The Pillsbury Family Cook Book

HE COMPLETE COOK BOOK FOR THE MODERN AMERICAN FAMILY
COMPANY BRUNCH

Fruit Kabobs
Glazed Baked Canadian-Style Bacon
California Omelet
Apple Kuchen
Coffee    Milk

Things to do ahead of time:
2. Prepare Fruit Kabobs (page 247); refrigerate.
3. Set table.
4. Prepare ingredients for California Omelet (page 281).

Nearer serving time:
1. Bake Canadian-Style Bacon (page 372).
2. Reheat Kuchen.
3. Make coffee.

The last minute:
1. Finish California Omelet.
2. Slice Canadian-Style Bacon.
3. Cut Kuchen.
4. Place Fruit Kabobs on table.

THE FAMILY GETS TOGETHER FOR BRUNCH

Chilled Tomato Juice
Deviled Eggs on Ham with Nippy Cheese Sauce
Toasted English Muffins
Fruit and Cheese Plate    Pound Cake
Coffee    Milk

Things to do ahead of time:
1. Bake Pound Cake (page 184).
2. Hard cook and prepare the eggs (page 275).
4. Prepare and refrigerate fresh fruit for platter (page 248).
5. Chill tomato juice.

Nearer serving time:
1. Arrange eggs on ham and cover with sauce; heat.
2. Make coffee.
3. Cut cake.
4. Arrange fruit and cheese on platter.

The last minute:
1. Toast and butter muffins.
2. Pour juice and milk.
LUNCHEON FOR A NEW NEIGHBOR

Potato-Spinach Soup
Cheese-Bacon-Olive Sandwiches
Fresh Vegetable Relish Plate
Magnolia Manor Cake
Tea   Cocoa

Things to do ahead of time:

1. Bake cake; make lemon sauce and cheese topping (page 245).
2. Prepare soup (page 486).
3. Prepare and refrigerate vegetables for relish plate.
4. Make sandwich filling (page 349).
5. Set table.

Nearer serving time:

1. Heat soup.
2. Make sandwiches.
3. Cut cake; place on serving dishes with topping and sauce.
4. Make cocoa (page 121).

The last minute:

1. Make tea.
2. Arrange relish plate.

BRIDGE CLUB LUNCHEON

Hot Tomato-y Cocktail
Snappy Oyster Crackers
Party Sandwich Loaf
Cherry Mold
Frozen Lemon Torte
Coffee

Things to do ahead of time:

1. Make and freeze torte (page 266).
2. Make and chill salad (page 475).
3. Make and chill sandwich loaf (page 348).
4. Prepare crackers (page 100).
5. Set table.

Nearer serving time:

1. Unmold salad; place salad dressing in bowl.
2. Prepare and heat cocktail (page 124).
3. Cut torte for serving; return to freezer.

The last minute:

1. Make coffee.
A TEEN COMMITTEE MEETS FOR LUNCH

- Cheese 'n Frank Crescents
- Quick Sweet Tomato Aspic
- Cherry Filled Brownie Torte
- Milk

Things to do ahead of time:
1. Cut cheese and franks for crescents (page 350).
2. Make and chill brownie torte (page 263).
3. Make and chill aspic (page 472).
4. Set table.

Nearer serving time:
1. Unmold aspic for serving.
2. Cut torte for serving.
3. Finish crescents.

The last minute:
1. Bake crescents.
2. Pour milk.

SUNDAY CHICKEN DINNER

- Golden Oven-Fried Chicken
- Chantilly Potatoes
- Minted Orange Peas
- Fruit Salad
- Hot Biscuits with Honey Butter
- Strawberry Chiffon Pie
- Coffee
- Milk

Things to do ahead of time:
1. Make pie (page 451).
2. Prepare chicken for oven (page 402).
3. Cook potatoes (page 512).
4. Measure ingredients for biscuits (page 149).
5. Assemble and refrigerate salad ingredients (page 472).
7. Make honey butter (page 159).

Nearer serving time:
1. Place chicken in oven to bake.
2. Finish salad.
3. Mix and cut biscuits.
4. Finish potatoes and place in oven; turn chicken.

The last minute:
1. Make coffee.
2. Bake biscuits.
3. Prepare peas (page 510).
4. Cut pie; whip cream, if desired.
**DAUGHTER'S GIFT-DINNER ON MOTHER'S DAY**

- Baked Ham Slice
- Parsleyed New Potatoes
- Fresh Asparagus
- Refrigerated Crescent Dinner Rolls
- Lettuce Salad
- Thousand Island Dressing
- Fresh Strawberry Shortcake
- Coffee
- Milk

**Things to do ahead of time:**
1. Bake shortcake (page 260) or use refrigerated biscuits.
2. Get ham slice ready for oven (page 390).
3. Cut lettuce into wedges; refrigerate on plates.
4. Prepare strawberries; refrigerate.
5. Set the table.
6. Scrub and peel potatoes; cover with cold water.
7. Chop parsley and mix with butter.
8. Wash and trim asparagus.

**Nearer serving time:**
1. Bake ham slice.
2. Cook potatoes.
3. Complete strawberry shortcake.
4. Cook asparagus.
5. Bake refrigerated dinner rolls (page 137).
6. Top salads with dressing.

**The last minute:**
1. Make coffee.
2. Pour milk.
3. Drain potatoes; add parsley butter.
4. Drain and butter asparagus.
5. Whip cream for shortcake, if desired.

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**EASY ON THE BUDGET FAMILY DINNER**

- Italian Meat Balls and Spaghetti
- Tossed Vegetable Salad
- Oil and Vinegar Dressing
- Parmesan Bread Sticks
- Floating Island Custard—Chocolate Chip Cookies
- Coffee
- Milk

**Things to do ahead of time:**
1. Make Floating Island (page 240).
5. Prepare and refrigerate salad vegetables (page 466).

**Nearer serving time:**
1. Set table.
2. Cook spaghetti.
3. Add dressing; toss salad.
4. Make bread sticks (page 137).

**The last minute:**
1. Make coffee.
FRIDAY SPECIAL

Baked Stuffed Whitefish
Broccoli with Parmesan Potato Crust
Hot French Bread with Herb Butter
Blarney Stone Salad
Applesauce Cake Roll
Coffee Milk

Things to do ahead of time:
1. Make cake roll (page 189).
2. Make and chill salad (page 474).
4. Stuff fish and refrigerate until baking time (page 290).
5. Cook broccoli; make potato crust (page 538).
7. Make herb butter (page 126).

Nearer serving time:
1. Bake fish.
3. Unmold salad.

The last minute:
2. Make coffee.
3. Cut cake roll.

A DINNER TO FINISH AFTER FIVE-THIRTY

Mint Glazed Lamb Patties
Potatoes in Cheese Sauce
Buttered Green Beans
Cabbage Salad
Bread and Butter
Peach Melba Dreamy Ginger Drops
Tea Milk

Things to do ahead of time:
1. Make cookies (page 216).
2. Make and chill sauce for Peach Melba (page 248).
3. Prepare lamb patties for cooking (page 370).
4. Cook potatoes.
5. Make cheese sauce (page 493).
6. Prepare and refrigerate salad ingredients (page 466).

Nearer serving time:
1. Cook lamb patties.
2. Heat potatoes in cheese sauce.
3. Finish salad.
4. Set table.

The last minute:
1. Cook and butter frozen green beans.
2. Make tea.
3. Prepare Peach Melba just before serving dessert.
A HOT DINNER FOR A COLD DAY

New England Boiled Dinner
Cucumber Cottage Cheese Salad
Hot Corn Bread Squares
Apricot-Plum Compote
Coffee  Milk

Things to do ahead of time:

1. Cook corned beef (page 362).
2. Prepare compote (page 248).
3. Measure ingredients for corn bread (page 154); grease pan.
4. Prepare Cucumber Cottage Cheese Salad (page 474).
5. Peel potatoes and carrots; cover with cold water. Cut cabbage into wedges.

Nearer serving time:

1. Drain potatoes and carrots; add to corned beef.
2. Preheat oven. Mix and bake corn bread.
3. Finish salad.
4. Add cabbage wedges and peas to corned beef.

The last minute:

1. Warm compote in double boiler.
2. Make coffee.

FISH DINNER FOR COMPANY

Halibut Steaks with Herbs
Baked Stuffed Potatoes
Beets in Orange Sauce
Caesar Salad
Sour Cream Muffins
Apple Dumplings
Coffee  Milk

Things to do ahead of time:

1. Make Apple Dumplings (page 254).
2. Prepare halibut for baking (page 287).
4. Assemble and chill salad ingredients (page 463).
5. Measure ingredients and grease pans for muffins (page 150).
7. Set table.

Nearer serving time:

1. Bake fish.
2. Remove baked potatoes. Stuff and return to oven.
3. Toss salad.
4. Mix and bake muffins.
5. Heat beets in sauce.

The last minute:

1. Make coffee.
SUMMERTIME COMPANY DINNER

Cold Sliced Ham Loaf
Hot German Potato Salad
Sliced Tomatoes, Assorted Relishes
Rye Bread
Ice Cream in Meringue Shells
With Fresh Fruit
Coffee  Milk

Things to do ahead of time:
1. Make ham loaf  page 387, cool and chill.
3. Make German Potato Salad  page 471, Chill.
4. Make bread (if homemade)  page 130.
5. Fix fresh fruit and chill.

Nearer serving time:
1. Heat German Potato Salad in double boiler.
2. Slice and refrigerate ham loaf until serving time.
3. Slice tomatoes and chill; arrange relishes.
4. Set table.
5. Cut bread.
6. Arrange meringue shells on dessert plates.

The last minute:
1. Make coffee.

GUESTS FOR SUNDAY DINNER
AFTER CHURCH

Chilled Juice
Beef Rib Roast
Browned Potatoes  Gravy
French Green Beans
Refrigerated Butterflake Dinner Rolls
Citrus-Avocado Salad
Chocolate Macaroon Cake With
Chocolate Frosting
Coffee  Milk

Things to do ahead of time on Saturday:
2. Chill fruit juice.
3. Chill salad ingredients  page 471.

Sunday before church:
1. Peel potatoes, cover with cold water.
2. Prepare salad ingredients.
3. Set table.
4. Place roast in oven and start cooking  page 355.

Nearer serving time (after church):
1. Place potatoes in roasting pan  page 500.
2. Assemble salad.

The last minute:
1. Remove roast from oven to “set.”
2. Make coffee.
3. Make gravy.
4. Bake rolls.
5. Cook frozen green beans.
6. Pour fruit juice.
CAREER GIRL'S COMPANY DINNER

Spring Fruit Cocktail
Orange-Stuffed Pork Chops
Green Rice
Quick Shredded Carrots
Pickles and Olives
Date Nut Torte
Tea or Coffee
Milk

Things to do ahead of time (the evening before):

1. Make Date Nut Torte (page 254).
2. Get pork chops ready for oven (page 373); refrigerate.
3. Prepare Green Rice for oven (page 338); refrigerate.
4. Prepare carrots (page 507); refrigerate.
5. Prepare and chill Spring Fruit Cocktail (page 116).

Nearer serving time (or as soon as you get home):

1. Place chops, rice and carrots in oven to bake.
2. Arrange pickles and olives on relish plate.
3. Cut torte.
4. Spoon fruit cup into glasses.

The last minute:

1. Make coffee or tea.
2. Whip cream for torte.

SIMPLE THANKSGIVING DINNER

Mulled Cider
Roast Turkey with Celery Stuffing
Mashed Potatoes
Giblet Gravy
Scalloped Onions
Broccoli Spears
Cloverleaf Rolls
Thanksgiving Salad
Pumpkin Pie
Coffee
Milk

Things to do ahead of time (the day before Thanksgiving):

1. Make rolls (page 134).
2. Cook giblets (page 398); cool and refrigerate.
3. Make and refrigerate stuffing (page 398).
4. Wash and dry turkey (page 397); refrigerate.
5. Make and refrigerate salad (page 475).

Early Thanksgiving Day:

1. Fill and bake pie.
2. Stuff and roast turkey.
3. Peel potatoes.
4. Cut up giblets.
5. Unmold salad and chill.

Nearer serving time:

1. Bake Scalloped Onions.
2. Cook potatoes (page 511).
3. Cut pie.
4. Place turkey on platter.

The last minute:

1. Pour punch.
2. Make gravy.
3. Make coffee.
5. Whip cream for pie.
CASUAL DINNER OUTDOORS

I
Shrimp in Cheese
Savory Summer Stew
Fruit Bowl
Smoky Barbecue Buns
Sour-Cream Fudge Cake
Coffee        Milk

Things to do ahead of time:
1. Make buns (page 426).
2. Bake cake (page 172).
3. Prepare Shrimp in Cheese (page 296); refrigerate.
4. Prepare and chill fruits for salad (page 472).
5. Frost cake (page 172).

Nearer serving time:
1. Build outdoor fire.
2. Move equipment and supplies to outdoor area.
3. Cook Summer Stew.
4. Cook foil-wrapped shrimp over coals.
5. Arrange salad.

The last minute:
1. Make coffee.
2. Heat rolls in wet paper bag over coals.
3. Cut cake.

CASUAL DINNER OUTDOORS

II
Beef Kabobs
Baked Potatoes in Foil
Dilly Casserole Bread
Carrot, Celery and Cucumber Sticks with Guacamole
Peach Pie
Coffee        Milk

Things to do ahead of time:
1. Make Dilly Bread (page 132).
2. Make Peach Pie (page 440).
4. Cut and chill vegetable sticks.
5. Make Guacamole (page 102); cover and chill.

Nearer serving time:
1. Build outdoor fire.
2. Move equipment and supplies to outdoor area.
4. Arrange meat and vegetables on skewers.
5. Arrange vegetable sticks and dip for serving.

The last minute:
1. Broil meat on skewers over coals.
2. Make coffee.
3. Cut bread and pie.
DINNER AFTER THE HOLIDAYS

Veal Scallopini  
Parsley Buttered Noodles  
Buttered Brussels Sprouts  
Finger Rolls  
Cauliflower Salad  
Lemon-Filled Angel Food Cake  
Coffee  
Milk

Things to do ahead of time:
1. Make Angel Food Cake and Lemon Filling (page 534).
2. Make rolls (page 133).
3. Cook and chill cauliflower for salad (page 465).

Nearer serving time:
1. Complete Veal Scallopini.
2. Add other ingredients to Cauliflower Salad.
3. Complete cake.

The last minute:
1. Cook noodles; drain. Add parsley and butter.
2. Cook brussels sprouts.
3. Heat rolls.
4. Make coffee.

PRE-DANCE PARTY BUFFET

Asparagus in Ham Jackets with Cheese Sauce  
Mushroom-Rice Casserole  
Green Goddess Salad with Tomato and Avocado Wedges  
Refrigerated Butterflake Dinner Rolls  
Mexican Chocolate Cake  
Coffee

Things to do ahead of time:
1. Make cake (page 536).
2. Make salad dressing (page 483).
4. Cook frozen or fresh asparagus spears.
5. Make cheese sauce (page 318).

Nearer serving time:
1. Bake casserole.

The last minute:
1. Combine salad ingredients; avocado wedges last.
2. Bake refrigerated rolls.
3. Cut cake.
4. Make coffee.
BRIDAL SHOWER BUFFET

Cranberry Punch
Chicken Salad
Cheese Crescents
Spinach Timbales
Summer Ginger Ale Salad
Curry-Sour Cream Dressing
Pastel Ice Cream Balls Spritz Wedding Ring
Tea

Things to do ahead of time:
1. Cook chicken for salad; cool, bone and refrigerate (page 469).
2. Make cookies (page 232) in ring shapes.
3. Make Summer Ginger Ale Salad (page 469).
4. Make salad dressing (page 484).
5. Shape and freeze ice cream balls (page 272).
6. Make and chill punch (page 122).
7. Prepare Spinach Timbales (page 516); do not bake. Refrigerate.
8. Set table.

Nearer serving time:
1. Finish Chicken Salad.
2. Bake Spinach Timbales.
3. Unmold salad.
4. Serve punch in living room.

The last minute:
1. Bake rolls (page 137).
2. Make tea.

HIGH SCHOOL GRADUATION BUFFET

Frosty Cooler
Quick and Easy Beef Stroganoff
Diploma Rolls
Sliced Tomatoes Pickled Apple Slices
Olives Stuffed Celery
Strawberry Glacé Cream Tarts
Iced Tea Milk

Things to do ahead of time:
1. Make pastry tart shells (page 457).
2. Prepare pie filling for tarts (page 451).
5. Make stuffing for celery (page 111).
6. Make tea and ice cubes.
7. Set table.
8. Trim and cut celery.

Nearer serving time:
1. Prepare Quick and Easy Beef Stroganoff (page 309).
2. Stuff celery and arrange relish plate.
3. Finish tarts.
5. Make punch and serve in living room.

The last minute:
1. Heat chow mein noodles.
2. Whip cream and garnish tarts.
### Lunch for the Stag Card Club

- Hearthside Sandwiches
- Dill Pickles
- Green Onions
- Olives
- Curried Potato Chips
- Triple Bean Salad
- Coffee
- Assorted Cookies

#### Things to do ahead of time:

2. Prepare Triple Bean Salad (page 540).
3. Make sandwiches (page 345); wrap in foil. Refrigerate.
4. Open pickles and olives.
5. Wash and trim onions. Chill.

#### Nearer serving time:

1. Arrange onions, pickles and olives for serving.
2. Drain salad and arrange in bowl.
3. Arrange cookie plate.

#### The last minute:

1. Heat sandwiches.
2. Make coffee.

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### Late Snack after the School Play

- Pizza Napolitana
- Potato Chips
- Vegetable Relish and Pickle Tray
- Chocolate Cup Cakes with Chocolate Mallow Butter Frosting
- Milk

#### Things to do before the play:

1. Bake and frost cup cakes (page 169 and 195).
2. Prepare pizzas for baking (page 339); refrigerate.
3. Arrange relish and pickle tray; refrigerate.
4. Set table or buffet.

#### Things to do after the play:

1. Bake pizzas.
2. Arrange food on table.
3. Pour milk.