



Recipe for SKINNER'S Spaghetti with Left-Overs

SPAGHETTI
 1 package spaghetti 2 tsp. salt
 2 quarts boiling water
 Drop spaghetti into rapidly boiling water.
 Cook about 15 minutes.

BROWN SAUCE
 2½ tsp. butter ½ tsp. salt
 2 slices onion speck cayenne
 2½ tsp. flour ½ tsp. paprika
 1 tsp. meat extract 1½ cups brown stock

Cook onion in butter until slightly browned. Remove onion, add flour and seasonings. Stir until thoroughly blended. Add stock, stirring constantly until thickened.

New Palate Tempting Recipes for

SKINNER'S Spaghetti

YOU may be surprised to know that Spaghetti used with tomatoes is only one of scores of delicious ways of preparing this wholesome, healthful and economic food.

A few of the many other methods which may never have occurred to you are given on this page. Buy some SKINNER'S Spaghetti today at your grocer's and try out some of these newer, more tempting dishes.

And be sure you get none but SKINNER'S, for no other is made of such high quality amber durum wheat, nor in a factory so large and so clean as SKINNER'S.

141 Tested SKINNER Recipes 4c.

Send us 4c. to cover postage and cost of mailing and we shall be glad to send you 141 recipes showing you how to make a variety of new and savory dishes with SKINNER'S Spaghetti, SKINNER'S Macaroni and SKINNER'S Egg Noodles.

Skinner Manufacturing Company
 World's Largest Macaroni Manufacturers
 Omaha, U. S. A.



SPAGHETTI CREOLE STYLE. Heat 2 tablespoons of butter in a saucepan; add 1 tablespoon each of chopped green pepper and onion and cook 5 minutes; but do not brown. Add 1 tablespoon of flour and a cup of brown stock, 1 cup of stewed and strained tomatoes; season with 1 tablespoon of onion juice, 1 teaspoon of horseradish, salt and pepper, cut very thin slices of cold cooked mutton and reheat in the sauce. Pour this over a platter of plain boiled SKINNER'S Spaghetti and serve hot. One clove of garlic chopped with the onion adds much to the flavor.



DEVILED SPAGHETTI. Prepare 1 cup of SKINNER'S Cut Spaghetti. Add the yolks of 3 eggs, 2 tablespoons of grated cheese, 2 tablespoons melted butter, ¼ teaspoon mustard, salt and pepper and red pepper to taste, and pour into buttered baking dish. Cover with 1 cup of white sauce, sprinkle over some bread crumbs, grated cheese, and melted butter and brown in hot oven.



SPAGHETTI NAPOLI. Cut 4 slices bacon in small pieces and fry out. Add 1 sliced onion, 2 cups fresh stewed tomatoes, ¼ teaspoon salt, ¼ teaspoon pepper, ¼ teaspoon bay leaf and a few grains of cayenne, bring gradually to boiling point, and let simmer 30 minutes. Pour it over hot, boiled SKINNER'S Spaghetti, let stand 10 minutes, and serve very hot.



GREEN PEPPERS STUFFED WITH SPAGHETTI. Cut the stem end from green peppers and remove the seeds, drop the pods for 5 minutes in boiling water, drain and fill with boiled SKINNER'S Spaghetti, mixed with a little finely chopped onion and tomato sauce. Bake without browning and serve hot with tomato sauce.



FRIED SPAGHETTI. Boil ½ pound of SKINNER'S Spaghetti in salted boiling water 10 or 12 minutes; make a stiff batter by adding to the spaghetti 1 teaspoon of tomato sauce, a grated onion, salt and pepper to taste, 1 egg well beaten, four enough to make into little cakes and fry on a greased griddle.



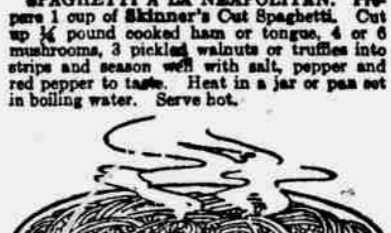
SPAGHETTI ITALIAN STYLE. Prepare 1 large package of SKINNER'S Spaghetti. Add 1 tablespoon of butter to the water. Heat 3 tablespoons olive oil, add 4 cloves of garlic, and cook until soft; now add spaghetti, pepper and paprika to taste, and 2 cups tomatoes. Cook for 5 minutes and serve very hot.



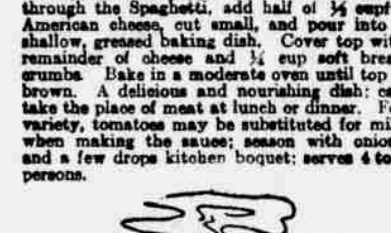
SPAGHETTI A LA NEAPOLITAN. Prepare 1 cup of SKINNER'S Cut Spaghetti. Cut up ¼ pound cooked ham or tongue, 4 or 6 mushrooms, 3 pickled walnuts or truffles into strips and season with salt, pepper and red pepper to taste. Heat in a jar or pan set in boiling water. Serve hot.



BAKED SPAGHETTI. Cook ½ package of SKINNER'S Spaghetti in boiling, salted water until tender; drain carefully. Melt butter in a small saucepan, add flour (2 level tablespoons), 1 cup milk, stir and cook until smooth and creamy, salt and pepper to taste. Mix sauce through the spaghetti, add half of ½ cup Swiss American cheese, cut small, and pour into a shallow, greased baking dish. Cover top with remainder of cheese and ¼ cup soft bread crumbs. Bake in a moderate oven until top is brown. A delicious and nourishing dish; can take the place of meat at lunch or dinner. For variety, tomatoes may be substituted for milk when making the sauce; season with onion and a few drops kitchen bouquet; serves 4 to 6 persons.



SPAGHETTI WITH CORN. Prepare 1 cup of SKINNER'S Cut Spaghetti. Add 1 cup of corn cut from the cob or 1 cup of canned corn, salt and pepper to taste; 2 tablespoons bread or cracker crumbs, 2 tablespoons butter, 1 egg well beaten and ¼ cup of milk. Mix thoroughly, turn into a buttered fire-proof dish and bake until firm in moderate oven.



CHICKEN A LA SPAGHETTI. Cut up an uncooked chicken, rub in butter and fowl and brown in an oven. Fry in 4 tablespoons of chicken fat or butter for about 20 minutes; a small carrot, onion and parsnip, all cut into dice. When the chicken is brown put in a stewpan with the cooked vegetables and 1 quart of white stock, then into the fat in which the vegetable were fried, put 2 tablespoons of flour and cook until brown; stir this into the chicken, add the liver mashed fine, salt and pepper to taste, cook gently ¼ of an hour, then add ½ cup of mushrooms, pour this over a platter of plain boiled SKINNER'S Spaghetti.



SPAGHETTI WITH SHREDDED COD-FISH. Put ¼ pound of SKINNER'S Cut Spaghetti into boiling water and boil for 12 minutes, drain and blanch. Put it into pudding dish, dusting a third of a box of shredded codfish through it; beat 2 eggs very light; add a cup of milk, pour this over spaghetti and bake half an hour.



SKINNER'S EGG NOODLES

Warning

The cooking qualities of Skinner's Spaghetti are so distinctive that if you attempt to use a Skinner recipe with another spaghetti you are almost sure to reap disappointment.



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