 to 25 minutes.



An average serving of vanilla ice cream (2/3 cup) contains nine times as much calcium as one potato, two and a half times as much as an orange, and four times as much as an egg.





BUTTERMILK NUT BREAD (Makes one 9 x 4-inch loaf)

**1 1/4 cups sifted all-purpose
flour**

3/4 teaspoon salt

3/4 teaspoon baking soda

**1 1/2 teaspoons baking
powder**

1 cup whole-wheat flour

**1 cup chopped walnut
meats**

2 eggs, well beaten

1/2 cup sugar

**2 tablespoons butter,
melted**

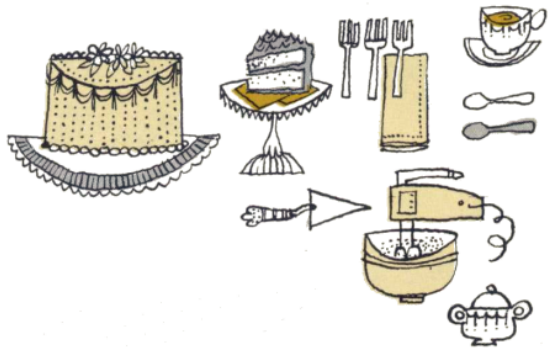
1/3 cup molasses

1 cup Borden's Buttermilk



Sift together flour, salt, soda and baking powder. Add whole-wheat flour and walnuts; mix well. Combine eggs, sugar, melted butter, molasses and buttermilk; blend well. Add to dry ingredients; beat until smooth. Pour into a buttered 9 x 4 x 3-inch loaf pan. Bake in moderate oven (350°F.) 50 to 60 minutes.

Cakes



COTTAGE CHEESE CAKE (Makes 6 to 8 servings)

1 1/2 cups graham cracker
crumbs, lightly packed
1 1/4 cups sugar
1/4 cup butter, melted
4 eggs
1/4 cup all-purpose flour
1/4 teaspoon salt

2 tablespoons lemon juice
1/4 teaspoon lemon rind,
if desired
3/4 cup Borden's Heavy Cream
3 cups (three 8-oz. containers)
Borden's Creamed Cottage
Cheese, sieved

Combine cracker crumbs and 1/4 cup of the sugar; blend in butter. Press mixture evenly on side and bottom of greased 8-inch spring form pan. Beat eggs until thick; gradually beat in remaining 1 cup sugar; beat in flour and salt. Stir in lemon juice and rind, heavy cream and cottage cheese; beat until well blended. Turn into lined pan. Bake in slow oven (325°F.) 1 1/4 hours. Turn off oven heat; let cake remain in oven 1 hour with door closed. Remove cake from oven; place on cake rack, in pan; cool. Remove side of pan. Chill in refrigerator.



Borden's fresh, slightly tart, creamed cottage cheese is ready to eat at a moment's notice . . . and it's a no-waste food.

COFFEE ANGEL FOOD CAKE (Makes one 10-inch tube cake)

2 tablespoons Borden's Instant Rich Roast Coffee
1 package Angel Food Cake Mix

Mix instant coffee with cake mix. Prepare cake according to manufacturer's directions on package.

INSTANT MIX WHIPPED CREAM (Makes 2 cups)

1/2 pint (1 cup) Borden's Heavy Cream, well-chilled
3 tablespoons Borden's Instant Mix

Sprinkle Instant Mix on surface of heavy cream. Beat with rotary beater until stiff enough to hold its shape when beater is withdrawn. Spread on top and sides of Coffee Angel Food Cake.

BORDEN'S CENTENNIAL CAKE



(Makes two 8-inch layers or one 9"x9"x2" or one 3-1/2" deep 9" tube or one 9"x5"x3" loaf or one 15 1/2"x10"x2-3/4" cake.)

2 cups sifted cake flour	1/2 pint (1 cup) Borden's Heavy Cream
1 cup sugar	1 teaspoon vanilla extract
3 teaspoons baking powder	2 eggs
1/2 teaspoon salt	

Lightly grease cake pan(s), then line bottom with waxed paper and lightly grease the waxed paper. Sift flour, sugar, baking powder and salt together twice. Pour cream and vanilla into a deep 1-quart bowl; beat cream with electric mixer or rotary beater just until stiff, about 1 1/2 minutes. Add unbeaten eggs and beat just until blended. Add flour mixture and beat—if an electric mixer is used, beat at low speed—just until batter is well blended. Turn into pan(s). Bake in a moderate oven (350°F.) until center top of cake springs back when lightly touched with finger, about

25-30 minutes for 8-inch layer cake
35-40 minutes for 9-inch square cake
45-50 minutes for 9-inch ring cake

1 hour for loaf Cake
12-15 minutes for sheet cake

Cool cake in pan placed on cake rack for about 10 to 15 minutes, depending on size of cake. Remove cake from pan, remove waxed paper, turn cake right side up on cake rack and finish cooling. Frost with your favorite frosting.



ONE-BOWL BUTTERMILK CHOCOLATE CAKE (Makes two 8-inch layers)

1 3/4 cups sifted cake flour
1 1/2 cups sugar
1 teaspoon baking soda
1 teaspoon salt

1/2 cup cocoa
1/2 cup soft shortening
1 cup Borden's Buttermilk
2 eggs

Sift together cake flour, sugar, soda, salt and cocoa. Add shortening and 2/3 cup of the buttermilk. Beat vigorously by hand, 300 strokes or beat with electric mixer at medium speed, 2 minutes. Add remaining 1/3 cup buttermilk and eggs. Beat 2 minutes. Pour batter into two greased 8-inch layer cake pans, lined with waxed paper and greased again. Bake in moderate oven (350°F.) until center top of cake springs back when lightly touched with finger, about 30 minutes. Cool 10 minutes before removing from pan. Frost with your favorite frosting.

Puddings made with commercial mixes and homogenized milk usually are creamier in texture than those made with non-homogenized milk.



Beverages



BASIC RECIPE FOR ICE CREAM SODA (Makes 1 serving)

*** Flavoring(s)**

1 tablespoon Borden's Ice
Cream, whipped cream or
light cream
Carbonated water

2/3 cup (1/3 pint) Borden's
Ice Cream

1 tablespoon whipped cream,
if desired

Mix together flavoring(s) and 1 tablespoon ice cream, whipped cream or light cream in a 14-ounce glass. Fill glass 3/4 full with carbonated water; stir slightly. Add the 2/3 cup ice cream. If glass is not full, fill with carbonated water. Top with whipped cream.

* Flavor suggestions: 3 tablespoons chocolate syrup; 3 tablespoons minced maraschino cherries and 1 1/2 tablespoons cherry juice; 3 tablespoons crushed, sweetened, frozen or canned pineapple; 3 tablespoons crushed, sweetened, fresh or frozen blueberries; or 4 tablespoons sweetened, fresh or frozen strawberries. Serve at once.

To prevent stirred or soft custard from over-cooking, remove the custard from the heat as soon as done and pour it into a chilled dish placed in a pan of cold water.



COFFEE MALTED FROSTED (Makes 1 quart)

**1 3/4 cups Borden's
Homogenized Milk**

**1 pint lady Borden Vanilla
Ice Cream**

**2 tablespoons Borden's Instant
Rich Roast Coffee**

**2 tablespoons Borden's Plain
Malted Milk**

Pour milk into bowl. Spoon ice cream into milk. Sprinkle instant coffee and malted milk onto surface; beat with rotary beater or electric mixer, about 1 minute. Serve at once.



ORANGE FROST (Makes 6 servings)

**3 cups Borden's Homogenized
Milk**

1 pint Borden's Orange Sherbet

1/2 teaspoon vanilla

Combine milk, about 2/3 of the sherbet and vanilla in shaker or large jar with tight fitting cover; shake until well blended. Pour into 6 serving glasses; top each with a spoonful of remaining sherbet. Serve at once.

COFFEE MILK PUNCH (Makes ten 1/2-cup servings)

3 tablespoons sugar

**4 teaspoons Borden's Instant
Rich Roast Coffee**

**1 quart Borden's Homogenized
Milk, chilled**

**4 teaspoons rum flavoring
Cracked ice**

**1/2 pint (1 cup) Borden's
Heavy Cream, whipped
Nutmeg**

Combine sugar and instant coffee in large bowl. Add milk, rum flavoring and cracked ice; stir until well blended. Top with whipped cream; sprinkle with nutmeg. Serve at once.



BUTTERMILK TOMATO COCKTAIL (Makes eight 1/2-cup servings)

2 cups Borden's Buttermilk,
chilled
2 cups tomato juice, chilled

1/4 teaspoon salt
1 teaspoon Worcestershire
sauce

Combine all ingredients; blend well. Serve cold.

GRAPE BUTTERMILK (Makes 1 serving)

3 tablespoons grape juice

3/4 cup Borden's Buttermilk,
chilled

Stir grape juice into buttermilk. Serve cold.

For satin-smooth baked custards bake them in a 1-inch water bath. Be sure the water is hot, not boiling. Otherwise, the custard will become porous on the side and bottom surfaces.



Baked custards made with homogenized milk take a longer baking time to thicken but are firmer than those made with non-homogenized milk.



COFFEE EGG NOG (Makes 1 serving)

- 1 1/2 teaspoons Borden's Instant Rich Roast Coffee
- 1 cup Borden's Prepared Egg Nog, chilled

Sprinkle instant coffee onto surface of egg nog; beat with rotary beater until well blended. Serve at once.



HOT SPICY EGG NOG (Makes six 3/4-cup servings)

**1 quart Borden's Prepared
Egg Nog
1 tablespoon rum flavoring**

**1/4 teaspoon nutmeg
6 cinnamon sticks
1/2 teaspoon cinnamon**

Combine egg nog, rum flavoring, cinnamon and nutmeg in saucepan; blend well. Heat over low heat. Place cinnamon stick in each serving cup; add egg nog mixture. Serve at once.

TRANSCRIBER NOTES

Misspelled words and printer errors have been corrected. Where multiple spellings occur, majority use has been employed.

Punctuation has been maintained except where obvious printer errors occur.

Some illustrations were moved to facilitate page layout.

[The end of *Recipes from the Borden Kitchen* by Anonymous.]