

The Pillsbury Family Cook Book

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THE 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:

1. Make Apple Kuchen (page 145).
Cool and cover with foil.
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).
3. Make Nippy Cheese Sauce
(page 493).
4. Prepare and refrigerate fresh fruit
for platter (page 248).
5. Chill tomato juice.
6. Set table.

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.
4. Crisp crackers in oven.

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).
6. Set table.
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.

34/1000 FOR YOUR TABLE

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.

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).
2. Make cookies (page 213).
3. Make meat balls (page 306).
4. Make spaghetti sauce (page 306).
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).
3. Make stuffing (page 291).
4. Stuff fish and refrigerate until baking time (page 290).
5. Cook broccoli; make potato crust (page 538).
6. Set table.
7. Make herb butter (page 126).
8. Cut and spread bread. Wrap in foil.

Nearer serving time:

1. Bake fish.
2. Combine broccoli with sauce and topping. Bake.
3. Unmold salad.

The last minute:

1. Heat French bread in oven.
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 Botted 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.
6. Set table.

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).
3. Cook beets. Make orange sauce (page 505).
4. Assemble and chill salad ingredients (page 465).
5. Measure ingredients and grease pans for muffins (page 150).
6. Bake potatoes (page 514).
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.
2. Make Meringue Shells page 292.
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:

1. Bake cake page 170.
2. Chill fruit juice.
3. Chill salad ingredients page 471.
4. Frost cake page 195.

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).
6. Set table.

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).
6. Make and chill Mulled Cider (page 124).
7. Prepare pie crust and filling (page 442). Refrigerate separately.

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.
6. Set table.
7. Prepare Scalloped Onions (page 509).

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.
4. Heat rolls.
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).
6. Prepare and chill vegetables for Summer Stew (page 508).

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).
3. Marinate meat and vegetables (page 417).
4. Cut and chill vegetable sticks.
5. Make Guacamole (page 102); cover and chill.
6. Scrub potatoes and wrap in foil.

Nearer serving time:

1. Build outdoor fire.
2. Move equipment and supplies to outdoor area.
3. Bake potatoes.
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).
4. Chop parsley for noodles.
5. Brown veal (page 365).
6. Set table.

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).
3. Prepare casserole (page 337). Chill until time to bake.
4. Cook frozen or fresh asparagus spears.
5. Make cheese sauce (page 318).
6. Set table.
7. Prepare salad greens. Chill.

Nearer serving time:

1. Bake casserole.
2. Finish Asparagus in Ham Jackets (page 318). Bake.

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).
3. Make Diploma Rolls (page 530). Chill.
4. Chill ingredients for punch (page 122).
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.
4. Make Iced Tea.
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:

1. Bake cookies (page 215).
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.
4. Prepare Curried Potato Chips (page 99).

The last minute:

1. Heat sandwiches.
2. Make coffee.

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.