

Oven browned Potatoes

1. wash & peel red potatoes
2. wipe with clean cloth
3. brush with butter
4. Roll in Toasted bread crumbs
5. Bake in a greased tin until tender

Oven at 350° 1 to 1 1/4 hours

Serves 6-8.

International Casserole

- 1 1/2 lbs. sausage - partially cooked & fat.
 Add 1 med onion diced fine. drained off.
 8 stalks celery chopped
 1/2 green pepper chopped.
 1 carrot grated.

6 cups water - 2 pkgs Liptons chicken rice soup.
 3/4 cup rice

Cook and combine two mixtures.
 Add 3 oz. can mushrooms sprinkle sliced almonds or peanuts on top. Bake 30 min at 350°.

Wholewheat bread

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| 2 cups. starter mix | 2 tps Salt |
| 1 c warm water | 1/3 cup milk powder |
| 2 tbsp. melted short. | 5 c W.Wheat flour |
| 1/2 c. brown sugar | |

mix and knead for 10 min. Proof for 2 hrs. Punch down and let rest for 30 min. Shape into loaves. Brush with oil & proof for 1 hr. Bake in 375° oven for 40 min.

Klondike soughdough Hotcakes

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| 2 cups starter mix | 2 tbsp. melted shortening |
| 1 cup warm water | 1/4 cup milk powder |
| 1 tsp. vinegar | 1 c. sifted flour |
| 1/2 tsp. salt | 1 tsp. baking powder |
| 1 1/2 tbsp. molasses | 1 tsp. soda |

Combine first 6 ingredients and mix. add milk powder and flour and mix to make a medium thick creamy batter. add b. powder and soda dissolved in 1 tbsp. warm water and sprinkle over top of batter and mix in gently. spoon out on hot griddle lightly greased. Bake until bubbly and turn.