



**SKINNER'S Fried Egg Noodles**  
(Try this Recipe for Breakfast)

1 pkg. Skinner's Noodles 2 1/2 tbs. flour  
4 slices bacon 1/2 tsp. salt  
3 eggs, hard boiled 1/2 tsp. paprika  
2 1/2 tbs. butter 1 cup milk

Empty one package SKINNER'S Egg Noodles into 2 qts. of rapidly boiling salt water. Boil 10 to 12 min. Turn into colander, drain and rinse in cold water. Fry noodles in 2 tbs. bacon fat and when thoroughly heated, turn out on platter. Serve with bacon and white sauce. Garnish with the rice yolks, toasted bread points and parsley.

**WHITE SAUCE**—Put butter into a saucepan, stir till melted, add flour, salt and paprika. Mix thoroughly. Add milk, stirring constantly. Boil 5 min. Add chopped whites of the eggs and serve.



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# A Delicious Breakfast Novelty of

# SKINNER'S Egg Noodles



**EGG NOODLE PIE, ITALIAN.** Prepare 1 1/2 cups of Skinner's Egg Noodles. Also one pound of cooked beef or mutton. Line a buttered baking dish with some of the Noodles and arrange, in layers, in the baking dish, the meat; cut in thin slices one sliced onion, and 4 firm tomatoes cut in rings. Then add seasonings of salt, pepper and grated nutmeg; pour in 1 cup of stock or water and cover the top with remaining Noodles. Sprinkle over with a few bread crumbs and 2 tablespoons grated cheese; then bake in hot oven for half an hour. Serve hot.



**BUTTERED EGG NOODLES.** Prepare 3 cups of Skinner's Egg Noodles and place in a hot dish. Melt 4 tablespoons of butter and add one cup of soft bread crumbs. Stir until butter is absorbed and browned slightly. Sprinkle this over the Noodles, then add a little more butter, to run among the Noodles in the dish. Serve without cheese, with some dish having a good gravy.



**FRICASSEE OF CHICKEN WITH EGG NOODLES.** Cut chicken in pieces and brown in some of the chicken fat or drippings; add boiling water to cover, with a small bay leaf, an onion stalk with cloves, simmer until half done; add salt and pepper and cook slowly until tender. Put half a package of cooked and hot Skinner's Egg Noodles on a hot platter. Lay the pieces of chicken on and pour over a gravy made as follows: Remove fat from liquor in which chicken was cooked, heat 2 tablespoons of it or butter in hot frying pan, add an equal quantity of flour, cook and add, stirring, the liquid from chicken and stir until smooth. Add half a cup of rich milk beaten up with yolks of 2 eggs and heat to boiling point.



**NOODLES AND PEANUTS.** Prepare 1 1/2 cups of Skinner's Egg Noodles. Grind 1 pint of peanuts. Melt 2 tablespoons butter in a saucepan, stir in 2 tablespoons flour, add 2 cups of milk and salt and pepper to taste; boil for 5 minutes, then stir in the peanuts. Put a layer of the Noodles in a buttered baking dish, then a layer of the peanuts and sauce, then another layer of Noodles and more sauce and peanuts until the material is used. Sprinkle buttered bread crumbs on top and brown in oven.



**FRIED EGG NOODLES.** Beat 2 eggs and add 3 or 4 tablespoons of milk, pour over half a package of cooked Skinner's Egg Noodles; mix and fry in spoonfuls in hot fat, sprinkle with paprika and serve with any preferred sauce.

**Warning**

The cooking qualities of Skinner's Egg Noodles are so distinctive that if you attempt to use a Skinner recipe with another brand of egg noodles you are almost sure to reap disappointment.

**G**IVE the family an unusual breakfast tomorrow! Prepare this dish of SKINNER'S EGG NOODLES, rashed with bacon. They will relish it to the last spoonful and will leave the table better fitted for a good day's work.

Try some of the other recipes, too. Cut them all out and save them. These novel suggestions may come in handy sooner than you may now think.

Be sure, though, that you do get SKINNER'S Egg Noodles. No other kind is made of such high quality materials in such a great, modern and spotlessly clean factory.

**141 Tested SKINNER Recipes, 4c**

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

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World's Largest Macaroni Manufacturers  
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**BAKED NOODLES WITH FRUIT.** Prepare 1 large package Skinner's Egg Noodles, boiling same for 10 minutes. Mix the Noodles with 1 tablespoon of cream or butter, 1 egg well beaten, 1 teaspoon salt, 1 pint milk, 1 cup sugar, 1 cup chopped nut meats, 1 cup raisins and powdered cinnamon to taste. Pour into a buttered baking dish and bake in moderate oven for half an hour or until set. Serve hot with milk or cream. Any kind of fresh fruit or stewed fruit may be used in place of the raisins and nuts.



**NOODLE APPLE PUDDING.** Cook 1 package of Skinner's Egg Noodles for 10 minutes, in salted boiling water, then drain thoroughly. Lay 6 Greening apples, sliced thinly, in a saucepan with 3 tablespoons of butter, and 1/2 cup of sugar, cover and cook slowly until apples are tender. Remove them from the fire and stir in 1/2 glass currant jelly until well mixed. Then set this aside to cool. Place a layer of the Noodles in a buttered, baking dish, dot with pieces of butter (3 table-spoons), then a layer of the apples, continue until all the Noodles and apples are used, having the last layer Noodles. Mix together the 3 eggs, 1 cup sugar, 1 cup evaporated milk, 1/2 cup water, and 1 teaspoon vanilla and pour this over the Noodles. Bake in a moderate oven about 45 minutes.



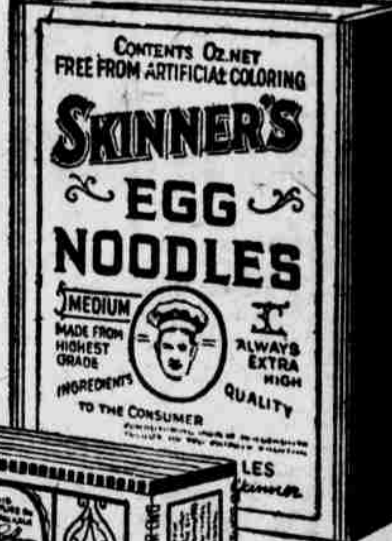
**NOODLES WITH CREAM SAUCE AND CROUTONS.** To 1 pint of Skinner's Cream Sauce, Curry Sauce or Celery Sauce, add a quarter of a package of Skinner's Egg Noodles which have been cooked 10 minutes in just enough salted water to cover, and the water well cooked out. Cut stale bread in 1-inch cubes, brown in oven, pour the Noodles and Sauce over and serve for a luncheon dish.



**EGG NOODLE CUSTARD.** Prepare one medium-sized package of Skinner's Egg Noodles, boiling for 10 minutes. Add one cup grated cheese, 3 eggs slightly beaten, 3 cups of milk, 2 tablespoons of sugar and 1/2 teaspoon salt. Mix and turn into a buttered fireproof dish and bake in a moderate oven for half an hour or until the custard is set. Then serve.



**EGG NOODLES LYONNAISE.** Prepare 1 cup of Skinner's Egg Noodles. In the meantime, chop 1 medium sized onion and cook in 3 tablespoons of butter or some bacon fat, until a golden brown; add to it a few chopped papers or chopped pickles, season slightly with salt and pepper, to taste, and add 2 cups of Noodles, moistening with a little butter. Mix well, turn out on a hot platter and sprinkle buttered bread crumbs over the top.



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