

CAESAR SALAD



OYSTER BAR STEW



STEAK STROGANOFF



PORK CHOPS PIQUANT



LOUISIANA SHRIMPS



DEVILED CHICKEN



WELSH RABBIT



OLD STYLE POT ROAST



MACARONI CAMP STYLE



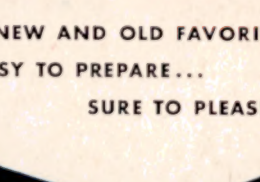
# DISHES **MEN** LIKE

NEW AND OLD FAVORITES  
EASY TO PREPARE...  
SURE TO PLEASE

SHRIMP COCKTAIL SAUCE



TEXAS BARBECUE SAUCE



LONDON LOAF



SAVORY SCALLOPS



CHEESE CLUB SANDWICH



PORK 'n BEAN BAKE



**YOU'LL  
FIND  
IN  
THIS  
BOOK:**

**168 Recipes** . . . all easy to make. Some are a bit longer than others, but that's because they're such favorites we couldn't omit them!

**Good Go-Togethers.** . . . Not menus but combinations of good things that you can build a menu around. You'll find this a handy check list that will help answer the never ending question, "What'll we have for dinner?" Pages 53-55.

**Original Texas Barbecue Sauce** . . . really authentic and beloved by Texans for years. You'll be amazed at how simple it is to make this super de luxe sauce. Page 42.

**How to Carve** . . . The one who does the carving will find these illustrated instructions helpful. Pages 56-62.

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**Standard Measurements** are used in all recipes.

**Abbreviations:** c. for cup; teasp. for teaspoon; tabsp. for tablespoon; pt. for pint; qt. for quart; lb. for pound; pkg. for package.

**Baking Temperatures:**

Very slow oven.....	250°	Moderately hot oven.....	375°
Slow oven.....	300°	Hot oven .....	400°
Moderately slow oven.....	325°	Very hot oven .....	500°
Moderate oven .....	350°	Broiling .....	500°



**DISHES MEN LIKE**

**NEW RECIPES AND OLD FAVORITES  
EASY TO PREPARE . . . SURE TO PLEASE**

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PRINTED  
IN  
U.S.A.

**IF  
YOU HAVE  
A HUSBAND  
WHO  
LIKES TO  
COOK  
PAMPER  
HIM**



Encourage him! You are lucky indeed, even though you find yourself only a fetch-and-carry handmaiden while his genius glows. But men are wise, not one in a thousand really wants to take over the job. They usually have a few specialties to produce on occasion and leave the rest of the cooking to us.

So, what do we do? It goes without saying that most women choose dishes men like. And men have quite definite likes and dislikes about food.

For instance, they like Lea & Perrins, the Original Worcestershire Sauce. That's not just hearsay or one woman's opinion. Lea & Perrins is America's most popular sauce, for generations the favorite of men in all parts of the country. They've asked for Worcestershire Sauce over and over again in restaurants, clubs and hotels and

have expected to see without fail the familiar bottle of Lea & Perrins come their way.

So—to please a man—what easier way than to season his food at home the way he likes it! In this collection of recipes, some of the dishes may be new to you, some old. But all are seasoned with the zesty flavor of Lea & Perrins Sauce. As you find your own favorites along the pages of this book, we hope you'll get into a habit the men in your life are sure to like, that of keeping Lea & Perrins handy in the kitchen as well as in the dining room.

If you're curious about the story of this zesty easy-to-use Lea & Perrins Sauce men seem to prefer above all others—here's how it started . . .

Over a hundred years ago an English nobleman, who had been Governor of the province of Bengal, returned from the Orient with a treasure. Not gold, but a recipe: the recipe for a rare sauce, a secret blend of spices and seasonings that lend to food new savor and delight. Well worth its *weight* in gold for the thrilling flavor it seemed to release from almost every dish!



*Tell Lea & Perrins that their sauce  
is highly esteemed in India and is in my  
opinion the most palatable as well as  
the most wholesome sauce that is made."*

EXTRACT OF A LETTER FROM A MEDICAL GENTLEMAN AT  
MADRAS, TO HIS BROTHER AT WORCESTER, MAY, 1851.

*Yellowed with time this framed parchment expresses the sentiment that for more than a century has made Lea & Perrins a world favorite. It hangs in the company offices at New York.*

From this recipe, Lea & Perrins of Worcester, England, compounded a sauce. The sauce became popular at once, first locally, then from continent to continent.

Today Lea & Perrins is an institution; a symbol for good dining and good hospitality. You will find it in the world's most famous cafes and hotels . . . in London, Vienna, Paris, the Orient . . . *wherever* fine flavor in food is appreciated.

And the quality of Lea & Perrins Worcestershire sauce has remained supreme for over a century . . . unmatched by any of its many imitators. Be certain

*In the kitchen*



you enjoy the genuine . . . insist on the label identifying the sole possession of the original formula — Lea & Perrins.

### NEW NON-DRIP BOTTLE

A new, patented pouring device will allow you to pour Lea & Perrins freely in the kitchen according to your recipe or pour drops at the table according to your taste. And with no mess—the bottle is now drip-proof. Use Lea & Perrins as freely and as often as you use salt and

*At the table*



pepper to flavor steaks, chops, roasts, hamburgers, and fish. See what a difference a touch of Worcestershire makes in egg, cheese and macaroni dishes—in your favorite salad dressing. It is the sauce that makes the barbecue. Here in one handy bottle is a blend of rare seasonings and spices so versatile you'll never want to be without it.

### YOUR TABLE TRIO

Don't wait for your man to ask for the Worcestershire. Include it with the salt and pepper shakers when you set the table. You'll save extra trips by keeping a bottle of Lea & Perrins on the dinner table as well as in the kitchen. And make it easier for each individual to season his food just as he likes it best.





# The COCKTAIL HOUR

## **TOMATO JUICE COCKTAIL**

For every 8 ounce glass of plain tomato juice, add 1 teaspoon Lea & Perrins Worcestershire Sauce. Stir well and chill. More Worcestershire Sauce may be added if desired. Can also be heated and served as a soup.

## **TOMATO BISQUE COCKTAIL**

Season equal parts of chilled tomato juice and buttermilk with salt, pepper and Lea & Perrins Worcestershire Sauce. Shake and top with chopped up onion tops or fresh dill.

## **CREAM CHEESE SPREAD**

Pour liberal portion of Lea & Perrins Worcestershire Sauce over a package of Cream Cheese. Mix and chill in refrigerator. Serve as spread on Triscuits or crackers.

## **CLAM JUICE COCKTAIL**

*Makes 4 servings*

12 clams with own juice OR  
1 c. canned or bottled clam  
juice

1½ c. water

1 teasp. lemon juice

2 tabsp. Lea & Perrins  
Worcestershire Sauce

If fresh clams are used, pick over carefully to remove bits of shell, wash, chop slightly, and simmer with juice and water for 5 minutes. Strain through cheesecloth. If necessary, add water to make 2 cups. If canned juice is used, add 1 cup cold water. Add rest of ingredients to clam juice; mix well and chill before serving. For immediate use, mixture may be shaken with cracked ice.

## SARDINE AND CHEESE DIP

Makes about 2¼ cups

- |                               |  |
|-------------------------------|--|
| 2 3¼-ounce cans sardines      | 2 tabsp. Lea & Perrins<br>Worcestershire Sauce |
| 2 3-ounce pkgs. cream cheese  | 1 tabsp. lemon juice                           |
| 1 clove garlic, finely minced | Strips of pimiento                             |
| 3 tabsp. minced onion         |  |
| ¼ teasp. salt                 |  |

Mash drained sardines with cheese, blend with other seasonings. Chill several hours before serving to blend flavors. Serve garnished with pimiento strips. Use as a dip for crackers, potato or corn chips.

## SARDINE STUFFED EGGS

Makes 12

- |                            |  |
|----------------------------|--|
| 6 hard-cooked eggs, halved | 1 teasp. minced onion                          |
| 1 3¼-ounce can sardines    | 1 teasp. Lea & Perrins<br>Worcestershire Sauce |
| 1 teasp. salt              | 1 tabsp. lemon juice                           |
| ½ c. mayonnaise            |  |

Remove yolks from eggs. Drain sardines. Mash yolks and sardines with rest of ingredients; refill whites.

*Sardine Stuffed Eggs*





## CLAM APPETIZER DIP

Makes about 1½ cups

- |  |                                  |
|--|----------------------------------|
| 1 peeled clove garlic                      | ½ tsp. salt                      |
| 1 8-ounce pkg. cream cheese                | Dash pepper                      |
| 2 tsp. lemon juice                         | ½ c. drained canned minced clams |
| 1½ tsp. Lea & Perrins Worcestershire Sauce | ¼ c. clam broth                  |

Rub small mixing bowl with garlic clove. Blend rest of ingredients in bowl. Use as a dip for crackers, potato or corn chips. If thinner mixture is desired, use more clam broth.

## MYSTERY CHEESE BALL SPREAD

Makes about 2 cups

- |                                      |   |
|--------------------------------------|---|
| 3 5-ounce glasses blue cheese spread | 1 tsp. Lea & Perrins Worcestershire Sauce |
| ½ 8-ounce pkg. spreading cheese      | ½ c. chopped walnuts                      |
| 1 tsp. finely chopped onion          | 2 tbsp. chopped parsley                   |

Blend first four ingredients together well; chill overnight. Shape into a ball; roll in walnuts and parsley. Serve as a spread for salted crackers or saltines.

## CHEESE ANCHOVY SPREAD

Enough for 12

- |                             |   |
|-----------------------------|---|
| 2 3-ounce pkg. cream cheese | 1 tsp. Lea & Perrins Worcestershire Sauce |
| ½ tube anchovy paste        | 1 tsp. minced onion                       |
| 1 tbsp. lemon juice         |   |

Mix all ingredients together; chill to blend flavors. Use as a spread for crackers, potato or corn chips or as a canape topping.

## EGG AND CHEESE SPREAD

Makes about 2 cups

- |                                 |  |
|---------------------------------|--|
| 3 3-ounce pkgs. cream cheese    | 1 tbsp. Lea & Perrins Worcestershire Sauce |
| ¼ section blue cheese (1 ounce) | Cream to moisten                           |
| 2 hard-cooked eggs, chopped     | Salt and pepper to taste                   |
| 1 tsp. onion juice              |  |

Combine all ingredients, mash with fork, adding enough cream to moisten. Form into ball, chill until firm. Serve with crackers or Melba toast.

## DEVILED CRACKERS

Enough for 40 saltines

- |   |          |
|---|----------|
| ½ c. butter                               | Saltines |
| 1 tsp. Lea & Perrins Worcestershire Sauce | Paprika  |

Cream butter with Worcestershire, spread on saltines, sprinkle lightly with paprika, heat on cake rack or cookie sheet in a moderate oven (350° F.) 5 minutes.

## DRIED BEEF CORNUCOPIAS

Makes 8 — 10

<b>Dried Beef</b>	<b>1 teasp. Lea &amp; Perrins</b>
<b>½ c. creamed cottage cheese</b>	<b>Worcestershire Sauce</b>
<b>¼ teasp. salt</b>	<b>Paprika</b>

Separate slices of dried beef. Season cottage cheese with salt and Worcestershire. Place 1 teaspoon of mixture on each slice of dried beef, roll into a cornucopia and fasten each with a toothpick. Dust lightly with paprika.

## SHRIMP CANAPES

Makes 16

<b>¼ c. softened butter</b>	<b>Small rounds of toast</b>
<b>1 teasp. Lea &amp; Perrins</b>	<b>16 cooked cleaned shrimp</b>
<b>Worcestershire Sauce</b>	

Cream butter with Worcestershire, spread on toast rounds. Top each canape with a whole shrimp.

## Charlie's SHRIMP COCKTAIL SAUCE

Makes 1 cup

<b>⅓ c. prepared mustard</b>	<b>1 tabsp. Lea &amp; Perrins</b>
<b>⅓ c. mayonnaise</b>	<b>Worcestershire Sauce</b>
<b>⅓ c. catsup</b>	<b>Dash lemon juice</b>
	<b>¼ teasp. salt</b>

Mix well, use as a cocktail sauce for any seafood and as a salad dressing.

## SEAFOOD COCKTAIL SAUCE

Makes 1½ cups

<b>1 c. tomato catsup</b>	<b>1 teasp. Lea &amp; Perrins</b>
<b>½ c. chili sauce</b>	<b>Worcestershire Sauce</b>
<b>Juice 1 lemon</b>	<b>1 tabsp. horseradish</b>

Mix all ingredients, chill. Use as a sauce for shrimp, oysters, lobster, crab, or seafood cocktail.

## PICK-ME-UP

Note for husbands! Lea & Perrins Worcestershire Sauce if taken on "the morning after" will immediately set you right for a good day's work. Here are two suggestions:

- Add 2 teaspoons Lea & Perrins to a raw egg, stir and swallow.
- Add 2 teaspoons Lea & Perrins to an 8-ounce glass of tomato or sauerkraut juice and drink contents as quickly as possible.



## SOUPS AND CHOWDERS

### "OYSTER BAR" OYSTER STEW

Makes 4 servings

1 pt. stewing oysters	1 teasp. paprika
6 tabsp. butter	1 c. cream
2 teasp. Lea & Perrins Worcestershire Sauce	1 c. milk
	Salt to taste

Pick over oysters, removing bits of shell. Melt butter in frying pan or large saucepan, add Worcestershire, and paprika. Add oysters and cook gently until edges curl. Add milk and cream, heat gently, salt to taste, and bring almost to a boil before serving. Add dash of paprika to each serving.

### BOSTON CLAM CHOWDER

Makes 4 servings

2 slices salt pork or bacon, diced	¼ teasp. pepper
1 onion, diced	2 teasp. Lea & Perrins Worcestershire Sauce
1 pt. shucked clams OR	2 c. milk
1 7-ounce can minced or whole clams	2 tabsp. butter
1 c. water	2 tabsp. flour
2 c. diced potatoes	crackers
1 teasp. salt	

Saute pork or bacon until light brown, skim out pieces. Cook onion in fat until golden, drain clams of their liquor and add liquor to fat with water and potatoes. Cook until potatoes are tender, add seasonings, then add clams, minced coarsely. Scald milk and add. Thicken with butter and flour creamed together, cook 10 minutes longer, being careful not to let mixture boil. Pour chowder over crackers in serving dishes. Thickening may be omitted if desired. If left out, add butter before serving.

### MANHATTAN CLAM CHOWDER

Follow recipe for Boston Clam Chowder using bacon. Use cooked tomatoes (#2 can or 2½ cups) instead of milk. Add ½ cup diced celery, 1 cup diced carrots with clam liquor. Add 2 teaspoons minced parsley.

## FISH CHOWDER

Makes 5 — 6 medium servings

3 lbs. haddock or cod (in a solid piece)	1 qt. milk, scalded
2 c. boiling water	1 tabsp. salt
2 ounces fat salt pork, diced	¼ teasp. pepper
3 medium onions, sliced	1 tabsp. Lea & Perrins Worcestershire Sauce
4 medium potatoes, peeled and sliced	common crackers or pilot biscuit
2 c. boiling water	

Wash fish, cover with 2 cups boiling water, boil gently until fish falls away from bones. Remove fish, discard all bones, skin, etc., but strain off liquor and reserve. Break fish into good sized pieces, put fish back into liquor. Saute salt pork till light brown, add onions, potatoes, and second 2 cups of water and boil, covered, until potatoes are tender (about 10 minutes). Combine potato and fish mixture. Scald milk, add to fish mixture, add salt, pepper, and Worcestershire. Taste and add more if desired. Split common crackers and add to chowder, heat thoroughly (but do not boil) and serve. Store leftovers in covered containers in refrigerator after thorough cooling. May be reheated.

## CREAM OF OYSTER SOUP

Makes 4 servings

½ pt. stewing oysters	1 teasp. Lea & Perrins Worcestershire Sauce
1 can condensed cream of celery or chicken soup	Salt and pepper to taste
1 soup can light cream	

Pick over oysters, removing any bits of shell, chop if desired. Combine with soup, cream, and seasonings. Heat gently, but do not boil.

## LOBSTER SUPREME

Makes 6 servings

To 1 can each of condensed cream of asparagus and cream of mushroom soup add 1 soup can full of light cream. Then add ¼ pound flaked lobster meat, fresh or canned, diced in fairly large pieces. Add 2 teaspoons Lea & Perrins Worcestershire Sauce, salt and pepper to taste. Heat but do not boil. Add sherry flavoring if desired. Serve hot.

## QUICK CRAB BISQUE

Makes 4 — 5 servings

1 c. crabmeat	Salt and pepper to taste
1 tabsp. butter	1 can condensed pea soup
1 teasp. Lea & Perrins Worcestershire Sauce	1 soup can water

Saute crabmeat in butter, add seasonings. Blend into soup mixed with water, heat thoroughly, serve at once.



*Quick French Onion Soup*

## **QUICK FRENCH ONION SOUP**

*Makes 6 servings*

- |  |  |
|--|--|
| 4 large onions                                   | 2 tablesp. salt                              |
| 4 tablesp. butter                                | ½ tablesp. paprika                           |
| 6 beef bouillon cubes OR                         | ¼ tablesp. pepper                            |
| 6 c. beef or chicken stock                       | 2 hard rolls                                 |
| 1 tablesp. Lea & Perrins<br>Worcestershire Sauce | Grated Parmesan or Parmesan-<br>style cheese |

Slice onions thin, cook in a large frying pan in the butter until golden. Pour dissolved bouillon cubes (or stock) over cooked onions. Add Worcestershire, salt, paprika, and pepper. Bring to boiling point and simmer gently about 5 minutes. Do not boil. Serve in deep bowls, each topped with sliced hard rolls sprinkled with cheese. If possible, place individual servings in heat-proof soup bowls and slide under broiler to melt cheese just before serving. This soup develops flavor as it stands and is excellent when reheated.

## **TOMATO CELERY SOUP**

*Makes 5 — 6 servings*

Heat together 1 can each of condensed tomato soup and celery soup. Blend in 1 soup can full of milk or a bouillon cube dissolved in 1 soup can full of water. Add 2 teaspoons Lea & Perrins Worcestershire Sauce, salt and pepper to taste. Serve with a sprinkling of minced parsley or chives.

## **RUBY CONSOMME**

*Makes 4 servings*

1 c. Lea & Perrins Tomato Juice Cocktail	2 teasp. Lea & Perrins Worcestershire Sauce
1 can condensed chicken consomme	Salt and pepper to taste Lemon slices

Mix Lea & Perrins Tomato Juice Cocktail with consomme, add seasonings. Let simmer gently about 10 minutes. Float a thin slice of lemon on each serving.

## **PUREE MONGOLE**

*Makes 5 - 6 servings*

1 can condensed tomato soup	1 teasp. Lea & Perrins Worcestershire Sauce
1 can condensed pea soup	Salt and pepper to taste
1 c. light cream	1 c. buttered croutons
1 c. milk	

Combine soups, cream, milk, seasonings, and heat thoroughly. Serve garnished with buttered croutons.

## **BLACK BEAN SOUP DE LUXE**

*Makes 3 - 4 servings*

Heat slowly 1 can condensed black bean soup combined with 1 can water and 2 teaspoons Lea & Perrins Worcestershire Sauce. When heated and almost ready to serve, add 1 or 2 tablespoons sherry. Continue to heat almost to boiling, stirring gently. Top with finely sieved hard-cooked egg yolk or a slice of lemon on each serving. Note: If the uncondensed type of canned bean soup is used, omit water.

## **MADRILENE**

Heat together equal amounts of consomme or bouillon, chicken broth, and Lea & Perrins Tomato Juice Cocktail. Garnish with lemon slice; serve.

## **JELLIED MADRILENE**

*Makes 6 servings*

Soften  $1\frac{1}{4}$  teaspoons plain gelatin in 1 tablespoon cold water. Add to contents of 1 can consomme or bouillon and chicken broth, mixed as above with Worcestershire Sauce and heated. Stir until gelatin is dissolved, add  $\frac{1}{2}$  teaspoon salt, 1 tablespoon lemon juice; chill. Break up slightly with fork and pile in bouillon cups. Top with lemon slices.



### BUTTER SAUCE

3 parts melted butter

1 part Lea & Perrins  
Worcestershire Sauce

Here is a universally useful sauce for meats, fish, vegetables, seafood, etc. Vary the sauce as you wish by adding onion juice, wine flavoring, tomato juice, minced parsley or chive, etc.

### GOOD BROWN GRAVY

(for beef, lamb, veal or pork roasts)

1 quart

Remove cooked roast to serving platter and keep warm. Pour off fat and juice from pan into a measuring cup. Return 4 tablespoons of these drippings to roasting pan, add 2 teaspoons Lea & Perrins Worcestershire Sauce and blend well. Add 4 tablespoons flour and blend well. Add 4 cups of cold water. Cook, stirring constantly until gravy is thick and smooth and brown. Cook at least 5 minutes. Add salt and pepper as desired. Makes 1 quart. Additional Lea & Perrins Worcestershire Sauce may be added if desired.

### HOT STEAK SAUCE

Makes about 1 cup

½ c. butter

2-4 tbsp. minced green onions

2 tbsp. Lea & Perrins  
Worcestershire Sauce

3 tbsp. catsup

¼ teasp. dry English mustard

Salt, pepper, paprika to taste

Melt butter, add rest of ingredients, heat through and serve hot with steak.



*Steak with Savory Onion Gravy*

### **SAVORY ONION GRAVY**

*Makes 6 — 8 servings*

4 c. sliced onions  
2 tabsp. fat  
2 tabsp. flour  
2 c. meat stock

1 tabsp. Lea & Perrins  
Worcestershire Sauce  
Salt and pepper to taste

Cook onions in hot fat until golden, stir in flour. Add meat stock, Worcestershire, salt and pepper, and cook, stirring constantly, over low heat until thick. Cover, simmer 10 minutes. (2 bouillon cubes dissolved in 2 cups hot water may be used instead of meat stock.)

### **STEAK STROGANOFF**

*Makes 3 — 4 servings*

1 lb. round steak cut in  $\frac{3}{4}$ " cubes  
 $\frac{1}{4}$  c. flour  
2 tabsp. fat  
 $\frac{1}{2}$  c. chopped onion  
1 clove garlic, minced  
1 6-oz. can broiled mushrooms  
and broth

1 c. sour cream  
1 can condensed mushroom soup  
1 tabsp. Lea & Perrins  
Worcestershire Sauce  
 $\frac{1}{2}$  teasp. salt  
 $\frac{1}{8}$  teasp. pepper  
2 c. cooked hot rice

Roll meat in flour, brown in hot fat in a large frying pan. Remove meat, add onion, garlic, and mushrooms, cook gently until onions are golden. Add remaining ingredients, except rice, cook until thickened and bubbly. Return meat and simmer, stirring occasionally, about 1 hour or until meat is tender — stir occasionally. Serve over fluffy cooked rice. Pass grated Parmesan cheese if desired.



## TENDER ROUND STEAK BROIL

Makes 3 — 4 servings

- |   |                                 |
|---|---------------------------------|
| 1 tbsp. Lea & Perrins<br>Worcestershire Sauce | 2 teasp. onion juice            |
| 1/3 c. lemon juice or vinegar                 | 1 lb. round steak, 1-inch thick |

Mix first three ingredients, pour over steak and allow to remain overnight. When ready to cook, wipe steak dry and broil each side (about 10 minutes overall for medium rare). Season to taste and serve with Butter Sauce (page 13).

## SWISS STEAK DE LUXE

Makes 6 servings

- |                                      |   |
|--------------------------------------|---|
| 1 1/2 lbs. round steak, 1 1/2" thick | 2 large onions, sliced                        |
| 1 teasp. salt                        | 1 stalk celery, diced                         |
| 1/4 c. flour                         | 1 tbsp. Lea & Perrins<br>Worcestershire Sauce |
| 2 tabs. fat                          | 2 8-oz. cans tomato sauce                     |
| 1 clove garlic, minced               |   |
| 1/4 teasp. pepper                    |   |

Trim excess fat from meat. Add salt and pepper to flour. Divide flour mix, and pound half into each side of steak, using the side of a saucer. Brown meat in hot fat quickly on both sides. Add remaining ingredients, cover, reduce heat to simmer and cook 1 1/2 to 2 hours or until meat is tender. Remove cover last 15 minutes to thicken sauce.

## BROILED GROUND ROUND STEAK

Makes 4 servings

- |                                  |   |
|----------------------------------|---|
| 1 lb. round steak, ground        | 1 c. tomato catsup                            |
| 1/4 c. cream                     | 2 tabs. Lea & Perrins<br>Worcestershire Sauce |
| 1/2 teasp. each, salt and pepper | 1 teasp. prepared mustard                     |
| 1/4 c. chopped onion             |   |
| 2 1/2 tabs. butter               |   |

Mix lightly the meat, cream, salt and pepper. Shape into 1 large or 2 smaller oblongs 1-inch thick. Brown onions in butter, add rest of ingredients and cook slowly about 5 minutes. Pour 1/2 sauce over meat. Broil slowly about 5 minutes. Turn, cover with rest of sauce and broil until browned.

## DRIED BEEF WITH ASPARAGUS

Makes 4 servings

- |  |                                       |
|--|---------------------------------------|
| 4 tabs. butter                                 | 1/4 lb. dried beef, torn<br>into bits |
| 4 tabs. flour                                  | 1 lb. asparagus, cooked               |
| 2 c. milk                                      | hot buttered toast                    |
| 2 teasp. Lea & Perrins<br>Worcestershire Sauce |                                       |

Melt butter, stir in flour, add milk and seasonings. Cook, stirring constantly until thickened and smooth. Gently fold in dried beef and heat through. Serve over asparagus on hot buttered toast.

## RICH BROWN STEW

Makes 6-8 servings

2 lbs. beef chuck in 1½" cubes	2 bay leaves
2 tbsp. fat	1 tbsp. salt
4 c. boiling water	½ tsp. pepper
1 tsp. lemon juice	½ tsp. paprika
1 tbsp. Lea & Perrins Worcestershire Sauce	1 tsp. sugar
1 clove garlic	6 carrots, quartered
1 medium-sized onion, sliced	1 lb. (18-24) small white onions

Brown meat in hot fat, add rest of ingredients except carrots and small onions. Simmer 2 hours, stirring constantly. Add carrots and small onions and continue cooking 20 to 30 minutes longer or until vegetables are tender. Remove meat and vegetables, thicken liquid for gravy. (Use 4 tablespoons flour blended with 3 tablespoons fat and 1 teaspoon Lea & Perrins Worcestershire Sauce.)

*30-minute Brown Stew:* (Pressure Cooker)

Cook meat and seasonings as above at 10 pounds pressure in a pressure cooker for 25 minutes. Reduce pressure quickly, following pressure cooker manufacturer's directions. Add vegetables, cook 8 minutes at 10 pounds pressure. Reduce pressure quickly. Thicken gravy as above.

## BEEF AND KIDNEY STEW

Makes 6 servings

2 lbs. beef, cut in 1" cubes	2 tsp. salt
¼ c. flour	2 tbsp. Lea & Perrins Worcestershire Sauce
2 tbsp. fat	2 c. sliced carrots
1 beef kidney, freed of membrane, large veins and extra fat	1 c. sliced onions
4 c. water	2 tbsp. chopped parsley

Roll beef in flour, brown in fat. Cut beef kidney in small pieces, wash and drain. Add to beef with other ingredients except vegetables. Cook, covered, over low heat 1½ to 2 hours or until almost tender. Add vegetables except parsley and simmer 20 to 30 minutes longer or until tender. Add parsley just before serving.

## BEEF AND MUSHROOM CASSEROLE with sour cream

Makes 6 servings

2 lbs. round steak, cut in ½" cubes	1 3-oz. can broiled mushrooms
2 tbsp. fat	½ c. chopped celery
1 large onion, chopped	1 8-oz. can tomato sauce
1 clove garlic, chopped	1 tsp. salt
2 tbsp. flour	1 tbsp. Lea & Perrins Worcestershire Sauce
1 c. sour cream	

Brown steak in hot fat. Remove meat, add onion and garlic, and cook until onion is golden. Blend in flour, add cream, and cook, stirring constantly until thickened. Return meat to pan, add remaining ingredients, mix well. Turn into greased 3-quart casserole, bake uncovered in moderate oven (350° F.) until meat is tender, about 1½ hours. Serve over steaming noodles or cooked rice, if desired.

## SUCCULENT MEAT PIE

Makes 6 servings

2 c. cooked meat, in 1" cubes  
2 tbsp. butter  
1 onion, sliced  
1½ tbsp. flour  
1¼ c. milk

1 tbsp. Lea & Perrins  
Worcestershire Sauce  
1 c. each, cooked peas, carrots  
and potatoes  
Salt  
1 c. pastry mix

Brown meat in butter, remove and add onion, cook until golden, return meat to pan, blend in flour, add milk, salt and Worcestershire. Cook, stirring constantly until thick and bubbly. Fill well-greased 8-inch casserole with layers of meat, sauce, and vegetables. Top with pastry rolled thin. Turn edges under dish rim and press with fork to flute edges. Gash center to permit steam to escape. Bake in a hot oven (400° F.) for 30 minutes. Reduce heat to moderate (350° F.) during last 10 minutes if crust gets too brown. Left-over gravy may be used in place of milk.

## EASY BEEF PIE WITH CHEESE

Makes 3 servings

1 16-oz. can beef stew  
1 teasp. Lea & Perrins  
Worcestershire Sauce

Buttered white bread triangles  
4 tbsp. grated Cheddar cheese

Add Worcestershire to beef stew and heat. Place in a shallow baking dish, arrange bread triangles around edge and sprinkle top with cheese. Brown under broiler.

*Easy Beef Pie with Cheese*



## MEAT LOAF

Makes 8 servings

1 lb. ground beef	4 tbsp. minced onion
½ lb. ground lean pork	2 tsp. salt
2 c. dry bread crumbs	2 tbsp. Lea & Perrins Worcestershire Sauce
1 egg, beaten	
1½ c. milk	

Mix thoroughly and pack into a greased loaf pan (8½ x 4½ x 2½"). Bake in a moderate oven (350° F.) about 1½ hours. Unmold and serve hot or cold.

*Hamburger Chops:* Mix as above, mold in form of chops. Broil or pan-fry 10 to 15 minutes, turning to brown both sides. Dress with chop ruffle before serving.

## MEAT BALLS IN TOMATO SAUCE

Makes 6 servings

Make MEAT LOAF mixture as in preceding recipe. Shape into 30-35 small balls, about 1 teaspoon each. Brown balls in ¼ cup hot fat in large frying pan, turning with a spatula to brown all sides. Add ½ cup chopped onion, 1 clove garlic, minced, and cook until onions are golden. Add 3 8-ounce cans tomato sauce, 1 teaspoon Lea & Perrins Worcestershire Sauce, ½ teaspoon salt, ¼ cup chopped parsley, and ¼ cup diced celery. Cover and simmer 20 minutes. Add salt and pepper to taste.

## BAKED BEEF ROUNDS

Makes 6 servings

Combine MEAT LOAF mixture as directed. Shape into 6 thick rounds (patties), place in a shallow baking dish. Combine 1 8-ounce can tomato sauce with 1 small onion, sliced and separated into rings. Spoon around beef patties. Bake, uncovered in moderately hot oven (350° F.) 1 hour or until cooked to desired doneness. Serve garnished with lemon slices.

## LONDON LOAF

Makes 6 servings

1 lb. raw beef, ground	1 tbsp. Lea & Perrins Worcestershire Sauce
½ lb. pork, ground	2 eggs, slightly beaten
1 tsp. salt	½ c. dry bread crumbs
1 onion, minced	½ c. milk, scalded
1 tsp. chopped parsley	

Combine all ingredients, except bread crumbs and milk. Soak crumbs in milk and add, mix well. Pack in a well-greased 8- or 9-inch ring mold, bake in moderate oven (350° F.) about 1 hour. Turn out on hot serving platter, fill center of mold with parsley potato balls and buttered green peas. Arrange glazed carrots on outside. Make a gravy for the meat by heating a can condensed mushroom soup and 1 teaspoon Lea & Perrins Worcestershire Sauce with pan drippings.

*Left-over cooked meat* may be used instead of raw meat. Use 4 cups and increase bread crumbs and milk by ¼ cup each. Bake cooked meat loaf about 25 minutes.



*Hotel Claridge Corned Beef Hash*

## **HOTEL CLARIDGE CORNED BEEF HASH**

*Makes 6 servings*

- |   |  |
|---|--|
| 1 c. chopped onion                        | 5 medium potatoes, cooked and diced        |
| 2 green peppers, chopped fine             | 1 tbsp. minced parsley                     |
| 2 celery stalks, chopped fine             | 1 tbsp. Lea & Perrins Worcestershire Sauce |
| 1 clove garlic, minced                    | 1/2 c. beef stock                          |
| 3 tbsp. butter                            |  |
| 2 lbs. cooked corned beef coarsely ground |  |

Saute onion, peppers, celery and garlic in butter until onions are golden. Add beef, potatoes, and parsley, sprinkle with Worcestershire. Heat mixture over medium heat, adding beef stock a little at a time. Stir constantly as mixture cooks until well blended. Transfer hash to buttered skillet and brown on both sides, turning once. May be served with poached eggs.

## **CRISP CORNED BEEF HASH CAKES**

*Makes 6 - 8 cakes*

Add 1 teaspoon Lea & Perrins Worcestershire Sauce, 2 teaspoons chopped onion, 1 teaspoon water to 1 16-ounce can corned beef hash. Mix, form into cakes, coat lightly with flour, brown on both sides quickly in small amount of hot fat.

## ROAST BEEF HASH IN CUPS

Makes 10 cups

1/3 c. chopped onion	3/4 c. dry bread crumbs
2/5 c. diced celery	1/4 c. chopped parsley
2 tabsp. fat	1 teasp. salt
1 1/2 c. coarsely ground left-over roast beef	2 teasp. Lea & Perrins Worcestershire Sauce
1 c. finely diced cooked potatoes	1 c. evaporated milk

Cook onion and celery in hot fat until golden. Add to remaining ingredients, mix well. Pack in well-greased muffin pans. Bake in hot oven (400° F.) 25 to 30 minutes.

Serve with

## SAVORY TOMATO SAUCE

1/2 c. catsup	2 teasp. Lea & Perrins Worcestershire Sauce
1/4 c. chili sauce	
2 tabsp. sweet pickle relish	

Mix ingredients and heat to almost boiling.

## POT ROAST MEAT PIE

Makes 6 servings

Brown 1/2 cup each diced celery, onion and chopped green pepper in 2 tablespoons hot fat, add 2 cups cubed leftover pot roast, 1 cup each leftover potatoes, peas and carrots, 1 cup gravy and 1 teaspoon Lea & Perrins Worcestershire Sauce. Bake in casserole topped with 4 slices of dried bread, cubed and browned in butter. Bake in moderate oven (350° F.) 30 minutes.

## OLD-STYLE POT ROAST

Makes 6 - 8 servings

4 lb. piece of beef rump, round or chuck	about 3/4 to 1 c. water
2 tabsp. flour	2 diced carrots
1 tabsp. salt	1 onion, sliced
2 tabsp. fat	1 tabsp. Lea & Perrins Worcestershire Sauce

Wipe meat, dredge with flour mixed with salt. Heat fat in heavy deep kettle, brown meat, turning frequently to brown all sides. Add carrots, onion, and just enough water to cover the bottom of the kettle about 1/2 inch. Add Worcestershire. Cover lightly and simmer gently about 3 hours, or until meat is very tender. Turn frequently during cooking and add more water carefully to keep meat from sticking. Lift out meat, strain gravy in pan, and let cool. Skim off all fat from top of pan gravy. Return meat to gravy in pan and let heat through before serving. Gravy may be thickened if desired before reheating with meat by blending in flour and fat in the proportions of 1 tablespoon melted butter or other fat blended with 1 tablespoon flour to each cup of gravy. (Additional Worcestershire may be added to gravy if desired.)

Serve with boiled potatoes and creamed carrots. This pot roast is equally good hot or cold.

## SAVORY CORNED BEEF

Makes 8 servings

Simmer a 5-pound brisket of corned beef covered with water until tender (about 4 hours). Remove from water, place in open pan and cover with the following sauce:

1½ c. catsup	3 tabsp. Lea & Perrins Worcestershire Sauce
1½ tabsp. brown sugar	
1½ tabsp. dry mustard	

Bake in a moderate oven (350° F.) about 45 minutes or until brown, basting frequently.

## HAM LOAF DE LUXE

Makes 6—8 servings

1 lb. lean ham, ground	2 eggs, beaten
1 lb. lean pork, ground	1 c. milk
1 c. rice krispies, crushed	1 teasp. each, salt and pepper

Mix all ingredients, pack into loaf pan (8½ x 4½ x 2½"). Bake in moderate oven (350° F.) 30 minutes, reduce heat to very slow (250° F.) and bake 1½ hours, basting frequently with sauce made as follows:

½ c. warm water	¼ c. vinegar
½ c. brown sugar	¼ c. Lea & Perrins Worcestershire Sauce
1 teasp. dry mustard	

Stir ingredients, heat and use to baste loaf.

## PORK CHOPS PIQUANT

Dip each pork chop in a mixture of slightly beaten egg and water (use 3 tablespoons water to each egg), then in fine dry bread crumbs. Brown chops lightly in small amount of fat in a large frying pan. Top each chop with 1 tablespoon condensed mushroom soup to which ½ teaspoon Lea & Perrins Worcestershire Sauce has been added and sprinkle with salt and pepper. Top each chop with a slice of Bermuda onion. Cover and simmer slowly, about 45 minutes or until chops are tender.

## ONE DISH PORK CHOP DINNER

Makes 4—6 servings

6 pork chops	2 tabsp. grated onion
1 tabsp. shortening	1 can condensed tomato soup
2 teasp. salt	½ c. water
1 tabsp. Lea & Perrins Worcestershire Sauce	4 c. cooked noodles

Brown chops in hot fat, season with half the salt. Combine rest of salt, Worcestershire, onion, soup and water. Place noodles in a 3-quart casserole; add soup mixture. Arrange chops overlapping around inner edge of casserole, cover, and bake in moderate oven (350° F.) for 1 hour.

## SAVORY SAUERKRAUT

Makes 4 servings

10 slices bacon	1 teasp. Lea & Perrins Worcestershire Sauce
1 medium onion, chopped	1½ lbs. sauerkraut
2 tabsp. flour	Salt and pepper to taste
1½ c. tomato juice	

Cook 6 slices bacon until crisp, cut in small pieces. Add onion to pan drippings and cook until golden. Blend in flour, add tomato juice and cook, stirring constantly, until mixture thickens. Add Worcestershire, sauerkraut, cut bacon and season with salt and pepper. Pour into a greased 2-quart casserole, top with remaining strips of bacon. Bake in a moderately hot oven (375° F.) for 30 minutes.

## BRAISED LAMB SHANKS

Makes 4 servings

4 lamb shanks (about 2 lbs.)	2 c. water
4 tabsp. fat	1 c. each cut-up carrots and potatoes
2 tabsp. Lea & Perrins Worcestershire Sauce	½ c. each cut-up celery and onion
1 teasp. salt	
½ teasp. pepper	

Brown lamb shanks in hot fat. Add Worcestershire, salt, pepper and water. Cover and simmer 1½ hours (or bake in a moderate oven [350° F.] 1½ hours). Add vegetables and cook until tender (30 minutes to 1 hour). Thicken juice for gravy, blending 1½ tablespoons flour, 1 tablespoon fat and 1 teaspoon Worcestershire Sauce for every cup of juice. Serve hot.

## JELLY GLAZED VEAL SAUTE

Makes 4 servings

1½ lbs. veal steak, cut in 1" cubes	3 tabsp. fat
¼ c. flour	¼ c. currant jelly
salt and pepper	1 tabsp. Lea & Perrins Worcestershire Sauce
1½ teasp. dry mustard	4 tabsp. lemon juice

Roll veal in flour, seasoned with salt and pepper and mustard. Brown in hot fat, cover and cook slowly for 20 minutes, turning frequently. Add rest of ingredients and continue cooking, stirring constantly until veal is coated with a glaze of jelly.

## CALF'S LIVER SUPREME

Makes 3 - 4 servings

Cut ½ pound calf's liver in *very thin* slices and brown in 2 tablespoons bacon fat in a frying pan rubbed with a cut clove of garlic. Cook 1½ minutes on each side. Remove, add 1 teaspoon butter and 1 teaspoon Lea & Perrins Worcestershire Sauce to pan. Stir and cook 1 minute. Pour over liver.





When the  
**MAIN DISH IS CHICKEN**

### CHICKEN DIVAN

*Makes 6 servings*

- |   |                                      |
|---|--------------------------------------|
| 2 lbs. asparagus                            | 1 c. grated Parmesan cheese          |
| 1 can condensed cream of chicken soup       | 1 c. sliced cooked chicken or        |
| ¼ teasp. nutmeg                             | 1 7-oz. can boned chicken            |
| 1 teasp. Lea & Perrins Worcestershire Sauce | ½ c. heavy cream, whipped            |
|   | ¾ c. mayonnaise or hollandaise sauce |

Cook asparagus in boiling salted water until tender; drain. Place in oblong shallow baking dish. Combine soup, nutmeg, Worcestershire, and pour ½ mixture over asparagus. Sprinkle with ½ cup cheese. Top with sliced chicken and pour over remaining soup mixture and sprinkle with ½ cup cheese. Bake in a hot oven (400° F.) 25 minutes. Fold whipped cream into mayonnaise or hollandaise and spread over chicken; sprinkle with remaining ½ cup cheese. Broil for 2 or 3 minutes or until golden brown.

### CHICKEN MARENGO

*Makes 6-8 servings*

- |   |  |
|---|--|
| 1 3½-4 lb. ready-to-cook chicken            | 12 medium mushrooms  |
| ½ c. fat                                    | 1 clove garlic, minced   |
| 1 teasp. salt                               | 4 medium tomatoes  |
| ¼ teasp. pepper                             | 2 c. chicken consomme (or 1 chicken bouillon cube and hot water) |
| 2 teasp. Lea & Perrins Worcestershire Sauce | ½ c. white wine  |
| 12 small white onions, peeled               |  |

Cut chicken in 8 serving pieces, brown in fat in large frying pan. Add rest of ingredients except consomme and wine and bake in a moderate oven (350° F.) about 1 hour or until chicken is tender. Baste while cooking at least three times with consomme. Remove chicken to hot platter. Add Worcestershire and wine, cook sauce until thickened. Pour over chicken.



*Deviled Chicken*

## **DEVILED CHICKEN**

*Makes 4 servings*

2 2½-3 lb. ready-to-cook  
broilers, split  
6 tbsp. butter  
1 teasp. salt

1 tbsp. vinegar  
1 tbsp. Lea & Perrins  
Worcestershire Sauce  
1 c. dry bread crumbs

Place broiler halves skin side down in shallow pan and broil 6 inches from heat about 5 minutes on each side. Turn broilers. Mix 4 tablespoons butter with rest of ingredients, except crumbs, and spread over the chicken. Melt rest of butter, stir in crumbs, and spread over the chicken. Bake uncovered in a moderate oven (350° F.) until chicken is tender and crumbs are browned (about 50-60 minutes). Potatoes may be pan-roasted with chicken if desired.

## **CHICKEN LIVERS AND MUSHROOMS ON TOAST**

*Makes 6 - 8 servings*

4-6 chicken livers  
½ lb. fresh mushrooms, sliced  
¼ c. fat (part butter)  
1 teasp. salt

¼ teasp. pepper  
1 teasp. Lea & Perrins  
Worcestershire Sauce  
Toast

Pan-fry livers and mushrooms in hot fat 10 to 15 minutes, turning frequently. Just before serving, add salt, pepper, and Worcestershire. Let blend for 1 minute and serve over toast slices.

## SOUTHERN FRIED CHICKEN

Makes 6 — 8 servings

2 1½-2 lb. ready-to-cook chickens  
1 c. flour  
2 tsp. salt

Vegetable, bacon or salt pork fat  
Butter  
1 tabsp. Lea & Perrins Worcestershire Sauce

Cut chickens in quarters or halves, wash, dry well, and roll in flour to which salt has been added. Place in a heavy deep skillet in ½ inch hot fat (part butter; part other fat), skin side down. Add Worcestershire to fat in pan. Brown on both sides and cover tightly. Cook over low heat until tender (35-40 minutes). To crisp crust, remove cover and cook 5-10 minutes longer. Serve, if desired, with Cream Gravy.

*Cream Gravy:* Make as for Good Brown Gravy (p. 13), using milk or light cream or a combination of both instead of water.

## JELLIED CHICKEN LOAF

Makes 8 — 10 servings

9 slices cooked white meat of chicken  
2 tabsp. (2 envelopes) unflavored gelatin  
¼ c. cold water  
4 c. chicken stock  
2½ c. diced cooked chicken

¼ c. pimiento  
2 c. diced celery  
2 c. cooked peas  
¼ c. lemon juice  
2 tabsp. Lea & Perrins Worcestershire Sauce  
Salt

Arrange white meat in well-oiled loaf pan (8½ x 4½ x 2½"). Soften gelatin in cold water; dissolve in hot chicken stock. Cool; pour ½ cup over white meat; chill until set. Add diced chicken and rest of ingredients to remainder of gelatin mixture. Fill pan. Chill until firm, invert to unmold. Garnish as desired.

## CHICKEN A LA KING

Makes 8 servings

6 tabsp. butter  
6 tabsp. flour  
½ teasp. salt  
2 c. milk  
1½ c. cooked chicken in 1½" or larger pieces  
½ c. diced cooked celery

3 tabsp. diced cooked green peppers  
2 tabsp. chopped pimiento  
2 egg yolks, beaten  
1 tabsp. Lea & Perrins Worcestershire Sauce  
8 slices toast

Melt butter, blend in flour and salt, add milk and cook, stirring constantly over low heat or in chafing dish until sauce is thick and bubbly. Add chicken, celery, green peppers, and pimiento and heat through. Beat eggs with Worcestershire, add a small amount of creamed mixture, stir well, and add to rest of creamed mix. Stir in well, away from heat, and serve at once over slices of toast.

## ROYAL CHICKEN SANDWICH

Makes 8

8 slices buttered toast  
slices cooked chicken  
slices tomato  
salt

1 c. grated Cheddar cheese  
2 teasp. Lea & Perrins  
Worcestershire Sauce

Lay slices of buttered toast in a shallow baking pan. Place sliced chicken on the toast, slices of tomato on the chicken, and sprinkle with salt. Spread thickly with the grated cheese mixed with the Worcestershire. Broil quickly until cheese is melted and browned. Serve at once.

## BREAD AND ONION STUFFING

Enough for one 4-lb. ready-to-cook chicken

4 c. soft bread crumbs  
2 teasp. salt  
1½ tbsp. sage or poultry  
seasoning  
½ c. melted butter  
¼ c. finely minced onion

½ c. chopped celery  
(stalks and leaves)  
1½ tbsp. Lea & Perrins  
Worcestershire Sauce  
1 egg  
Hot water if desired

Mix first three ingredients. Saute the onion and celery in butter until onion is golden. Combine mixtures and add the Worcestershire. Beat in egg lightly. If a moist stuffing is desired, add just enough hot water to moisten crumbs. Makes 1 quart; enough for 1 4-lb. ready-to-cook chicken. Triple recipe (3 quarts) for 12-lb. ready-to-cook turkey.

**BREAD AND SAUSAGE STUFFING:** Make as for Bread and Onion Stuffing, add ½ lb. sausage meat, crumbled and browned over low heat. Use 1-lb. sausage for 3 quarts.

**CHESTNUT STUFFING:** Make as for Bread and Onion Stuffing. Add chopped boiled chestnuts (1 cup for 1 quart stuffing, 3 cups for 3 quarts).

**OYSTER STUFFING:** Make as for Bread and Onion Stuffing, add oysters chopped and drained (1 cup for 1 quart, 3 cups for 3 quarts).

**APPLE STUFFING—*for Roast Goose:*** Make three times the recipe for Bread and Onion Stuffing. Add 1½ cups chopped tart apple and omit sage or poultry seasoning. Enough for 1 10-12 lb. ready-to-cook goose.

## POTATO STUFFING

Makes 3½ cups

2 c. hot mashed potatoes  
2 teasp. salt  
1 tbsp. minced onion  
1 c. dry bread crumbs

¼ c. melted butter  
1 tbsp. Lea & Perrins  
Worcestershire Sauce

Mix all ingredients, use as stuffing for 1 4-lb. ready-to-cook chicken or duckling. Triple recipe for 10-12 lb. ready-to-cook goose.



### LOUIS SAUCE

Makes about 1½ cups

1 c. mayonnaise  
¼ c. French dressing  
¼ c. catsup

1½ teasp. Lea & Perrins  
Worcestershire Sauce  
¼ teasp. each salt and pepper

Mix and chill. Use as a sauce for seafood cocktails, as a salad dressing, as a sauce for pan-fried, sauteed or broiled fish.

### QUICK BAKED FILLETS

Makes 3 — 4 servings

1 lb. fresh or quick-frozen  
cod, haddock, or other fillets  
(thaw quick-frozen fillets)  
½ teasp. salt  
¼ c. grated onion

¼ c. melted butter  
½ c. lemon juice  
2 tabsp. Lea & Perrins  
Worcestershire Sauce  
4 c. corn flakes, finely crushed

Dip fillets into combined ingredients except corn flakes. Then coat with corn flakes. Arrange on greased cooky sheet or shallow baking pan. Bake in very hot oven (500° F.) about 15 minutes or until fish flakes easily when pierced with a fork.

### FISH AU GRATIN

Makes 5 — 6 servings

2 tabsp. butter  
2 tabsp. flour  
½ teasp. salt  
2 c. milk

¾ c. grated Swiss cheese  
1 tabsp. Lea & Perrins  
Worcestershire Sauce  
2 c. flaked fish

Melt butter, blend in flour and salt. Add milk and cook, stirring constantly until sauce is thick and bubbly. Add cheese and cook gently over low heat until cheese melts. Stir in Worcestershire and fold in flaked fish. Fill 5-6 individual greased ramekins or bakers, and bake in a moderate oven (350° F.) about 20-25 minutes or until browned and bubbly on top.

## JEAN'S SALMON LOAF

Makes 5 — 6 servings

1 lb. can salmon, drained and flaked	½ <i>teasp.</i> salt
2 <i>tabsp.</i> melted butter	½ <i>c.</i> milk, scalded
2 egg yolks	½ <i>c.</i> soft bread crumbs
1 <i>teasp.</i> Lea & Perrins Worcestershire Sauce	1 <i>teasp.</i> lemon juice
	2 egg whites, beaten stiff

Remove bones from salmon, add all ingredients except egg whites. Fold egg whites in carefully. Place in a greased loaf pan (8½ x 4½ x 2½") and bake in a moderate oven (350° F.) until brown. Serve with Cream of Mushroom Sauce made by heating 1 can condensed cream of mushroom soup with 1 *teaspoon* Lea & Perrins Worcestershire Sauce.

## SCALLOPED OYSTERS

Makes 4 servings

1 <i>pt.</i> oysters	½ <i>c.</i> butter, melted
2 <i>c.</i> coarse cracker crumbs	1 <i>teasp.</i> Lea & Perrins Worcestershire Sauce
½ <i>teasp.</i> salt	1 <i>c.</i> milk
¼ <i>teasp.</i> pepper	

Pick over oysters, removing any bits of shell, drain. Combine cracker crumbs, salt, pepper, and butter. Sprinkle ⅓ in bottom of well-buttered 1-quart casserole, cover with ½ oysters. Repeat layer. Add Worcestershire to milk, pour over contents of dish. Sprinkle remaining crumbs over top. Bake in a moderate oven (350° F.) for 30 minutes. If dish begins to dry, add more milk cautiously.

## MAINE CRAB CAKES

Makes 6 servings

1½ <i>c.</i> crabmeat	2 <i>teasp.</i> lemon juice
3 egg yolks	1 <i>teasp.</i> minced green pepper
1 <i>c.</i> cracker or soft bread crumbs	1 <i>teasp.</i> diced celery
1 <i>teasp.</i> Lea & Perrins Worcestershire Sauce	½ <i>teasp.</i> salt
¼ <i>c.</i> melted butter	¼ <i>teasp.</i> pepper
	3 egg whites

Mix all ingredients, except egg whites. Beat whites until stiff, fold into crab mixture. Turn into well-greased custard cups and bake in a moderate oven (350° F.) 20 to 25 minutes or until firm. Unmold. Serve with Lobster Sauce:

## LOBSTER SAUCE

2 <i>tabsp.</i> butter	½ <i>c.</i> finely chopped lobster meat
2 <i>tabsp.</i> flour	½ <i>teasp.</i> Lea & Perrins Worcestershire Sauce
1 <i>c.</i> milk	

Melt butter, blend in flour, add milk and cook, stirring constantly until thick and bubbly. Add lobster meat and Worcestershire and heat through (10 minutes), stirring constantly.

## SOUTHERN CRAB CAKES

Makes 4 servings

2 c. cooked crabmeat, freed of membrane	1 tabsp. mayonnaise
1½ <i>teasp.</i> salt	2 <i>teasp.</i> minced parsley
1 <i>teasp.</i> dry mustard	Flour
2 <i>teasp.</i> Lea & Perrins Worcestershire Sauce	1 egg, slightly beaten
1 egg yolk	2 <i>teasp.</i> water
	Finely sifted dry bread crumbs
	Butter

Mix first 7 ingredients together. Press mixture into 8 firm cakes. Chill well. Just before serving, dip cakes in flour, then in egg beaten with water, then in bread crumbs. Melt small amount of butter in frying pan, saute cakes quickly over high heat until golden brown, turning once.

## DEVILED LOBSTER

Makes 4 servings

½ c. butter	1 tabsp. lemon juice
1 <i>teasp.</i> Lea & Perrins Worcestershire Sauce	1 <i>teasp.</i> dry mustard
½ <i>teasp.</i> salt	2 c. firm lobster meat

Place all ingredients, except lobster, in top of double boiler. Heat over hot water, stir to blend well. Cut lobster in small pieces, add to mixture and heat 6 to 10 minutes. Serve on toast with lemon wedges.

## DEVILED SHRIMP

Make as for DEVILED LOBSTER, substituting 2 cups cooked cleaned shrimp for the lobster meat.

## DEVILED CRAB

Make as for DEVILED LOBSTER, substituting 2 cups crabmeat, freed of membrane, for the lobster meat.

## LOBSTER NEWBURG

Makes 6 servings

4 lbs. live lobsters (2 medium)	½ <i>teasp.</i> salt
4 <i>tabsp.</i> butter	½ <i>teasp.</i> paprika
1 <i>teasp.</i> Lea & Perrins Worcestershire Sauce	1½ c. light cream
	2 well-beaten egg yolks
	¼ c. sherry

Cook lobsters in boiling salted water 15 to 20 minutes. Cool, remove meat from shell. Cut large pieces in 1½-inch chunks. Cook lobster gently in butter in a large frying pan or chafing dish to which seasonings have been added for about 5 minutes. Add cream and heat through. Add a little of this sauce to egg yolks, stir, add to sauce. Cook over very low heat, stirring constantly, until sauce is somewhat thickened. Add sherry, a little at a time, just before serving over toast points.

## BROILED LIVE LOBSTER

For 4 people, split four 2-pound live lobsters down the entire length of body and tail. Open lobster flat. Remove intestinal vein, stomach, and liver. Crack claws. Prepare a dressing of  $1\frac{1}{2}$  cups cracker crumbs or meal,  $\frac{1}{2}$  teaspoon salt, moistened with 2 tablespoons Lea & Perrins Worcestershire Sauce and 4 tablespoons melted butter. Spread dressing generously in body cavity. Place on greased broiler pan, broil 6 inches from heat, 8 to 10 minutes on flesh side, turn and broil 6 to 8 minutes on shell side. Serve with melted butter.

## SAVORY SCALLOPS

Makes 4 servings

$\frac{1}{4}$  c. butter

1 teasp. Lea & Perrins  
Worcestershire Sauce

$\frac{1}{4}$  c. onion, minced

$\frac{1}{4}$  c. white wine

1 pt. bay scallops

Melt butter in small frying pan with Worcestershire. Add onion and cook until golden. Pick over and rinse scallops. Divide into 4 large scallop shells or individual bakers. Divide butter-onion mixture evenly over scallops. Add 1 tablespoon wine to each and bake in a very hot oven ( $500^{\circ}$  F.) 10 minutes. Serve at once.

*Savory Scallops*







*Piquant Salmon Steaks*

### **PIQUANT SALMON STEAKS**

*Makes 4 servings*

- |                                  |  |
|----------------------------------|--|
| $\frac{1}{2}$ c. softened butter | 1 teasp. Lea & Perrins<br>Worcestershire Sauce |
| $\frac{1}{2}$ teasp. salt        | $\frac{1}{4}$ c. chopped sweet pickle          |
| $\frac{1}{4}$ teasp. pepper      | 4 salmon steaks, 1" thick                      |
| 3 tabsp. flour                   |  |

Blend all ingredients, except pickles and fish. Stir in pickles. Arrange fish steaks in shallow baking dish. Spread pickle mixture evenly over tops of fish. Bake in very hot oven (450° F.) 20 to 25 minutes or until fish flakes easily when pierced with a fork.

HALIBUT can be substituted for salmon in the above recipe.

### **SAVORY SARDINE SANDWICH SPREAD**

*Makes 4 full-sized sandwiches*

- |                                  |  |
|----------------------------------|--|
| $\frac{1}{2}$ c. mashed sardines | 1 teasp. Lea & Perrins<br>Worcestershire Sauce |
| $\frac{1}{2}$ tabsp. lemon juice | $\frac{1}{4}$ teasp. onion juice               |
| 2 tabsp. mayonnaise              | 2 tabsp. minced stuffed olives                 |

Mix ingredients in order given, blending well. Spread on whole wheat bread with lettuce for sandwiches or use as a canape spread.

## TUNA AND CHIPS IN CASSEROLE

Makes 4 servings

2 tbsp. butter  
2 tbsp. flour  
½ teasp. salt  
½ teasp. pepper  
2 c. milk

2 teasp. Lea & Perrins  
Worcestershire Sauce  
1 c. potato chips, crumbled  
2 7-oz. cans tuna fish,  
drained and flaked

Melt butter, blend in flour, salt and pepper, add milk and cook, stirring constantly until thick and smooth. Add Worcestershire. Cover bottom of greased 1½-quart casserole with ¼ cup potato chips. Top with ¼ of tuna fish. Repeat layers, top with potato chips. Pour sauce over and bake in a moderate oven (350° F.) for ½ hour.

## TUNA FONDUE

Makes 6 servings

1 7-oz. can tuna fish  
1 c. finely diced celery  
¼ c. mayonnaise  
1 tabsp. prepared mustard  
¼ teasp. salt  
12 thin slices whole wheat bread

¼ lb. Cheddar cheese, sliced  
3 eggs, beaten  
2½ c. milk  
2 teasp. Lea & Perrins  
Worcestershire Sauce

Combine tuna and celery. Blend mayonnaise, mustard, and salt, add fish mixture, mix well. Spread between bread slices. Cut sandwiches in half. Arrange sandwiches and cheese in 2-quart casserole, in alternate layers, ending with cheese. Combine eggs, milk and Worcestershire. Pour into casserole. Bake in moderate oven (350° F.) 45 minutes.

## QUICK FLAVOR TIPS FOR FISH

Add 1 teaspoon Lea & Perrins Worcestershire Sauce to 1 10-ounce can prepared codfish cakes. Shape into balls or cakes and deep-fry or pan-fry.

•

Add 2 teaspoons Lea & Perrins Worcestershire Sauce to each 8-ounce can of tomato sauce for pan-fried or broiled steaks or fillets.

•

After broiling or pan-frying fish fillets, remove fish to hot serving platter. Add small amount of butter and 1 teaspoon Lea & Perrins Worcestershire Sauce to pan-drippings, heat through, and pour over fish.

## FISH SAUCES

See LOUIS SAUCE (page 27), SEAFOOD COCKTAIL SAUCE, CHARLIE'S SHRIMP SAUCE (page 8).

When the  
**MAIN DISH IS CHEESE,  
EGGS**

**WELSH RABBIT (RAREBIT) with Beer**

*Makes 6 servings*

- |  |   |
|--|---|
| 1 tbsp. butter                         | 1 egg, well beaten                            |
| 1½ lbs. sharp Cheddar<br>cheese, diced | 1 tbsp. Lea & Perrins<br>Worcestershire Sauce |
| ½ bottle beer (4 oz.)                  | Toast   |
| ¼ teasp. salt                          |   |

Melt butter in a double boiler, add cheese and beer and allow cheese to melt. Stir in salt, egg, and Worcestershire. Serve at once over toast on heated plates.

**RINK TUM DIDDY RABBIT (RAREBIT)**

*Makes 4 servings*

- |                             |   |
|-----------------------------|---|
| ½ lb. grated cheese (2 c.)  | 1 tbsp. Lea & Perrins<br>Worcestershire Sauce |
| ½ teasp. salt               | Toast or toasted crackers                     |
| 1 can condensed tomato soup |   |
| 3 tbsp. water               |   |

Stir and melt cheese over hot water. Add salt, tomato soup, water and Worcestershire, and heat, stirring constantly until thick and bubbly. Serve over toast or toasted crackers.

**SHARP CHEESE RABBIT (RAREBIT) with Milk**

*Makes 4 - 6 servings*

Melt ½ pound old sharp crumbly American cheese, broken in small pieces, over hot water. Stir in 2 tablespoons flour, 1 tablespoon Lea & Perrins Worcestershire Sauce and ½ teaspoon dry English mustard. Blend well, add 2 cups milk slowly. Cook and stir until thick and bubbly, about 10 minutes. Serve over toast or toasted crackers.

**KIDNEY BEAN RABBIT (RAREBIT)**

*Makes 4 - 6 servings*

Melt over hot water or in a chafing dish 2 cups diced Cheddar cheese (½ lb.). Stir in 2½ cups heated cooked kidney beans (No. 2 can), ½ cup diced green pepper, 1 tablespoon Lea & Perrins Worcestershire Sauce. Keep hot. Serve on crisp toast or crackers.



*Cheese Club Sandwich*

## **CHEESE CLUB SANDWICH**

*Makes 4*

Melt  $\frac{1}{2}$  lb. (2 c.) sharp Cheddar cheese in chafing dish or top of double boiler. Add  $\frac{1}{3}$  c. milk gradually, stirring until sauce is smooth. Add  $\frac{1}{2}$  teasp. salt and  $\frac{1}{4}$  teasp. pepper, 1 teasp. Lea & Perrins Worcestershire Sauce, and  $\frac{1}{8}$  teasp. dry mustard.

Trim crusts from 12 slices white bread and toast slices on both sides. For each sandwich, spread toast slice with mayonnaise, cover with peeled sliced tomatoes, and second toast slice spread with mayonnaise on both sides, add 2 slices broiled bacon and a lettuce leaf. Cover with third toast slice spread with mayonnaise. Cut diagonally and serve each sandwich with generous amount of hot cheese sauce. Garnish with pickle fan.

## **CHEESE SAUCE**

*Makes 1  $\frac{1}{2}$  cups*

2 tabsp. butter  
2 tabsp. flour  
 $\frac{1}{4}$  teasp. salt  
 $\frac{1}{4}$  teasp. pepper

1 teasp. Lea & Perrins  
Worcestershire Sauce  
1 c. milk  
 $\frac{1}{2}$  c. cut up sharp Cheddar cheese

Melt butter over low heat, blend in flour and seasonings, add milk, and cook, stirring constantly until smooth and bubbly (about 10 minutes). Add cheese and stir over low heat until cheese is melted.

## SOUR CREAM CHEESE SAUCE

Makes about 2 cups

1 egg	1/4 teasp. dry mustard
1 teasp. cornstarch	1/4 c. sour cream
1 teasp. salt	1 c. diced Cheddar cheese
1 teasp. Lea & Perrins Worcestershire Sauce	1 1/2 c. milk, scalded

Beat egg, stir in cornstarch and seasonings. Add sour cream, cheese and mix well. Gradually stir mixture into scalded milk and cook till thickened over hot water.

## SNAPPY CHEESE STRAWS

Makes 2 1/2 dozen

2 c. flour	2 teasp. Lea & Perrins Worcestershire Sauce
1/4 teasp. salt	Water if needed
1/2 c. shortening	
1 1/2 c. grated Cheddar cheese	

Sift together flour and salt. Cut in shortening and grated cheese mixed with Worcestershire until well blended. Add water if necessary to form mixture into a ball as for pastry. Roll on floured board to 1/4 inch thickness. Cut in strips 1/2 x 3 inches. Bake on a pie plate or cooky sheet in hot oven (400° F.) 8 to 10 minutes, or until golden.

## BAKED OMELET WITH CHEESE

Makes 6 servings

4 eggs	1 teasp. salt
1/2 lb. grated Cheddar cheese (2 c.)	1 tbsp. minced parsley
2 c. soft bread crumbs	1 tbsp. Lea & Perrins Worcestershire Sauce
3 c. milk	

Beat eggs with fork until light, add milk, then rest of ingredients. Pour into a greased 1 1/2-quart casserole, set dish in a pan containing an inch of hot water. Bake in a moderate oven (350° F.) until firm. Sprinkle with parsley over top just before serving.

## SWISS PUFF

Makes 4 servings

6 slices buttered toast, cubed	1/4 teasp. pepper
2 c. grated Swiss cheese (1/2 lb.)	1/2 teasp. dry mustard
3 eggs, slightly beaten	1 teasp. Lea & Perrins Worcestershire Sauce
2 c. milk	
1 teasp. salt	

Butter a 2-quart casserole, fill with alternate layers of toast cubes and cheese. Combine eggs, milk, and seasonings; pour over toast-cheese mixture. Bake in a moderate oven (350° F.) 35 minutes, or until a knife inserted in center comes out clean. Serve at once.

## SCRAMBLED EGGS

Makes 2 — 3 servings

4 eggs  
4 tbsp. milk or cream  
1 teasp. Lea & Perrins  
Worcestershire Sauce

½ teasp. salt  
1 tbsp. butter, margarine,  
or drippings

Mix eggs, milk, Worcestershire and salt with fork or spoon. Heat fat in skillet (approximately 8 inches) just hot enough to sizzle drop of water. Pour in egg mixture. Reduce heat promptly. Cook slowly, *lifting* from the bottom and sides as the mixture thickens. As the cooked mixture is lifted, the thin uncooked part should flow to the bottom. *Avoid constant stirring.* Cook until eggs are thickened throughout but still moist, 5 to 8 minutes.

## DEVILED EGGS

6 hard-cooked eggs  
½ teasp. salt  
¼ teasp. pepper  
½ teasp. dry mustard

1 tbsp. Lea & Perrins  
Worcestershire Sauce  
About 2 tbsp. salad dressing  
or vinegar to moisten

Halve eggs, slip out yolks. Mash yolks with seasonings and moisten with salad dressing or vinegar. Refill whites with yolk mixture, heaping lightly.

## DEVILED EGGS WITH CHEESE SAUCE

Serve CHEESE SAUCE (page 34) over toast, top each serving with two deviled egg halves. Dust with paprika.

## CREAMED EGGS

Makes 6 servings

Fold in to CHEESE SAUCE (page 34) 6 hard-cooked eggs cut in quarters. Serve hot over buttered toast or biscuits. Garnish with crisp bacon slices.

## NEW ORLEANS STYLE EGGS

Makes 3 servings

Melt 4 tablespoons butter in large frying pan. Add 1 teaspoon Lea & Perrins Worcestershire Sauce, 1 medium onion, diced, and cook until golden. Drop in 6 eggs, as for fried eggs. Cover tightly; cook slowly until only whites coagulate. Season to taste. Serve on toast; allowing 2 per serving.

When the  
**MAIN DISH IS BEANS,  
 SPAGHETTI, RICE**

**SPAGHETTI MEAT SAUCE**

*Makes 10—12 servings*

- |                                       |  |
|---------------------------------------|--|
| 1 lb. ground beef or<br>beef and pork | 2 cloves garlic, minced                        |
| 2 tabsp. olive oil                    | 1 bay leaf, crumbled                           |
| 3½ c. cooked tomatoes<br>(No. 2½ can) | 1 tabsp. Lea & Perrins<br>Worcestershire Sauce |
|                                       | 1 teasp. salt                                  |

Cook meat in hot oil until browned. Add rest of ingredients and simmer slowly, 1 hour or longer. Use as a sauce over hot boiled spaghetti. Sprinkle with grated Parmesan cheese.

**ITALIAN SPAGHETTI WITH MEAT BALLS**

*Makes 6—8 servings*

- |                                 |                               |
|---------------------------------|-------------------------------|
| Mix and form into 1½-inch balls | 1 tabsp. minced parsley       |
| ¾ lb. each ground beef and pork | 2 small cloves garlic, minced |
| 1 c. fine dry bread crumbs      | ½ c. milk                     |
| ½ c. grated Parmesan cheese     | 2 eggs, beaten                |
|                                 | 1½ teasp. salt                |

Pan-fry until browned in 4 tablespoons hot fat with 1 cup minced onion. Blend in 2 tablespoons flour, then add and simmer about 1 hour.

- |  |  |
|--|--|
| 5 c. cooked tomatoes<br>(2 No. 2 cans) | 3 teasp. sugar                                 |
| 6 tabsp. minced parsley                | 2 small bay leaves, crumbled                   |
| 6 tabsp. minced green pepper           | 1 tabsp. Lea & Perrins<br>Worcestershire Sauce |
| 2½ teasp. salt                         |  |

Serve hot over hot drained boiled spaghetti (use 8 ounces uncooked spaghetti, boiled in 3 quarts water—1 tablespoon salt. Cook until tender 9 to 12 minutes). Sprinkle with grated Parmesan cheese.



*Macaroni, Camp Style*

### **MACARONI, CAMP STYLE**

*Makes 6 servings*

- |  |   |
|--|---|
| 1 8-oz. pkg. macaroni                              | 3 tbsp. Lea & Perrins<br>Worcestershire Sauce |
| 2 c. grated Cheddar cheese<br>( $\frac{1}{2}$ lb.) | Salt and pepper to taste                      |
| $\frac{1}{4}$ c. chili sauce                       | $\frac{1}{4}$ c. hot melted butter            |

Cook macaroni in boiling salted water (3 quarts water—1 tablespoon salt) until tender (9 to 12 minutes). Drain and spread out on a hot large platter. Sprinkle with cheese, chili sauce, Worcestershire. Add salt and pepper to taste. Pour over the hot melted butter and toss with 2 forks until sauce is creamy. Serve at once.

### **NOODLES ROMANOFF**

*Makes 6 servings*

- |   |  |
|---|--|
| 1 c. cottage cheese                         | 1 small clove garlic, minced                   |
| 1 c. sour cream                             | 1 teasp. Lea & Perrins<br>Worcestershire Sauce |
| 2 c. hot boiled noodles<br>(6 oz. uncooked) | $\frac{1}{2}$ teasp. salt                      |
| 1 teasp. minced onion                       | $\frac{1}{4}$ c. grated cheese                 |

Mix together gently the cottage cheese, sour cream, and cooked noodles. Add onion, garlic, and seasonings. Placed in greased 2-quart casserole. Sprinkle with cheese. Bake in a moderate oven (350° F.) 40 minutes. Serve hot.

Cook noodles in 2 quarts boiling water,  $\frac{1}{2}$  tablespoon salt until tender (10-12 minutes). Drain.



## 30-MINUTE NOODLE GOULASH

Makes 8 servings

<b>¾ lb. ground pork, beef, and veal</b>	<b>Drained hot boiled noodles</b> (6 oz. uncooked)
<b>1 tbsp. hot fat</b>	<b>2 c. cooked tomatoes</b> (No. 1 tall can)
<b>2 small onions, minced</b>	<b>¾ c. shredded cheese</b>
<b>2 c. diced celery</b>	<b>1 teasp. salt</b>
<b>1 tbsp. Lea &amp; Perrins Worcestershire Sauce</b>	<b>¼ teasp. pepper</b>

Cook meat in fat until browned, add onions, celery and Worcestershire. Gently mix in noodles and rest of ingredients. Simmer 30 minutes or bake in buttered 2-quart casserole in moderate oven (350° F.) 45 minutes.

Cook noodles in 2 quarts boiling water, ½ tablespoon salt till tender (10 to 12 minutes). Drain.

## SPEEDY GREEN NOODLES DE LUXE

Makes 4 servings

<b>½ lb. green noodles</b>	<b>1 clove garlic</b>
<b>12-oz. jar spaghetti meat sauce</b>	<b>2 tbsp. red table wine</b>
<b>1 teasp. Lea &amp; Perrins Worcestershire Sauce</b>	<b>Grated Parmesan or Romano cheese</b>

Cook noodles in 2 quarts boiling salted water, ½ tablespoon salt until tender (10-12 minutes). Drain. Heat spaghetti sauce with Worcestershire, garlic and red wine. Pile noodles on garlic-rubbed plates. Pour sauce in center. Sprinkle liberally with cheese.

## SPAGHETTI AND BEEF (with sour cream)

Makes 6 servings

<b>1 lb. round steak, cut in ¾" cubes</b>	<b>1 condensed tomato soup</b>
<b>¼ c. flour</b>	<b>1 tbsp. Lea &amp; Perrins Worcestershire Sauce</b>
<b>½ c. onion, minced</b>	<b>½ teasp. salt</b>
<b>1 clove garlic, minced</b>	<b>¼ teasp. pepper</b>
<b>1 can (6 oz.) mushrooms, quartered</b>	<b>1 8-oz. pkg. spaghetti, cooked</b>
<b>1 c. sour cream</b>	

Cut fat from meat, heat in frying pan. Roll meat in flour, brown in meat fat. Add onions, garlic and mushrooms, and cook until onions are golden. Stir in rest of ingredients except spaghetti; cover and simmer until meat is tender (about 1 hour). Serve over hot cooked spaghetti.

Cook spaghetti in 3 quarts boiling water—1 tablespoon salt until tender (10 to 12 minutes). Drain.

## SAVORY SAUSAGE AND SPAGHETTI

Makes 6 servings

Substitute ¾ to 1 pound bulk sausage for round steak in SPAGHETTI AND BEEF (with sour cream). Omit flour.

## SPANISH RICE

Makes 4 - 5 servings

1 onion, minced  
1 green pepper, minced  
¼ c. diced celery  
4 tbsp. butter  
2 c. cooked tomatoes  
(No. 1 tall can)  
2 teasp. salt

1 teasp. Lea & Perrins  
Worcestershire Sauce  
¼ teasp. pepper  
Hot boiled rice (1 c. uncooked)  
Grated cheese or crumbled  
crisp bacon

Cook onions, pepper and celery in butter until onions are golden. Add rest of ingredients except rice and cheese, and cook slowly 15 minutes. Stir in hot drained cooked rice and cook 5 minutes longer. Serve hot sprinkled with cheese or bacon.

Cook washed rice in 2 quarts boiling water, 1 tablespoon salt until tender (20 to 25 minutes). Drain; rinse under boiling water.

## TEXAS HASH

Makes 6 servings

3 large onions, sliced  
1 large green pepper, minced  
3 tbsp. fat  
1 lb. ground beef  
2 c. cooked tomatoes  
(No. 1 tall can)

1 c. washed uncooked rice  
2 teasp. Lea & Perrins  
Worcestershire Sauce  
2 teasp. salt

Cook onions and pepper in fat until onions are golden. Add beef and fry until mixture falls apart. Stir in rest of ingredients and pour into greased 2-quart casserole, cover and bake about 1 hour in a moderate oven (350° F.) removing cover last 15 minutes.

## ALL-BEAN BAKE

Makes 6 - 8 servings

3 c. dried beans (a mixture of  
pea, lima, kidney, yellow-eye)  
¼ lb. salt pork, sliced  
1 tbsp. salt

4 tbsp. molasses  
1 teasp. dry mustard  
1 teasp. Lea & Perrins  
Worcestershire Sauce

Pick over the four kinds of beans, cover with cold water and soak for several hours or over night. In morning add water to cover. Place a few slices of salt pork in bottom of a bean pot, add beans, and rest of ingredients. Add remainder of salt pork cut in strips to top of beans. Fill pot to cover beans with cold water. Bake for 1 hour in moderate oven (350° F.). Reduce heat to 250° F. and bake 7 hours longer, adding water if necessary. Remove cover to brown top 1 hour before serving.

# The BARBECUE Indoors and Out

Literally, to "barbecue" means to cook slowly over a hot bed of coals—usually in a pit. But with the increased popularity of outdoor cooking the word has come to stand for almost any kind of informal broiling or roasting where meat is frequently turned and basted with sauce. The tantalizing aroma of good smoke and the delicious flavor of the meat or chicken done this way makes a barbecue something to remember.

According to Mr. V. D. Liggett of Tyler, Texas, the secret of barbecuing is to use a sauce that really blends with the smoke. With 50 years of barbecuing to his credit Mr. Liggett ought to know. He comes from the real barbecue country and has an interesting story of how it became a hobby:



"My largest barbecue," writes Mr. Liggett, "was 400 fryers for the Chamber of Commerce here. One fine old gentleman from Mississippi came down to the pit after the feed, wanting to talk with the man who did the barbecuing. He told me he had been going to barbecues all his life but this was the finest he had ever tasted. He asked me if he could have the recipe and I was glad to give it to him. Later the Secretary of the Chamber of Commerce told me he had dozens of letters from their guests and all of them mentioned 'that sauce.' 'That sauce' was what started me on barbecuing when I was sixteen years old. I was invited to a party with a group of some of the finest old-timers that ever lived. They had the best of everything: good living, good hunting, fishing and lots of barbecues. The one

who did the barbecuing took me right under his wing and explained every little detail.

"His sauce was Lea & Perrins, vinegar, lemon juice, a little garlic and black pepper. Nothing more, not even water. He barbecued a dozen fryers over his hickory fire directly in the smoke for some two hours, basting his sauce on the chicken with a 2-foot green limb with a rag mop on the end. It tasted so good that I decided right then and there I'd be a barbecue 'expert,' too. I have done a lot of experimenting with the sauce and have been able to improve the flavor and reduce the price.

"Hundreds of people from all over the country have told me and others this sauce is the finest they have ever tasted. Follow my recipe and I feel sure you will agree with them."

## **TEXAS BARBECUE SAUCE**

### **The original Lea & Perrins Barbecue Sauce**

*Makes 1 quart*

2 c. water	1 c. cider vinegar
½ <i>teasp.</i> black pepper	1 5-oz. bottle of Lea & Perrins Worcestershire Sauce
4 <i>tabsp.</i> brown sugar	Juice of 4 lemons
1 <i>teasp.</i> garlic salt OR	4 <i>tabsp.</i> butter
2 cloves garlic, chopped fine	
2 <i>teasp.</i> salt	

Bring water to boil in a large 2-quart kettle, add pepper, simmer 5 minutes. Add brown sugar, stir until dissolved, add garlic salt or chopped garlic, salt, vinegar, and stir. Add ½ the bottle of Worcestershire, simmer for a few minutes, add lemon juice and stir. Then add balance of the Worcestershire and stir while heating.

Add butter as sauce heats during use.

In making up this sauce it is easier to make it in a larger quantity than you need for a single barbecue. By omitting the butter, it will keep for weeks in the refrigerator. When ready to use, heat slowly with the butter. Omit butter when barbecuing pork.

### **The Sauce makes the Barbecue**

The secret of a good barbecue is to use plenty of sauce so it will be absorbed while the meat is cooking.

Four other barbecue sauces follow: one made with catsup, one with tomato juice, one with lemon, one with wine. We suggest you try them as well as the preceding Texas recipe, each has its own characteristic flavor. Whatever you choose as your favorite we feel sure your guests will beg to come again when your barbecue fire is started and your luscious savory food flavors fill the air.

## CATSUP BARBECUE SAUCE

Makes about 1 pint

2 medium onions, chopped	1 bouillon cube dissolved in 1 c. water
4 tbsp. fat	2 tbsp. Lea & Perrins Worcestershire Sauce
½ clove garlic, grated	
½ c. catsup	

Salt and pepper to taste

Cook onion in fat until golden, add rest of ingredients. Simmer for 30 minutes. Use as a baste for turkey broilers, chicken, short ribs, hamburger.

## TOMATO JUICE BARBECUE SAUCE

Makes about 2½ cups

2 teasp. salt	4½ teasp. Lea & Perrins Worcestershire Sauce
¼ teasp. pepper	½ to ¾ c. vinegar
1½ c. tomato juice	1 teasp. sugar
¼ teasp. cayenne pepper	3 cloves garlic, minced
¼ teasp. dry mustard	2 tbsp. butter or salad oil
1 bay leaf	

Simmer all ingredients 10 minutes. Use as a baste for chicken, chops, turkey, etc.

## LEMON BARBECUE SAUCE

Makes ¾ cup

1 clove garlic	2 tbsp. grated onion
½ teasp. salt	½ teasp. black pepper
¼ c. salad or olive oil	1 teasp. Lea & Perrins Worcestershire Sauce
½ c. lemon juice	

Mash garlic with salt in bowl, stir in remaining ingredients. Chill 24 hours. Especially nice for chicken.

## WINE BARBECUE SAUCE

Makes ¾ cup

¼ c. salad oil	½ teasp. salt
½ c. red or white wine	1 tbsp. Lea & Perrins Worcestershire Sauce
1 clove garlic, grated	½ teasp. black pepper
1 teasp. onion, grated	

Mix oil and wine, add rest of ingredients, chill several hours. Pour over poultry or meat, let chill 3 hours. Baste again with sauce during cooking. Use red wine for steaks or lamb; white wine for chicken or veal.

## BARBECUE HINTS

### FUEL

Hickory chips are best, but any hard wood is satisfactory. Charcoal is excellent because of its quick coals and uniform heat but does not provide the smoke that gives a true barbecue flavor. Best tip—make a fire with whatever you have and when it burns down to glowing coals, start cooking.

### CONTROL OF FIRE

When using charcoal for grill cooking arrange the pieces loosely to make a 2 or 3-inch bed. A deeper layer is needed for pit roasting. Give it from 30 minutes to an hour to make cooking coals. Wood takes longer; one hour is the minimum. If possible, load the fire box with all the wood you expect to use and let it burn down to coals. If necessary, it can be freshened with chips, twigs or pieces of charcoal.

### TO GRILL

Put meat on rack, grill or wire broiler 3 to 5 inches from the coals, turning once.

### TO BARBECUE

Meat is usually 6 to 12 inches from coals, turned and basted frequently. Chicken cooks best 12-18 inches from coals.

### WHAT TO COOK?

The more you go in for outdoor cooking, the more things you will want to try. Practically any of the meats that are broiled or fried in the kitchen can be cooked successfully on your barbecue. Start with hamburger, hot dogs and steak and you'll soon be adding ham slices, sausage, lamb and chicken to your repertoire.

### HOW LONG TO COOK?

It is not possible to give the exact time required for barbecue cooking in view of the many uncertain factors involved: how hot the fire is, how close the meat is to the coals, etc. We suggest you use any given directions as approximation only, testing for doneness and relying on your own cooking experience to determine the moment to remove the barbecue from the heat. As a suggestion, it is better to err on the underdone side. A piece can easily be put back for a few minutes grilling, but once overcooked nothing can be done about it.

### SERVING

Barbecues are informal: choose dishes that are simple and easy to prepare and can be eaten with the least outlay of silver and dishes. Use paper dishes, cups and napkins to save cleanup time. Heavy desserts are unnecessary—fruit or ice cream (in cones) is ideal. As you experiment, write down the menus that work out best and you'll never be at a loss to know what to serve when you want your barbecue party to be extra special.



## STEAKS

Steak de luxe is from 2 to 3 inches thick, charcoaled on the outside, tender, pink and tender inside, served sliced with the grain.

If this is out of the question (and except for that very special barbecue it often is) have your steak at least 1-inch thick. Allow from one half to one pound per serving. Grill a 1-inch steak about six minutes on each side if you like it medium. For rare grill 5 min., well done 7 min.

A 2-inch steak takes much longer. 18 min. each side for medium, 16 for rare, 20 for well done.

**GRILLED CUBE STEAKS:** Soak cube steaks in Texas Barbecue Sauce at least 15 minutes. Grill 15 to 20 minutes over glowing coals. Serve, if desired, with toasted buns, with additional Texas Barbecue Sauce.

**MINUTE STEAKS:** Saute minute steaks ( $\frac{1}{4}$ " thick) in a little hot fat in a skillet about 1 to 2 minutes on each side. Remove from pan, add 1 teaspoon butter and 1 teaspoon Lea & Perrins Worcestershire Sauce to pan drippings, stir while heating, pour over steaks.

**LONDON BROIL:** Trim  $1\frac{1}{2}$  pounds flank steak of excess fat and membrane and score on both sides. Let stand 8 to 24 hours in  $1\frac{1}{2}$  cups Texas Barbecue Sauce, turning occasionally. Remove from sauce, grill over hot coals or broil until brown but still rare (about 5 minutes on each side). Season with butter, salt, and pepper. Cut into very thin slant-wise slices to serve. *Makes about 4-5 servings.*

## CHEESEBURGERS

Enough for 6—8 hamburgers

Mix 4 teaspoons Lea & Perrins Worcestershire Sauce with ½ cup sharp cheese spread. Spread on grilled, pan-fried, or broiled hamburgers just before they are completely cooked. Serve in toasted buttered buns. Enough for 6 to 8 hamburgers.

## FRANKFURTERS

*Simmer* frankfurters 7 minutes, but do not prick.

*Grill* frankfurters over hot coals until brown.

*Broil* whole or split lengthwise; 2 or 3 inches from broiler heat 6 to 7 minutes. Serve in toasted buttered buns topped with Texas or other Barbecue Sauce or Creamy Mustard Sauce.

*Pan-fry* gently until brown in frying pan in butter. Remove frankfurters, add 1 to 2 teaspoons Lea & Perrins Worcestershire Sauce, heat and pour over frankfurters in toasted buttered buns. Pass Catsup Barbecue Sauce.

*Bake* frankfurters in shallow covered pan in Texas Barbecue Sauce, in moderate oven (350° F.) for 20 minutes. Baste often during baking.

*In foil:* Wrap individual franks with 2 tablespoons of any barbecue sauce in foil. Heat on hot coals 10 minutes.

## HAMBURGERS

Makes 6—8 patties

1 lb. chuck beef, ground  
(80% lean—20% fat)  
1 teasp. salt

2 to 3 tabsp. minced onion  
2 teasp. Lea & Perrins  
Worcestershire Sauce

Add a dash of cold water and lightly mix all ingredients; shape gently into 4 to 6 patties. Grill over hot coals 4 to 5 minutes on each side. Patties may be pan-fried in hot fat in a frying pan, or they may be broiled in a kitchen broiler, placing them 1½ inches from heat. Broil 4 to 5 minutes on each side. Brush with Texas Barbecue Sauce once or twice on each side during cooking. Serve cooked hamburgers in split toasted buns or between slices of toasted bread with Texas Barbecue Sauce.

*Zesty additions:* Spread toasted buns with softened butter to which Lea & Perrins Worcestershire Sauce has been added (¼ cup butter, 1 teaspoon Worcestershire makes enough for 6 buns). Top hamburgers with minced onion or onion rings, sweet pickle relish, or cheese slices.

For extra flavor, sprinkle grilled or broiled hamburgers with grated Parmesan cheese just after broiling. Serve in toasted buttered buns.

## BARBECUED OVEN FRIED CHICKEN

Makes 4 servings

Brown a quartered 2½ to 3-pound ready-to-cook broiler in ¼ cup salad oil or fat. Place in shallow baking pan, pour over 1½ to 2 cups Texas Barbecue Sauce or any other of the Barbecue Sauces. Bake, uncovered, in moderate oven (350° F.) 1 hour or until tender, basting every 10 minutes with sauce. If sauce thickens too much, thin with a little water.



## **BARBECUED CHICKEN**

*Makes 4 — 5 servings*

*Grilled:* Cut 2 to 2½ pounds ready-to-cook broiler into serving pieces. Let stand in any of the Barbecue Sauces 8 to 24 hours, or as long as possible. Grill over hot coals slowly—about 25 minutes or until tender, turning often. Baste frequently with additional Barbecue Sauce.

*Broiled:* Heat broiler 10 minutes. Fix chicken as for grilling, place on broiler pan, cut side. Broil slowly, turning and basting often until tender and brown (30 to 45 minutes).

## **BARBECUED OVEN FRIED TURKEY**

Choose 3 to 6-pound ready-to-cook turkey broilers, cut in 8 pieces. Cook as for BARBECUED OVEN FRIED CHICKEN 1½ to 2 hours or until tender.

## **BARBECUED TURKEY BROILERS**

Grill or broil as for chicken (above) using 3 to 6 pounds ready-to-cook turkey broilers.

*Barbecued Chicken*



## **BARBECUED SPARERIBS**

*Makes 3 — 4 servings*

*Grilled:* Cut 4 pounds spareribs into 3 to 4 rib portions. Simmer in 2 cups water until almost tender (about 1 hour) or pressure cook in 1 cup water at 15 pounds pressure 20 minutes according to manufacturer's directions. Dip each piece in Texas Barbecue Sauce, and grill over hot coals, turning often to brown well. Brush with more Texas Barbecue Sauce frequently during grilling.

*Baked:* Place 3 or 4 pounds cut-up spareribs, meaty side up, in shallow roasting pan. Add 1 lemon and 1 large onion, thinly sliced. Roast in very hot oven (450° F.) 30 minutes. Pour off fat. Then add 1½ cups Texas Barbecue Sauce, and continue baking, basting often, in moderate oven (350° F.) 1 hour or until brown.

## **BARBECUED SHORT RIBS**

*Makes 6 servings*

*Grilled:* Cut meat from bones of 3 pounds beef short ribs cut in serving pieces. Let stand in 1½ cup Texas Barbecue Sauce 2 or 3 hours; then grill over hot coals, turning often to brown. Brush often during grilling with Texas Barbecue Sauce.

*Braised:* Brush 3 pounds beef short ribs cut in chunks with Texas Barbecue Sauce. Brown well in 2 tablespoons fat in large heavy frying pan or Dutch oven. In same fat cook 1 clove garlic, minced, and ½ cup minced onion until onion is golden. Add 1½ to 2 cups Texas Barbecue Sauce, cover, and simmer about 1 hour or until tender.

## **BARBECUED FISH STEAKS**

*3 lbs. steaks makes 8 servings*

Choose ¾-inch-thick salmon, halibut or swordfish steaks cut in serving-size pieces. Let stand in Texas Barbecue Sauce or Lemon Barbecue Sauce 1 hour. Grill close to hot coals about 3 minutes on each side or until golden brown.

## **LAMB STEAK**

Choose cut (from leg) 1 to 1½ inches thick and cook same as steak.

## **LAMB-PORK CHOPS**

Choose cuts 1 to 1½ inches thick and cook same as steak.



## FRENCH DRESSING

Makes  $1\frac{1}{3}$  cups

- |   |  |
|---|--|
| 1 c. salad oil (preferably olive)   | $\frac{1}{2}$ teasp. paprika                   |
| $\frac{1}{3}$ c. vinegar or lemon juice<br>(use wine or cider vinegar<br>or part vinegar and part<br>lemon juice) | $\frac{1}{4}$ teasp. dry mustard               |
| 1 teasp. salt   | 1 teasp. sugar                                 |
|   | 1 tabsp. Lea & Perrins<br>Worcestershire Sauce |
|   | 1 clove garlic, if desired                     |

Place all ingredients in a stoppered bottle, chill well. Remove garlic clove after standing one night. Before serving, shake vigorously until ingredients are well blended.

Use the French dressing as above for the following dressings:

**CREOLE FRENCH DRESSING:** Add 4 tablespoons tomato catsup. Shake well.

**CHIFFONADE DRESSING:** Add 1 finely chopped hard-cooked egg, 1 teaspoon each chopped onion, chopped parsley, and chopped pimiento.

**ROQUEFORT DRESSING:** Mash or crumble 1 ounce Roquefort or blue cheese and shake with the dressing.

**CREAM CHEESE DRESSING:** Mash 1 3-ounce package cream cheese, stir in French dressing to form a smooth paste. Add to remainder of French dressing and shake well.

**COTTAGE CHEESE DRESSING:** Add  $\frac{1}{4}$  to  $\frac{1}{2}$  cup cottage cheese and shake.

## RUSSIAN DRESSING

Makes 4 salad servings

- |  |  |
|--|--|
| $\frac{1}{2}$ c. mayonnaise                      | 1 tabsp. chill sauce                           |
| 2 tabsp. mixed green and<br>red peppers, chopped | 1 tabsp. Lea & Perrins<br>Worcestershire Sauce |

Mix all ingredients. Serve over hearts of lettuce or other greens. Vary flavor if desired by adding a little lemon juice, onion juice, chopped celery or anchovy.

## TOMATO FRENCH DRESSING

Makes 3½ cups

3 <b>tabsp.</b> sugar	1 <b>can</b> condensed tomato soup
1½ <b>teasp.</b> salt	1 <b>c.</b> cider vinegar
1 <b>teasp.</b> paprika	1½ <b>c.</b> salad oil
2 <b>tabsp.</b> Lea & Perrins Worcestershire Sauce	1 <b>clove</b> garlic, grated

Combine all ingredients. Beat thoroughly until well blended. Serve over crisp greens, tomato wedges, sliced cucumber, shredded carrots or other salad ingredients.

**BLUE CHEESE TREAT:** Add ½ cup crumbled Blue Cheese.

## IMPERIAL SALAD

Makes 4 servings

¼ <b>c.</b> sugar	¼ <b>c.</b> cider vinegar
1 <b>teasp.</b> Lea & Perrins Worcestershire Sauce	<b>Water</b>
1 <b>teasp.</b> salt	3 <b>strips</b> bacon, cooked in 4 <b>tabsp.</b> salad oil
¼ <b>teasp.</b> pepper	1 <b>large</b> head lettuce
¼ <b>teasp.</b> garlic salt	½ <b>large</b> mild onion, diced
1 <b>teasp.</b> prepared mustard	

Combine first seven ingredients in measuring cup; add water to fill cup. Break lettuce into large bowl; add onion. Stir contents of cup; combine with fried bacon and oil. Heat, but do not boil and pour over bowl of lettuce. Serve immediately.

## CHEESE AND PINEAPPLE SALAD

Makes 6 servings

1 <b>pkg.</b> lime flavored gelatin	¼ <b>teasp.</b> salt
½ <b>c.</b> boiling water	1 <b>teasp.</b> Lea & Perrins Worcestershire Sauce
1 <b>3-ounce</b> pkg. pimiento cream cheese	¾ <b>c.</b> pineapple chunks
1 <b>3-ounce</b> pkg. cream cheese	½ <b>c.</b> coarsely chopped walnut meats
1 <b>c.</b> pineapple juice	½ <b>c.</b> thin green pepper strips

Dissolve gelatin in boiling water; set aside. Mix cheese and pineapple juice until smooth; stir into dissolved gelatin with salt and Worcestershire. Mix in pineapple, nutmeats, and green pepper; pour into molds and chill until firm. Serve on lettuce greens with plain French dressing.



*Caesar Salad*

## CAESAR SALAD

*Makes 4 — 6 servings*

- |                             |   |
|-----------------------------|---|
| 1 clove garlic              | 1 beaten egg                                  |
| ½ c. salad oil              | 1 tbsp. Lea & Perrins<br>Worcestershire Sauce |
| ½ head lettuce              | ¼ c. lemon juice                              |
| ½ bunch curly endive        | ½ teasp. pepper                               |
| 1 c. croutons               | ½ teasp. salt                                 |
| 1 2-oz. can anchovy fillets | ½ c. grated Parmesan cheese                   |
| 3 or 4 tomatoes, diced      |   |

Mash garlic and add to salad oil. Break lettuce in large wooden salad bowl; tear endive. Add croutons, anchovies and tomatoes. Strain oil to remove garlic, pour over vegetables. Combine remaining ingredients; beat well. Pour over salad and toss lightly.

## CROUTONS

Work one teaspoon Lea & Perrins Sauce into one-half cup butter and spread on slices of stale bread. Cut into cubes and brown in the oven or in a frying pan. Sprinkle lightly with salt and use as a garnish for soups, stews and Caesar Salad.

## TOMATO ASPIC

Makes 6 — 8 servings

1 envelope (1 tabsp.) unflavored gelatin	1 slice onion
2 c. tomato juice	1 stalk celery
¼ tsp. salt	1 tabsp. Lea & Perrins Worcestershire Sauce
2 bouillon cubes	

Soften gelatin in ½ cup tomato juice. Simmer rest of tomato juice with remainder of ingredients 10 minutes. Strain over gelatin; stir well. Pour into oiled mold. Chill.

Use the Tomato Aspic as a salad on lettuce or other crisp greens with French dressing or other salad dressing. Or add 1 cup cold cooked chicken, veal, or canned or cooked fish, or mold over hard-cooked eggs, or 1 cup chopped or sliced stuffed olives.

## SALMON-CUCUMBER MOUSSE

Makes 4 servings

1 envelope (1 tabsp.) unflavored gelatin	1 tabsp. onion, scraped
¼ c. cold water	1 tabsp. vinegar
1 bouillon cube	1 tsp. salt
½ c. boiling water	¼ tsp. pepper
½ c. mayonnaise	2 c. flaked salmon, fresh, cooked, or canned
1 tsp. Lea & Perrins Worcestershire Sauce	1½ c. diced cucumber
	½ c. heavy cream, whipped

Soften gelatin in cold water. Dissolve bouillon cube in boiling water; add to gelatin; stir until gelatin dissolves and cool. Add mayonnaise, Worcestershire, onion, vinegar, salt and pepper; blend well; chill until thick. Beat with rotary egg beater until light and foamy; fold in salmon, cucumber, and whipped cream. Turn into 1-quart mold, chill until firm. Serve on greens with slices of cucumber. Pass mayonnaise. This mousse looks handsome molded in a fish-shaped mold.

## HOT SLAW

Makes 4 salad servings

½ tsp. salt	¼ c. hot vinegar
1 tabsp. sugar	1 tabsp. Lea & Perrins Worcestershire Sauce
1 egg, beaten	2 c. shredded cabbage
2 tabsp. butter	2 mild onions, thinly sliced
½ c. hot milk	

Mix salt, sugar, and egg. Add butter, then hot milk, stirring constantly. Cook over low heat for 2 minutes, stirring constantly. Remove from heat, and add slowly the vinegar and Worcestershire. Mix cabbage and onion, pour hot sauce over, cool, and chill in covered container. Serve as a salad or as a relish.



Not menus, but a combination of good things you can build menus around. Many are sure to be familiar to you but we include them here because they will help remind you of family favorites. Lea & Perrins acknowledges with thanks the suggestions which have been sent in and hopes this "check list" will make it easier to answer the never-ending question, "what shall we have for dinner?"

### When the main dish is MEAT

<b>STEAK</b> .....	{ Parsley Potatoes, Spinach Mashed Potatoes, Peas Au Gratin Potatoes, Green Beans
<b>ROAST BEEF</b> .....	{ Oven Brownd Potatoes, Broccoli Baked Potatoes, Asparagus
<b>POT ROAST</b> .....	{ Boiled Potatoes, Creamed Carrots Macaroni, Cole Slaw
<b>HAMBURGER</b> .....	Potato Salad, Carrot Sticks
<b>CHEESE HAMBURGERS</b> .....	On Toasted Buns with Sweet Onion Rings
<b>MEAT PATTIES</b> .....	Hashed Brown Potatoes, Braised Carrots
<b>CORNERD BEEF HASH</b> .....	Poached Eggs, Green Salad
<b>SPARERIBS</b> (Barbecued) .....	{ Horseradish Sauce, Julienne Beets French Fried Potatoes, Pineapple Wedges, Tossed Green Salad
<b>BOILED TONGUE</b> .....	Buttered Noodles, Spinach
<b>MEAT LOAF</b> .....	Mashed Potatoes, Baked Squash
<b>MEAT PATTIES</b> .....	Hashed Brown Potatoes, Braised Carrots
<b>BEEF GOULASH</b> .....	Buttered Noodles, Rhubarb Sauce
<b>LIVER</b> .....	Bacon, Cream-style Corn
<b>FRANKFURTERS</b> .....	Sauerkraut or Potato Salad, Pumpnickel

## GOOD "GO-TOGETHERS"

<b>BAKED HAM</b> .....	{	Sweet Potatoes, Spinach Parsley Potatoes, Asparagus Mashed Potatoes, Glazed Pineapple
<b>HAM STEAK</b> .....	{	Fried Eggs, Corn Muffins Fried Eggs, Hashed Brown Potatoes Hominy, Fried Bananas Buttered Rice, Apple Sauce
<b>COLD HAM</b> .....	{	Potato Salad, Dill Pickles Baked Beans, Picalilli, Hot Rolls
<b>BACON</b> .....		Corn Fritters, Maple Syrup
<b>CANADIAN BACON</b> .....		Hot Biscuits, Pickled Peaches
<b>ROAST PORK</b> .....	{	Horseradish or Apple Sauce Baked Potatoes, Cabbage Au Gratin Mashed Potatoes, Sauerkraut
<b>PORK CHOPS</b> .....		Scalloped Potatoes, Apple Sauce
<b>SAUSAGE</b> .....	{	Mashed Potatoes, Corn Bread Griddle Cakes, Maple Syrup
<b>FRIED SALT PORK</b> .....		Milk Gravy, Baked Potatoes, String Beans
<b>BRAISED VEAL CUTLETS</b> .....		Milk Gravy, Baked Sweet Potatoes, String Beans
<b>LAMB CHOPS</b> .....	{	Browned Potatoes, Succotash or Spinach Baked Potato, Peas
<b>LAMB STEW</b> .....		Dumplings, Tossed Salad
<b>ROAST LAMB</b> .....		Brown Gravy, Mashed Potatoes, Currant Jelly
<b>CREAMED DRIED BEEF</b> .....	{	Baked Potato, Cole Slaw on Toast, Green Salad

### When the main dish is CHICKEN

<b>ROAST CHICKEN</b> .....		Candied Sweet Potatoes, Cauliflower
<b>FRIED CHICKEN</b> .....	{	Mashed Potatoes, Lima Beans Corn on the Cob, Stewed Tomatoes
<b>CHICKEN FRICASSEE</b> .....		Dumplings, Corn on the Cob
<b>CHICKEN PIE</b> .....		Green Peas, Mixed Green Salad
<b>CHICKEN SALAD</b> .....		Potato Chips, Peas, Celery and Olives
<b>DUCKLING</b> .....		Sweet Potatoes, Currant Jelly, Tossed Salad

### When the main dish is FISH

<b>CREAMED SALT COD</b> .....	{	Boiled Potatoes, Cole Slaw on Toast, Green Salad
<b>FISH CHOWDER</b> .....		Boston Crackers, Cole Slaw or Dill Pickles



## GOOD "GO-TOGETHERS"

<b>BAKED SALMON</b> .....	Baked Potato, Tossed Salad
<b>BROILED SALMON</b> .....	Egg or Hollandaise Sauce, Mashed Potatoes, Peas
<b>BROILED HALIBUT</b> .....	Scalloped Tomatoes, Broccoli
<b>FRIED FISH</b> .....	French Fried Potatoes, Greens
<b>SCALLOPED OYSTERS</b> .....	Hashed Brown Potatoes, Broccoli
<b>BROOK TROUT</b> .....	Potatoes Diced in Cream, Asparagus
<b>BAKED SHAD</b> .....	Broccoli with Hollandaise Sauce Mashed Potatoes, Tossed Salad
<b>LOBSTER</b> .....	Steamed Clams, French Fried Potatoes
<b>LOBSTER NEWBURGH</b> .....	French Fried Onions, Watermelon Pickle
<b>FRENCH FRIED SHRIMP</b> .....	Peas and Carrots, Tomato and Onion Salad
<b>BROILED FILLETS</b> .....	Baked Potatoes, Scalloped Tomatoes
<b>CODFISH CAKES</b> .....	{ Baked Beans, Salad Bacon, Cole Slaw

### When the main dish is CHEESE or EGGS

<b>WELSH RABBIT</b> .....	Dill Pickle or Stuffed Celery, Beer, Fruit Salad
<b>CHEESE SOUFFLE</b> .....	Peas, Green Salad
<b>CHEESE OMELET</b> .....	French Fried Potatoes, Stewed Tomatoes
<b>SCRAMBLED EGGS</b> .....	French Fried Potatoes, String Beans
<b>SCRAMBLED EGGS WITH CUT-UP HAM</b> .....	Rye Bread, Tossed Green Salad

### MISCELLANEOUS

<b>BAKED MACARONI AND CHEESE</b> .....	Stewed Tomatoes, Lettuce Salad
<b>SPLIT PEA SOUP</b> .....	Crackers, Caesar Salad
<b>LENTIL SOUP</b> .....	Cheese Souffle, Green Salad
<b>CREAM OF TOMATO SOUP</b> .....	Tunafish Salad Sandwich
<b>CONSUMME</b> .....	French Omelet, Asparagus Tips
<b>TURKEY CLUB SANDWICH</b> .....	Cranberry Sauce, Potato Chips
<b>HAM AND CHEESE SANDWICH</b> .....	Tossed Salad
<b>WAFFLES</b> .....	Broiled Bacon, Maple Syrup, Fruit Salad
<b>CHOW MEIN</b> .....	{ Buttered Rice, Pickled Peaches Mashed Potatoes, Tossed Salad

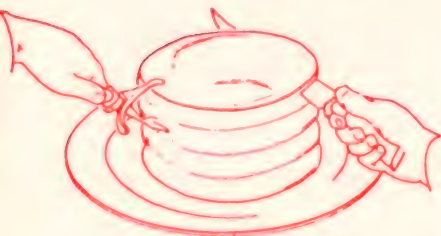
# HOW TO CARVE

Good meat looks better, tastes better when correctly carved. And good carving is easy. Here are the simple ABC's:

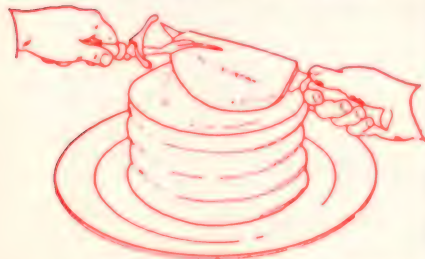
- A.—A keen edge on your knife      B.—A safety guard on your fork  
 C.—A mental picture of where to cut

Study the diagrams that follow. They will help you win compliments on your carving.

## ROLLED RIB ROAST



1. Slice across grain from the far right side. Make slices  $\frac{1}{8}$ " to  $\frac{3}{8}$ " thick.

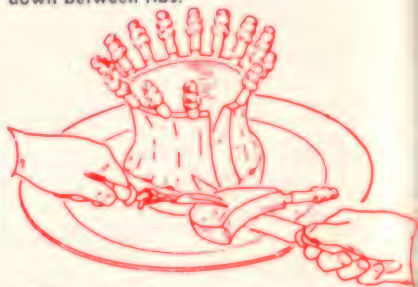


2. Remove each cord only as you come to it. Cut, loosen with fork, let drop on plate.

## CROWN ROAST



1. Remove garnish to side of platter. Slice down between ribs.

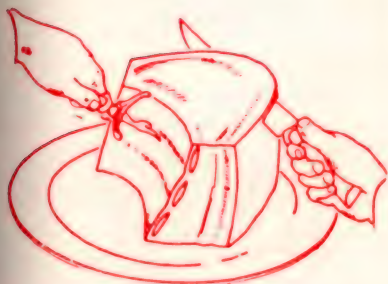


2. Allow one rib to each slice. Lift out on knife blade, with fork to steady it.

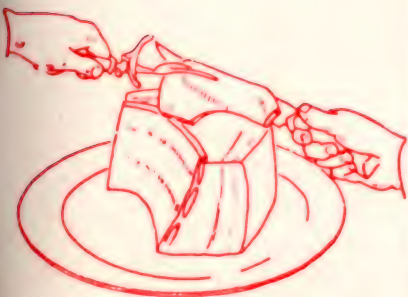
## STANDING RIB ROAST



1. Carving's easier if you have the butcher separate the backbone from the ribs when you buy.



2. Slice from the far outside edge across the grain. Cut along rib with tip of knife to release each slice. Slices  $\frac{1}{8}$ " to  $\frac{3}{8}$ " thick.



3. Be sure you've sliced enough for everyone before putting meat on individual plates.

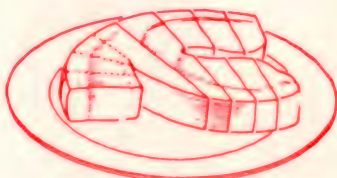
## PORTERHOUSE STEAK



1. Remove bone and lift to side of platter.



2. Always cut a steak with the grain. It's tender that way, and looks much handsomer.

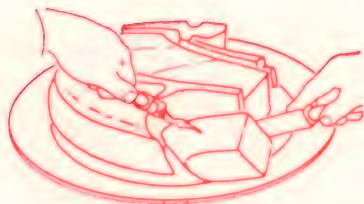


3. To save you knife-blade, serve your steak on a board cut to fit the platter.

### BLADE POT ROAST



1. Separate a section by running knife between two muscles, then close to bone.

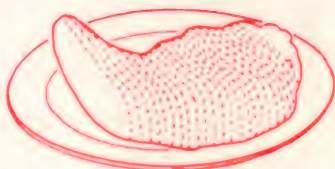


2. Turn the section so the grain runs parallel with platter, then across grain.



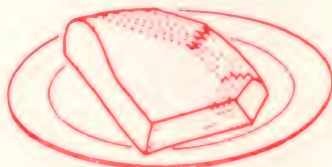
3. Cut each section across grain; serve two or three slices to each person.

### BEEF TONGUE



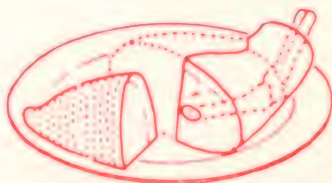
Remove excess tissue and cartilage from large end of tongue; continue to make thin even slices.

### BEEF BRISKET



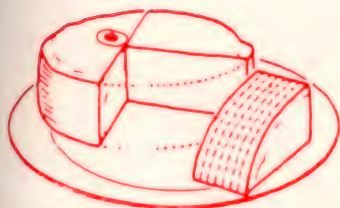
Have round side away from you, when you place on platter and trim off excess fat. Then slice in rotation from each of three sides as pictured.

### HALF HAM



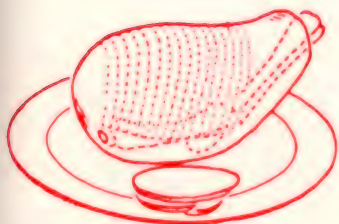
Divide cushion and shank section. Slice cushion across the grain. To make further servings, cut through joint, remove bone and slice.

### HAM SLICE



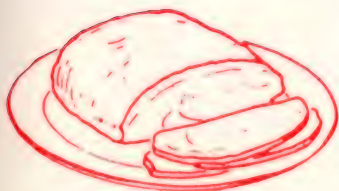
Cut into three sections and turn each on its side to slice across the grain. Before slicing end section remove the bone.

### PICNIC SHOULDER



Slice from the small side until the shoulder can stand on this surface. Then make parallel slices, releasing from bone.

### CUSHION LAMB SHOULDER

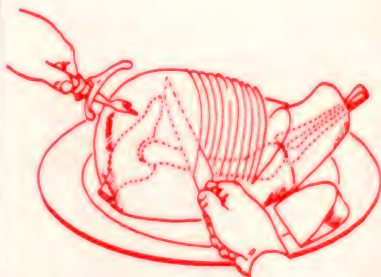


Make thin slices through meat and stuffing as shown in illustration.

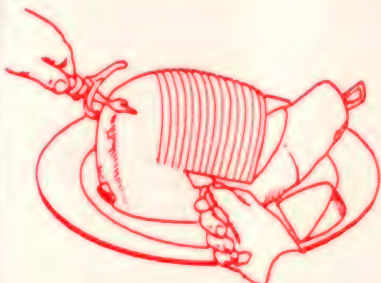
### BAKED WHOLE HAM



1. Place shank end of ham at carver's right. Make first slices lengthwise from the thin side.

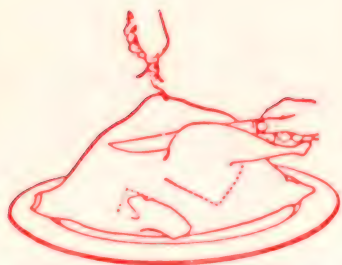


2. Now turn ham so it rests on cut side. Then cut parallel slices down to the bone.



3. Release slices by cutting along bone at right angles to the slices.

## ROAST TURKEY AND CHICKEN . . . STANDARD STYLE



1. With turkey's legs to your right, remove leg and thigh and place on separate platter.



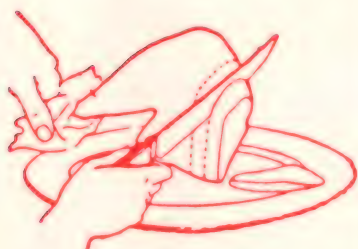
4. Carve breast in thin slices angling across grain.



2. Sever leg and thigh by cutting through joint.



5. Another method of carving a thigh and drumstick.



3. Remove wing, cut in two pieces, carve leg and thigh in lengthwise slices.



6. For each serving, have white slices laid over dark, with dressing underneath or alongside.

## SIDE STYLE



1. Bird comes to table, tipped on its side. Remove wing tip and first joint, then the drumstick, disjointing it from the thigh.

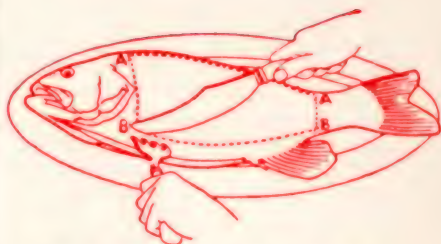


2. Cut slices of thigh meat parallel to the body until bone is reached. Remove bone, then slice remaining thigh meat.

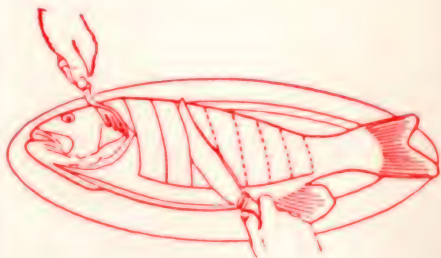


3. Beginning at the front end of bird, slice white meat until wing socket is exposed. Remove second joint of the wing. Continue slicing white meat until breast-bone is reached.

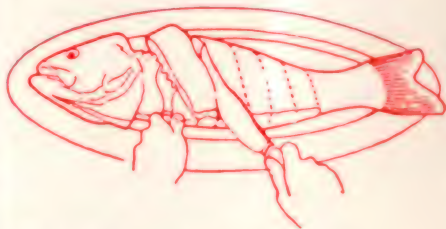
## LARGE FISH



1. Using a silver (not steel) knife, cut rectangle A to A, B to B, and then A to B.



2. Now cut in individual slices 1 inch to 1 1/2 inches.

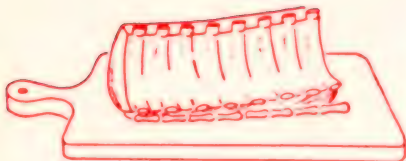


3. Lift out pieces on knife and fork and serve. Do other side of fish same way.

## SMALL FISH

Cut rectangle as in large fish, then lift out entire fillet and serve in one piece as individual portion.

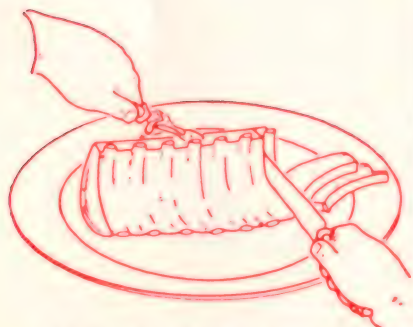
## PORK LOIN ROAST



1. Have the butcher saw across ribs to loosen ribs from backbone.



2. Before serving, remove the backbone, by cutting between it and the rib ends.

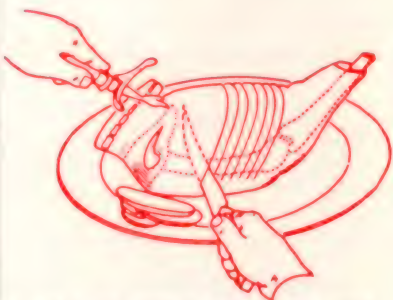


3. With rib side facing you, cut down between ribs, making alternate slices with and without rib.

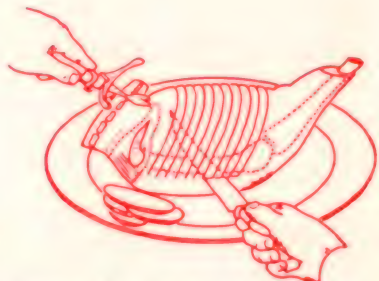
## ROAST LEG OF LAMB



1. Place shank end at carver's right, with thick meaty section on far side.



2. Cut a few lengthwise slices, turn roast to rest on cut edge, and carve parallel slices to the bone.



3. Release slices by cutting along bone at right angles to the slices.



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If you are using this book of recipes, you've probably rediscovered many old favorites and have perhaps tried some that may be new to you.

Our sincere hope is that you've discovered how easy it is to get fine flavor just by using Lea & Perrins Worcestershire Sauce. For truly, it is the day-in and day-out use of this zesty, flavorful sauce, in the kitchen and on your table, that makes DISHES MEN LIKE.

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