Good Things to Eat for Sunday Dinner

Sunday Dinner Menu and Tested Recipes

SUNDAY
BREAKFAST
Cereal. Eggs on Toast.
Hattercakes, with Syrup
Coffee
DINNER.
Roast Chicken. Rice. Potatoes.
Lettuce, with Mayonnaise.
Strawberries. Cake. Coffee.
TEA
Bread and Butter. Stewed Prunes.
Tea.

Cheese Puffs, Hot Chocolate Sauce.

Work one-half cupful of butter until creamy, and add gradually while beating constantly, one cupful of sugar; then add one-half cupful of milk, two and one-fourth cupfuls of flour, mixed and sifted with three and one-half teaspoonfuls of baking-powder and a few grains of salt, add the whites of four eggs, beaten until stiff. Turn into six well-buttered half-pound baking-powder tins, adjust covers, which should also be buttered, and put on trivet in kettle containing boiling water, allowing water to come only half-way up around mold. Cover closely, and steam one hour, adding, as needed more boiling water, never having the water reach a lower temperature than the boiling point. Remove from mold and serve with hot chocolate sauce.

Hot Chocolate Sauce.

Melt one square of unsweetened chocolate in a saucepan placed in a larger saucepan of boiling water. Add one tablespoonful of melted butter, and when thoroughly blended, pour on gradually, while stirring constantly, one-third cupful of boiling water; then add one cupful of sugar. Bring to the boiling point and let boil fourteen minutes. Cool slightly, and flavor with one-half teaspoonful of vanilla.

Canton Pudding.

Cream one-half cupful of butter and add gradually two tablespoonfuls of sugar; then add two eggs, well beaten, one cupful of milk, two and one-half cupfuls of flour, mixed and sifted with three teaspoonfuls of baking-powder, one-fourth cupful of Canton preserved ginger, cut to small pieces, and one tablespoonful of the ginger syrup. Turn into a well-buttered mold, adjust buttered cover, place on trivet in kettle containing boiling water, cover closely and let steam one and three-fourths hours. Remove from mold to hot serving-dish and serve with whipped cream sweetened and flavored with some of the ginger syrup. If you do not own a trivet, improvise one. The cover of a five-pound lard pail, through which a dozen or more holes have been punched answers the purpose.

Steamed Chocolate Pudding, Creamy Sauce.

Stream three tablespoonfuls of butter and add gradually, while beating constantly, two-thirds cupful of sugar; then add one egg, well beaten. Mix and sift two and one-fourth cupfuls of flour with four and one-half teaspoonfuls of baking-powder and one-fourth teaspoonful of salt, and add alternately with one cupful of milk to first mixture; then add two and one-half squares of unsweetened chocolate which has been melted in a small saucepan floated in a larger saucepan of boiling water. Turn into a buttered mold, adjust cover, and steam two hours. Remove from mold and serve with creamy sauce.

Coffee Sponge.

This is a dessert that you should plan for when making the breakfast coffee, for it requires one and one-half cupfuls of fresh boiled coffee. Mix one and one-half cupfuls of coffee infusion, one-half cupful of milk, one-third cupful of sugar, and one tablespoonful of granulated gelatin, and heat in double boiler. Beat the yolks of three eggs slightly, and add one-third cupful of sugar and one-fourth teaspoonful of salt. Add gradually, while stirring constantly, to first mixture, and cook until mixture thickens, when a slight coating will be found on the spoon. Remove from range and add the whites of three eggs, beaten until stiff, and one-half teaspoonful of vanilla. Turn into individual molds first dipped into cold water, and chill. Remove from mold and serve with or without thin cream or whipped sweetened and flavored with vanilla.

Cocoanut Cream Pie.

Soak one-half cupful of shredded cocoanut in one-fourth cupful of cold milk one-half hour. Heat in double boiler and add one-half tablespoonful of cold water, and cook fifteen minutes, stirring constantly until mixture thickens, and afterward occasionally. Scald one-half cupful of milk and add one egg yolk (slightly beaten), mixed with one-fourth cupful of sugar, one tablespoonful of flour and one-eighth teaspoonful of salt. Cook in double boiler fifteen minutes, stirring constantly until mixture thickens, and afterward occasionally. Add one tablespoonful of butter, cocoanut mixture and one-half teaspoonful of vanilla; then cut, and fold in the white of one egg beaten until stiff.

Filled Cake Pies.

Cream one-fourth cupful of butter and add gradually, while beating constantly, one cupful of fine granulated sugar; then add two eggs, well beaten, and one-half cupful of milk. Mix and sift one and two-thirds cupfuls of flour with two and one-half teaspoonfuls of baking powder, and add gradually to first mixture. Beat vigorously, and turn into two buttered and floured Washington pie tins. Bake in a moderate oven thirty minutes.

Creamy Sauce.

Work one-fourth cupful of butter until very creamy, and add gradually, while beating constantly, one cupful of powdered sugar; then add one-half teaspoonful of vanilla, a few grains of salt, and one-fourth cupful of heavy cream, beaten until stiff. Remember in filling molds for steaming never to allow mixture to fill mold more than two-thirds full, for room must be left to allow for the rising. For snow puffs never let the mold be more than one-half full.

French Macaroon Cream.

Soak one tablespoonful of granulated gelatin in three tablespoonfuls of cold water ten minutes; add to two cupfuls of milk and one square unsweetened chocolate and cook in double boiler until scalding point is reached, when chocolate will be melted. Beat the yolks of three eggs slightly and add one-half cupful of sugar and one-fourth teaspoonful of salt; add gradually to first mixture and cook, stirring constantly, until mixture thickens. Remove from range and add the whites of three eggs, beaten until stiff; two-thirds cupful of dried and pounded or rolled macaroons, and one teaspoonful of vanilla. Turn into a mold first dipped in cold water, and chill; remove from mold to serving dish and surround with whipped cream, flavored with vanilla and sweetened, forced through a pastry bag and tube; garnish with baby macaroons or macaroon drops, which can be bought of any first-class grocer.

Tapioca Cream.

In a double boiler cook one pint of granulated tapioca until the latter is clear; add four tablespoonfuls of sugar and the yolk of one egg well beaten; cook till it coats the spoon. Remove from the fire, add one teaspoonful of vanilla and half as much lemon and the stiffly beaten white of the egg; beat it into the custard, pour into glasses for serving and set aside to become cold.

O. K. Gingerbread.

Into a mixing bowl put one and a half cupfuls of sifted flour, one-half cupful of brown sugar, three-fourths of a teaspoonful each of powdered cinnamon and nutmeg, one-fourth teaspoonful each of powdered cloves and salt and one-half cupful of New Orleans molasses; mix thoroughly; add one-half cupful of sour milk and one-half teaspoonful of soda dissolved in hot water. When well mixed add two tablespoonfuls of lard and the same of butter, melted after measuring; beat well and pour into two pans 4x8 inches. If an extra touch is wished, cover the top of the loaf with candied orange peel or with Sultana raisins.

Fruit Pancakes.

These pancakes are fine for an emergency dessert. Take half a dozen apricot halves that have been stewed till tender and press them through a sieve or not, as preferred. Break an egg in with the fruit and beat till light. Add one-fourth teaspoon of salt, the same of grated nutmeg, one tablespoonful of sugar, one cupful of the water in which the apricots were stewed, and one-half teaspoonful of soda. Add flour to make a stiff pour batter. Fry in one large cake. When nicely browned, turn carefully, and when almost done drop bits of butter over the top and spread carefully; then cover with orange marmalade and roll over and over. Lift to a warm platter and sift powdered sugar and grated lemon rind or a bit of cinnamon over the top. Serve in slices.

Fruit Whip.

Separate the yolk and white of one egg. Beat the yoke till thick, add half a cupful of milk, one tablespoonful of sugar, and a speck of salt. Cook till creamy. Flavor and set aside to get cold. Beat the white of the egg till stiff. Fold in carefully from two to four tablespoonfuls of fruit pulp, a few drops of lemon juice, and two tablespoonfuls of sugar. Fresh or canned fruit will do, but it must be pressed through a sieve. Apricots or prunes are especially good. The whip should be made just before serving. Put some of the custard around the whip.

Peach Dessert.

Steam a cup of rice, arrange in a serving dish, and surround with halved canned peaches that have been cooked a few minutes in a sugar syrup, flavored with lemon juice. Almonds are placed in each half where the stone has been removed, and, just before serving, the syrup should be poured over the rice. Serve either hot or cold.

Bow Knots.

Cut thin puff paste into one-half-inch strips. Shape on baking pan into the form of double bow knots. When baked, put jelly on each loop of the bow and serve at once.

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Shredded Wheat, per pkg. 10c
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Fancy Prunes, per lb. 10c
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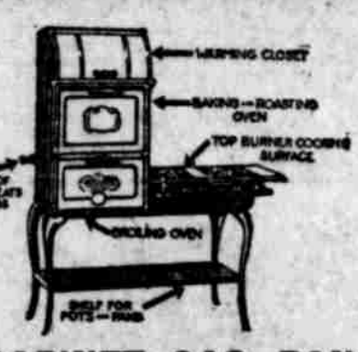

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