Recipes and Menus

for Schools and Camps

WITH CULINARY DATA...
Baked Porcupine Balls

SERVINGS: 64−2¼ ounce ball
UTENSILS: 1−15 x 20 inch pan

Bread Slices ................................................. 8
Hamburger .................................................. 8 lbs. 1 gal.
Dried onions, reconstituted ......................... .4 ozs. 1 cup
Rice ............................................................. 3 lbs., 4 ozs. 1 qt.
Cream of Tomato Soup, condensed ............... 6 lbs., 9 ozs. 1—No. 10 can
Water ............................................................. 1—No. 10 can

Soak bread in water. Mix bread with next 3 ingredients. Use a No. 20 dipper to shape meat balls. Place in baking pan. Combine remaining ingredients and mix well. Pour soup over meat balls. Cover pan. Bake in a moderately slow oven 325°F.; 1½ hours or until done.

HENRIETTA MARTIN, Cafeteria Manager
Lowellville High School, Lowellville, Ohio

Jiffy Pizza

SERVINGS: 180
UTENSILS: 8−18 x 26 inch pan

Cheese, sharp, grated .................................... 15 lbs. 4½ gals.
Cheese, cheddar, grated .................................. 5 lbs. 1½ gals.
Onions, finely chopped ..................................... 3 lbs. 3 qt.
Mayonnaise ..................................................... 4 lbs., 8 ozs. 2 qt.
Salt ................................................................. 2½ ozs. 3 tbsp.
White pepper .................................................. 1/4 oz. 1 tbsp.
Pep Super Seasoning .......................................... 1/4 oz. 1 tbsp.
Woostershire Sauce ......................................... 3 tbsp.
Enriched bread slices, toasted ................... 180
Spaghetti Sauce ............................................. 6 lbs., 12 ozs. 1—No. 10 can
Parmesan cheese ............................................. 1 lb. 1 qt.
Oregano ......................................................... 1 oz. 1 cup

Mix first 8 ingredients together. Place a No. 20 dipper of cheese mixture on each piece of toast; spread mixture evenly. Spread 1 tbsp. of spaghetti sauce evenly over each piece of toast. Sprinkle top with parmesan cheese, oregano and paprika. Place in a hot oven 450°F.; 3 to 5 minutes. Remove. Serve.

PETER VAN DRIEL, Chef
Camp Morris, Dover, New Jersey

Sexton Favorites

BEEF STEW .................................................. A hearty treat served hot over noodles or a grand idea served as meat pie. (Packed in No. 5 cans.)
SPAGHETTI SAUCE .................................. A tasty sauce you will want to use ... over spaghetti and meat balls too. (Packed in No. 10 cans.)
MEAT AND NOODLE CASSEROLE
GREEN BEANS WITH NUTMEG
MEXICAN COLE SLAW
ENRICHED BREAD BUTTER
ENRICHED BREAD BUTTER
CHOCOLATE CAKE FLOAT
MILK

Meat and Noodle Casserole

SERVINGS: 100—3/4 cup
UTENSILS: 4—12 x 20 inch pan
Weight Measure
Noodles 4 lbs. 2 gals.
Salt 3 oz. 3 tbsp.
Water, boiling 2 gals.
Ground beef 13 lbs. 2½ gals.
Onions, finely chopped 1 lb. 1 qt.
Cream of Tomato Soup, condensed 9 lbs. 6 ozs. 3—No. 5 cans
Spaghetti Sauce 6 lbs. 12 ozs. 1—No. 10 can
Water 3 qts.
Cheese, grated 2 lbs. 8 ozs. 2 qts.


MRS. MARION GRIFFIN, Hot Lunch Director
Fredrick R. Noble School, Willimantic, Connecticut

Sexton Favorites

BEef HASH Use savory beef hash in stuffing peppers or cabbage or hash with egg topper.
(Packed in No. 8 cans.)

CHILI CON CARNE With or without beans and mild chili flavor . . . you will enjoy this Mexican dish from south of the border. (Packed in No. 5 cans and No. 10 cans.)

Meat Loaf

SERVINGS: 100—3½ ounce slice
UTENSILS: 2—12 x 20 inch pan
Weight Measure
Flavor and Protein Builder 2 lbs. 13 ozs. 2 qts.
Water 3½ qts.
Ground beef 15 lbs. 2½ gals.
Onions, finely chopped 1 lb. 8 ozs. 1½ qts.

Soften Flavor and Protein Builder in water. Mix in remaining ingredients. Place 15 lbs., 15 ozs. (1½ gals.) mixture into each pan. Bake in a moderately hot oven 350°F.; 45 minutes or until done. Slice. Serve with gravy made from pan drippings.

VIVIAN WEBB, Manager
Hopeville High School, Hopeville, Georgia