

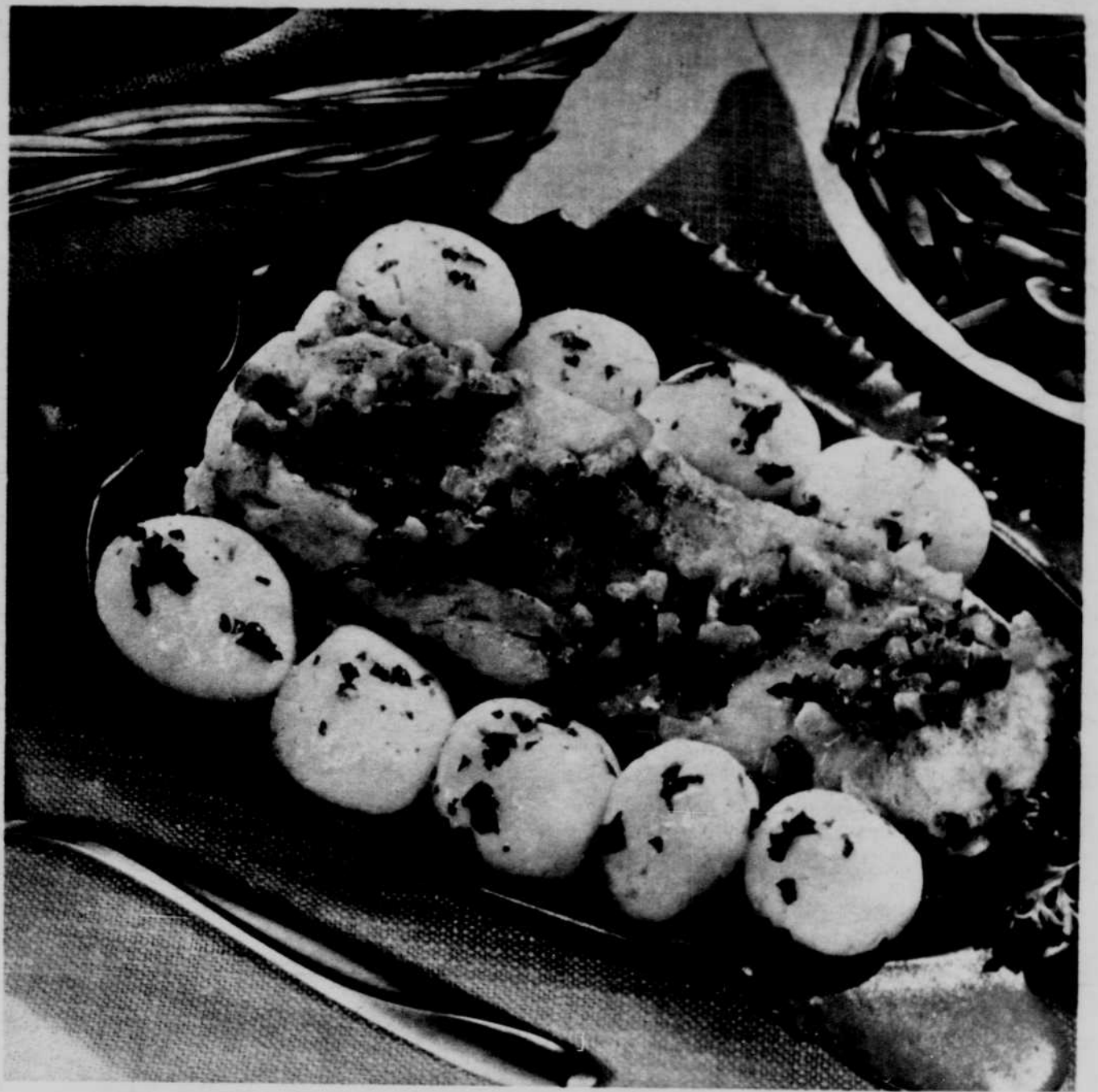
BAKED COD WITH DILL PICKLE SAUCE

1 package (1 pound) frozen skinless cod fillets
Melted butter
Salt, pepper, and paprika

1/2 cup butter
1/2 cup chopped dill pickle
1/4 teaspoon sugar

Place frozen block of cod in greased shallow baking dish. Brush with melted butter and sprinkle with salt, pepper, and paprika. Bake in hot oven (400°F.) 50 minutes. Remove from oven.

Meanwhile, melt butter in saucepan. Add chopped pickle and sugar and heat gently about 5 minutes. Pour over baked fish and serve at once. Serve with baked potatoes, if desired. Makes 4 servings.



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CHEESE SOUFFLE WITH MUSHROOM SAUCE

1/4 cup butter
1/4 cup flour
1 cup milk
1/2 teaspoon salt

Dash of cayenne
2 (4-oz.) packages freshly shredded cheddar cheese (2 cups)
4 eggs

Make a white sauce with the butter, flour, milk, salt and cayenne. When thickened, add shredded cheese and stir until cheese is melted. Remove from the heat and add beaten yolks of 4 eggs; mix well. Slowly pour this mixture into stiffly beaten whites of 4 eggs. Mix and blend carefully but thoroughly. Pour into a 2-quart casserole and bake 1 hour in a 300°F. oven. Serve at once with Mushroom Sauce. Makes 6 servings.

To make Mushroom Sauce: Drain 1 (2-oz.) can mushrooms and save the liquid. Brown mushrooms in 1 tablespoon butter. Add mushroom liquid to 1 (10-oz.) can cream of mushroom soup and 1/2 cup milk and cook until mixture is smooth. Add browned mushrooms. Makes 1 1/2 cups sauce.