

Recipe of the Week

SAUCE FOR FISH

2 med. onions	pepper
1 cup of water	¼ cup of fat
1 green pepper	½ cup tomato paste
	salt

Chop onions and pepper, brown slightly, in some of the oil from the fish, add tomato paste and water, season and let it simmer for 30 minutes. Pour the sauce over fish or serve it as desired.

BAKED SALMONS

1 large can salmon	½ t paprika	½ stick butter
¼ green pepper	black pepper	⅓ cup bread crumbs
1 t baking powder	1 cup milk	salt
3 eggs	1 med. onion	

Open can, drain off stock and save it to use for basting. Remove all bones and skin from salmon. Cut onions and green pepper in small pieces, beat eggs and add all ingredients, mix well. Pour in baking dish. Cover and bake in 350 degree oven for 35 minutes. Uncover and brown. Remove from oven and pour drained stock over the salmon. Serve.

MUFFIN ROLLS (GLAZED)

1 yeast	½ cup milk	¼ cup water
1 whole egg	2 cups flour (sifted)	½ stick butter
1 tab. sugar	½ teas. salt	½ cup raisins
¼ brown sugar	½ teas. cinnamon	¼ cup wheat flour

Heat water to luke warm, pour over yeast, beat eggs in bowl, add sugar, salt, and warm milk, blend, add yeast and melted butter, add flour, little at a time, blend well, turn out on board and knead for five minutes, place in oiled bowl and let rise, then knead it again for five minutes, let it rise again, then roll it out to about (¼) one-fourth inch in thickness. Then add chopped raisins, and sprinkle brown sugar and cinnamon over it, roll up in a long roll and cut it in about one inch. Put in muffin pan on top of a syrup made of ½ cup brown sugar, 2 tab. butter, press dough down to form the muffin cup, let rise and bake in oven 300 degrees until brown, turn out at once. **DO NOT EAT FOR 24 HOURS.**

APPLE PIE

(10 inch plate)

2 l.s. apples	3 t. flour	⅛ t. nutmeg
1½ or 2 cups sugar	1 stick butter	⅛ t. cinnamon
½ cup raisins	pinch of salt	½ cup water

Peel and slice apples, put in pot, mix sugar and flour, pour over apples, mix. Add water and cook on flame until tender, remove from flame, add other ingredients, pour in unbaked pie crust. Top with cross stripe or whole crust. Put in crust to let out steam. Bake in oven 350 degrees until brown.