

A
Collection
of
Favourite
Recipes

By NORA OUSLEY-GLOVER

CO. AUTHORED By
EMMA L. BOWE

Dedication
to My Daughters
Eula & Emma
and to
Their Children
and Their Children's Children
Other Relatives & Friends
Far and Near
and to those
who have patronized My Cooking
Over The Years

- Nora -

Foreword



Being one of a large family, I started to cook at a early age. At ten years old my mom let me go out on my first baby sitting job. Besides caring for the baby, the job required that I cook also. So I began my cooking career. Over the years I have earned the name of being the best cook in our town (MT. AIRY. NC). Friends and relatives have prompted me to release my secrets for some of their favourite dishes. This has really been a task as I have never used measuring utensils nor have I ever used a cook book. However the following recipes have recently been kitchen tested by me. Using accurate measures and portions each recipe can be increased to serve as many persons as you wish.

Through these few recipes, may you discover the joy of cooking, as I have known.

And may peace and love abide in your heart and in your home.

Sincerely,
NORA OUSLEY-GLOVER

Don't
let this Book
Get Lost please

Contents

NORAS ROLL RECIPE	P. 1
SNACKS	P. 2-5
MAIN DISHES AND CASSEROLES	P. 6-11
VEGETABLES	P. 12-14
DESSERTS	P. 15-22

NORA'S ROLL RECIPE

Nora's Famous Hot Rolls

Ingredients:

- 3 cups all purpose flour
- 2 cups buttermilk (room temperature)
- 2 tbs. baking powder
- 2 tbs. sugar
- 1 tsp. salt
- $\frac{1}{4}$ tsp. baking soda
- 2 pkgs. dry yeast
- 3 heaping tbs. shortening
- $\frac{1}{4}$ lb. butter

Mix together flour, soda, baking powder, salt and sugar add shortening (meanwhile dissolve yeast in warm water as directed on package. Add to flour mixture along with buttermilk, mix to a soft dough. Cover and put to rise in a place. When dough has risen to about triple the amount, it is ready to knead. Start-with-a-cup of flour. Knead small amounts of flour into dough till dough is light and soft, be careful not to knead in too much flour. Roll out dough, have melted butter on hand, use small biscuit cutter, as you cut, you put them in pan. Cover and let rise double in size. Pre-heat oven at 350 degrees. Fifteen minutes is the normal cooking time. If sweet milk is used in this recipe, you must omit the baking soda. You can make these rolls and freeze them for months. This recipe can be doubled as many times as you wish.

SNACKS

Sweedish Meatballs

2 lbs. finely ground beef
4 tbs. finely chopped onions
2 beaten eggs
1 cup fine dry bread crumbs
1 1/3 cup milk
2 tsp. salt to taste
1 tsp. pepper
1/4 tsp. allspice
1/2 tsp. nutmeg
1 tsp. brown sugar
4 tbs. caraway seeds
2 tbs. flour
1/2 cup butter
2 cups beef bouillion

In large bowl combine all ingredients except flour, butter and bouillion. Mix well. Use spoon to form balls. In frying pan cook balls in butter until evenly browned. Remove from pan and add bouillion to pan. Combine 2 tbs. flour with 1/3 cup of water. Add to pan, stir constantly until thick. Return balls to pan. Cover and cook slowly for 20 minutes. Insert toothpicks and serve.

Sardine Stuffed Eggs

12 hard cooked eggs
1 can sardines drained
1 tsp. salt
1 tsp. pepper
1 tsp. garlic powder
2 tbs. chopped chives
1 minced celery stalk
4 tbs. grated onions
1 tbs. milk
1/2 tsp. dry mustard
Paprika

Halve eggs lengthwise, remove yolks and mash. Mash sardines. In a bowl, combine yolks, salt, pepper, garlic powder, chives, celery, onions and sardines. Add milk and mustard, stuff whites and sprinkle with paprika.

Chicken Liver Stuffed Eggs

12 hard cooked eggs
1 lb. chicken liver
1 tsp. black pepper
½ tsp. ground red pepper
2 tbs. cooking oil
1 tsp. crushed garlic
1 stalk minced celery
2 tbs. grated onion
Salt to taste
1 tbs. worchestire
Pimento and Parsley
¼ cup-mayonnaise

Halve eggs, remove yolks and mash. Remove gristles and veins from chicken livers. Heat oil in skillet, add chicken livers.

Salt to taste. Saute livers, turning often until nearly done. Add pepper, celery, onions, garlic. Continue to cook until ingredients are soft and liver is done.

Remove from heat. Mash or put in Blender. Add egg yolks and mayonnaise and worchestire. Mix well. Stuff egg whites. Decorate with pimento and parsley.

NOTE: Very good as Sandwich Spread.

Cheese Biscuit

1 lb. sharp cheese
1 lb. butter or margarine
3 cups flour
1/8 tsp. salt

Grate cheese. Cream butter and cheese to a soft mixture. Mix in flour, roll out thin. Cut in small circles. Bake at 350 degrees for 10-15 minutes. For variation add ¼ cup finely chopped pecans or walnuts into mixture. These biscuits will keep for several days in covered jar or tin.

Party Cheese Ball

½ lb. sharp cheddar cheese grated
¼ lb. roquefort cheese
8 oz. cream cheese
2 tbs. port wine
½ cup cooked ground ham
¼ cup grated onion
Juice of one lemon
1 tsp. crushed garlic
½ cup chopped nuts
tabasco and worchestire sauce to taste
2 fresh apples (red and yellow)

In large bowl, blend all cheeses together, add other ingredients (except nuts and apples) to cheese mix well, refrigerate for one hour. Shape into ball, roll in chopped nuts, place on serving tray cover with saran and return to refrigerator. When ready to serve, garnish with red and yellow apple slices placed alternatly around cheese ball.

Shrimp Scampi

2 lbs. large shrimp peeled and drained
8 tbs. butter
½ cup olive oil
1 tbs. lime or lemon juice
2 tbs. finely chopped garlic
1 tsp. salt
1 tsp. black pepper
¼ cup finely chopped onions or scallions
4 tbs. finely chopped fresh parsley

Split each shrimp down the back. Spread it flat, wash under cold running water. Pat dry with paper towels. Pre-heat broiler. In small sauce pan, melt butter and olive oil, add onions or scallions and garlic. Stir, arrange shrimp in shallow baking dish, sprinkle with salt and papper to taste.

Pour the butter mixture over them making sure the shrimp are thouroughly coated. Broil four inches from heat for 5 minutes turn shrimp over and broil another 5 to 7 minutes until shrimp are light brown and firm to the touch. Place shrimp on serving platter. Pour sauce from broiler pan over them, sprinkle with chopped parsley and lemon juice.

MAIN DISHES AND CASSEROLES

Green Pepper Steak

2 lbs. Round Steak (sliced thin)
1 lg. Sweet Pepper
1 lg. Onion
¼ cup Cooking Oil
4 tbs. Flour
1 tbs. Garlic Powder
3 tbs. Worcestershire Sauce
3 tbs. Soy Sauce
2 tbs. Meat Tenderizer (plain)
Salt and Black Pepper to taste.
1 can of Consomme or beef broth

Pound or beat steak, sprinkle with tenderizer salt and black pepper, cut in strips and lightly flour, in heavy skillet heat oil, brown steak quickly on both sides, remove to plate, in same pan saute lightly (do not brown) the sliced onion and strips of sweet pepper remove from pan add remaining flour stir and let brown darkly, add consomme or broth with 2 cans of water let mixture come to boil lower heat, add steak, onion, sweet pepper soy sauce and worchestire, cover and cook on very low heat for 45 minutes or till steak is very tender.

Country Fried Chicken

2½ lb. chicken, cup up, pat dry
add salt and pepper to taste
1 cup flour
3 tbs. paprika

In iron skillet pan, half full with cooking oil and heat slowly.

Mix flour into paprika and black pepper. Dredge chicken pieces, when oil is very hot. Add floured chicken.

Cover and cook on medium high. When brown on one side turn chicken. Return cover and cook until golden brown.

Pour off oil, leave chicken in covered pan to keep warm. Store seasoned flour for future use.

Chicken Pot Pie

1-3 lb. whole chicken
2 tbs. poultry seasoning
1 tsp. black pepper
2 tsp. paprika
2 cans cream of chicken soup
¼ lb. margarine or butter
salt to taste
Baking dish with cover

Wash chicken and put on to boil in salted water. Add bay leaf and poultry seasoning and black pepper. Cover and boil on medium heat till chicken is done. Meanwhile you may prepare your favourite pie crust mix. When chicken is done, remove from stock. To 3 cups of stock and 2 cans of cream of chicken soup. Simmer till mixture is smooth like gravy. Remove skin and bones from chicken, cut in cubes. Grease baking dish with half of margarine, add remainder to stock. Place cubed chicken in baking dish. Pour stock mixture over chicken. Sprinkle with paprika. Cover with pie crust. Bake covered at 350 degrees for one half hour uncover and finish baking 30 minutes till crust is golden brown. Serve bubbling hot.

NOTE: Ingredients my favourite pie crust:

1 cup flour
¾ cup shortening
½ tsp. salt
cold water or milk
mix to soft dough.

Sauerkraut Casserole

Ingredients

Sauerkraut (cooked)
mild cheese (grated)
buttered bread crumbs
tabasco
sliced tomatoes and onions are optional
black pepper

Grease a large casserole dish. Put in a layer of sauerkraut, a generous layer of cheese, another layer of sauerkraut, another layer of cheese and a last layer of sauerkraut.

Top with layer of buttered crumbs and bake in 350 degree oven for 45 minutes until mixture is bubbly and crumbs lightly browned. If you use onions and tomatoes, add them with each layer of sauerkraut. Add a little melted butter with each layer.

Broccoli Cheese Pie

- 1 cup milk
- 3 eggs
- $\frac{1}{4}$ cup flour
- 1 tsp. salt
- $\frac{1}{4}$ tsp. Gr. nutmeg
- $\frac{1}{2}$ tsp. pepper
- 1 large sliced onion
- 1 (10 ounce) pkg. frozen chopped Broccoli, thawed and drained
- 1 cup shredded mild cheese, 4-6 ounces
- 1 deep dish (9 inch) unleaked pie shell

Pre-heat oven to 350 degrees. In small bowl, combine milk, eggs, flour, salt, pepper and nutmeg. Mix well and set aside. Alternately layer onion, Broccoli and cheese in pie shell. Pour egg mixture over layers. Place pie on cookie sheet and bake for 50-60 minutes. Let stand 10 minutes before cutting. Makes 6 servings.

Chicken and Ham Bake

- 2 cups cooked cubed chicken
- 1 cup cooked cubed ham
- 1 cup chopped celery
- $\frac{1}{2}$ cup chopped onion
- 1 3 oz. can sliced mushrooms
- 1 cup light cream
- 2 tbs. cooking sherry
- 4 oz. swiss cheese
- $\frac{1}{2}$ cup buttered bread crumbs
- 2 tbs. butter
- 3 tsp. flour
- $\frac{1}{2}$ tsp. salt
- 1 tsp. black or white pepper

Cook onion and celery in butter, blend in flour, salt and pepper, add undrained mushrooms, cream and sherry, cook until thickened and add chicken and ham. Layer in buttered casserole dish with swiss cheese. Top with bread crumbs. Bake at 400 degrees for thirty minutes.

NOTE: Cooked turkey may be used for variation.

Chicken and Dressing Casserole

- 1 pkg. corn bread dressing
- 4 cups cubed chicken
- ¼ lb. margarine
- 1 can cream of celery soup
- 1 can cream chicken soup
- 2 cans chicken broth

Melt margarine and stir into dressing dilute soups with broths in greased casserole alternate layers of dressing, chicken, soup broth mixture. Top with dressing and bake at 350 degrees until golden brown.

Turkey Quiche

- 1½ cups finely diced cooked turkey
- 1 cup shredded swiss cheese
- 1/3 cup finely chopped green onion
- ¼ cup chopped chillies
- 2 tbs. flour
- 4 eggs
- 2 cups whipping cream
- ¾ tsp. salt
- ¼ tsp. sugar
- 1 tsp. dried thyme

Pastry for 10 inch pie shell or use recipe below.

Prepare pastry. Mix turkey, cheese onion, chillies and flour, then spread evenly in pastry lined pie plate. Beat remaining ingredients with beater, pour over turkey mixture. Bake in pre-heated 425 degree oven for 15 minutes. Reduce temperature to 300 degrees and continue baking until inserted knife comes out clean (about 30 minutes). Let it stand for 10 minutes before serving.

Makes 6 servings. PASTRY

- | | |
|------------------|--------------|
| 1¼ cups flour | ¼ tsp. salt |
| ½ cup shortening | 2 tbs. salt |
| ½ beaten egg | 2 tbs. water |
| 1½ tsp. vinegar | |

Blend flour, shortening, salt and sesame seeds, until like big crumbs. Beat one whole egg and combine one half of beaten egg with water and vinegar. Stir egg mixture into flour mixture gradually with fork until all flour is moistened. Gather into a ball, roll to fit pie plate and ease into place. Trim the edges and flute.

Sour Cream Noodle Bake

- 1 pkg. (8 oz.) medium wide noodles
- 1/8 tsp. pepper
- 1 lb. ground beef
- 1 pint sour cream
- 1 can (8 oz.) tomato sauce
- 1 cup thinly sliced green onion
- 1 tsp. salt
- 1 cup (4 oz.) shredded cheddar cheese

Cook noodles in boiling, salted water until not quite tender, about 4 minutes; drain. Brown beef. Stir in tomato sauce, salt, garlic salt and pepper. Simmer, uncovered, 5 minutes. Mix together sour cream, onions and noodles. In greased 2-quart casserole, alternate layers of noodle and meat mixtures, beginning with noodles and ending with meat. Sprinkle with cheese and then bake in pre-heated 350 degree oven for 20-25 minutes, or until cheese is lightly browned.

Country Casserole

- 1 10 oz. pkg. frozen broccoli spears cooked and drained
- 1 10½ oz. can condensed cream of chicken soup
- 1 cup cooked chicken pieces
- ½ cup mayonnaise
- ¼ cup fine bread crumbs or crackers
- ¼ cup finely shredded cheese
- 1 T. melted butter

Arrange broccoli in 10x11 casserole dish. Top with chicken, combine soup, mayonnaise and juice and pour over chicken, sprinkle with cheese, mix crumbs and butter in sauce pan, slightly brown and sprinkle over cheese. Bake at 350 degrees for 25-30 minutes.

VEGETABLES

Country Style String Beans

2 lbs. fresh string beans
(canned or frozen cut beans may be used)

¼ cup vinegar

½ cup sugar

1 lg. onion

6 slices bacon

2 tbs. cooking oil

Salt to taste

Water to cover beans.

Put beans on to boil in salted water, cover. Fry bacon crisp, remove from pan to drain on paper towel. Combine cooking oil and bacon drippings and pour into beans.

Add sugar and vinegar to beans. Cover and continue to cook until beans are tender and nearly dry. Last 15 minutes of cooking add sliced onion to beans.

When ready to serve crush bacon very fine and sprinkle over beans.

NOTE: Be sure to serve beans piping hot.

Marinated Carrots

2 lbs. carrots

½ cup of onion

½ cup of salad oil

¼ tsp. dry mustard

½ green pepper sliced

½ cup of V-8 tomato juice

½ cup of vinegar

Cook carrots until just done. Drain, then mix all ingredients. Pour over carrots. Refrigerate for 24 hours before eating. Will keep covered in refrigerator 2-3 weeks.

Country Fried Corn

6 ears corn

2 tablespoon sugar

2 tbs. flour

¼ cup butter or bacon dripping

Cut corn from cob and scrap. Stir flour and sugar into cut corn. Heat butter or bacon dripping then pour corn into pan. Stir frequently to avoid sticking. Add salt and pepper to taste.

Tomato Cucumber Marinade

- 2 large tomatoes sliced
- 1 large cucumber sliced thin
- 1 large onion sliced thin and separated into rings
- $\frac{1}{2}$ cup salad oil
- $\frac{1}{4}$ cup vinegar
- 1 tsp. salt
- $\frac{1}{4}$ cup sugar
- 1 tbs. dried basil
- 1 tbs. tarragon crushed
- 1 tsp. black pepper
- 1 clove crushed garlic
- 1 medium head lettuce

Layer tomatoes, cucumber and onion in shallow dish. In bowl, combine all other ingredients and blend well. Pour over vegetables, cover and refrigerate over-night. Before serving, drain vegetables and arrange in lettuce lined bowl. Reserve marinade to pass with vegetables.

English Slaw

- 1 small green cabbage head
- 1 sweet pepper
- 1 med. onion
- 2 lg. carrots
- $\frac{1}{2}$ cup sugar
- 1 tsp. salt
- $\frac{1}{2}$ tsp. ground chillies or black pepper may be used
- 1 tsp. celery seed
- $\frac{1}{4}$ cup cider vinegar
- $\frac{1}{4}$ cup corn oil

Use sharpe knife, shred cabbage very thin, grate carrots and onion add to cabbage, mix all other ingredients, and pour over cabbage. Cover and refrigerate. Will keep in refrigerator 10 to 12 days.

DESSERTS

Emis Party Cake

Preheat oven to 325 degrees, prepare oblong or square sheet cake pan.

6 cups all purpose flour sifted

3 cups sugar

2 tsp. baking powder (not heaping)

1½ lbs. butter

6 eggs

pinch of salt

1¼ cup milk (more or less)

2 tsp. vanilla extract

2 tsp. lemon extract

2 tsp. almond extract

2 tbs. rose water

raisins (optional)

Nuts (optional)

1 small pkg. lime jello

1 small pkg. strawberry jello

Sift together dry ingredients

In lg. bowl, cream together butter and sugar till light and fluffy, break-up eggs with fork and add to butter mixture, mix well, add flavorings add flour and milk alternately to egg mixture, (mix well, do not overbeat) for rainbow color effect: pour ¼ of batter into pan, sprinkle with ½ pkg. of lime jello, alternate batter and both flavours of jellow. If raisins are used lightly flour them before adding to batter. Baking time, about 1½ hrs. let cool slightly, remove from pan while cake is still warm spread with my favourite glaze.

My Favorite Glaze for Cakes

1 box icing sugar

1 tbs. rum extract

1 can frozen orange juice - 6 oz.

2 tbs. butter

Sift sugar and set aside. Cream butter add sugar and orange juice alternately until spreading consistently. Add extract and spread over warm cake.

Never Fail Peach Pie

- 1 large can peach halves
- 1 medium can peach slices
- 1 unbaked pie shell
- 1/3 cup butter
- 1/2 cup flour
- 1 egg
- 1/2 tsp. vanilla

Pre-heat oven to 300 degrees.

(If fresh peaches are used peel and sweeten to taste).

Drain both cans of peaches, place peach halves in pie shell, flat side down. Fill empty spaces with sliced peaches. Cream together butter and sugar. Add flour, mix well. Beat in the egg and add vanilla. Spread mixture over top of peaches. Bake for one hour. Serve warm or cold.

Bread Pudding

- 4 cup diced bread
- 1/2 cup brown sugar
- 1/2 cup granulated sugar
- 3 eggs
- 1 cup milk
- 1 cup raisins
- 1/4 cup nut (any desired)
- 1 tsp. baking powder
- 2 tsp. vanilla
- 2 tsp. nutmeg

Soak bread several hours. Drain, mix all ingredients. Add to bread, pour into well greased pan. Bake at 350 degrees for 25-35 minutes.

Sauerkraut Cake

½ cup butter
2 cup sugar
3 eggs
1 tsp. vanilla
2 cup plain flour
1 tsp. baking powder
1 pinch baking soda
¼ tsp. salt
½ cup cocoa
1 cup water
1 cup chopped nuts
2 cups (1 No. 2 can Sauerkraut)

Rinse Sauerkraut, chop and drain. Sift dry ingredients together include cocoa, cream butter and sugar together. Add vanilla, beat in one egg at a time. Add water and flour. Mixture alternately, mix in Sauerkraut, fold in nuts. Bake in well greased and floured tube pan at 325 degrees or until cake is done.

Sweet Potato Cake

1 cup butter
2½ cup sugar
4 eggs
3 cup mashed sweet potatoes
3 cup plain flour
1 tsp. baking powder
1 pinch baking soda
¼ tsp. salt
1 tsp. each of vanilla, nutmeg, cinnamon
1 cup chopped nuts
1 cup coconut - grated

Sift dry ingredients together. Cream butter and sugar together. Then add eggs, vanilla, then potatoes. Mix into dry ingredients. Fold in nuts and coconut, spoon into well greased and floured tube pan. Bake at 350 degrees for 1 hour until cake is done when tested.

Sweet Potato Pudding

3 cups sweet potatoes
2 cups sugar
1 tsp. vanilla
1 tsp. cinnamon
4 eggs
 $\frac{1}{4}$ lb. butter
1 tsp. baking powder
 $\frac{1}{2}$ cup milk

Cook sweet potatoes, drain and mash, add eggs, sugar and butter whip until fluffy add all other ingredients to potatoes Alternately with the milk, pour into well greased pan and bake at 350 degrees for 30 mins.

Creamy Cheese Cake

3 eggs
1 cup sugar
16 oz. cream cheese
1 tsp. vanilla

Blend ingredients until creamy. Pour into prepared 9 inch.

Graham Cracker crust. Bake in 350 degree oven for 25-35 minutes. Cool

Topping

1 pint sour cream
3 tbs. sugar
 $\frac{1}{2}$ tsp. vanilla

Combine all ingredients and mix well. Spread on cooled pie.

Apple Cake

3 cups flour
1 tsp. soda
1 tsp. cinnamon
2½ cups sugar
3 eggs
1¼ cup cooking oil
2 tsp. vanilla
2 tsp. rose water
¼ cup frozen orange juice
2½ cups grated unpeeled apples
½ cup chopped walnuts
1 cup grated coconut

Sift flour, baking soda and cinnamon together.

Combine sugar, eggs, oil, flavourings and orange juice in large bowl. Beat till well blended. Stir in flour mixture till well mixed. Fold in apples, nuts and coconut, spoon into well greased tube pan. Bake in slow oven 325 degrees for 1½ hrs. Cool in pan on wire rack.

Apple Pan Doudy with topping

- 3 cups diced apples
- 3 cups flour
- 2 cups sugar
- ¼ lb. butter
- 1 tsp. baking powder
- 3 eggs
- 1 cup frozen orange juice
- 1 cup brown sugar'
- 1 tsp. cinnamon
- 1 tsp. nutmeg
- 1 tsp. vanilla
- ¼ cup chopped nuts (pecans or walnuts)
- ¼ cup grated coconut

Sift all dry ingredients together. Cream butter and sugar together add eggs and vanilla. Mix well. Add dry ingredients and ¼ cup of the orange juice. Mix well. Fold in apples. Pour into well greased pan and bake at 350 degrees for 30-40 minutes. Leave in pan while warm, spread on topping. Sprinkle with coconut and chopped nuts. Serve warm.

Topping For Pan Doudy

Cook remainder of orange juice in sauce pan with 1 cup brown sugar. Cook over medium heat till mixture thickens. Pour over Pan Doudy then sprinkle nuts and coconut.

Easy Cherry Cobbler

- 1-1/3 cups sugar (divided)
- 3 tbs. butter
- 1 cup sifted flour
- 1 tsp. baking powder
- 3/4 cup milk
- 1 can pitted cherries (red)

Fresh cherries may be used or any other fresh or frozen berries use sugar according to taste.

Blend together one cup of the sugar with butter. Sift together flour and baking powder, add to sugar and butter mixture alternately with milk.

Blend well after each addition. Meanwhile, heat cherries and remaining sugar until sugar dissolves. Turn batter into a shallow casserole. Pour hot cherries on top. Bake in 350 degrees oven for 30 to 35 minutes until golden brown.

Nassau Souffle

- 1/2 cup orange juice
- 1/4 cup sugar
- 1 tablespoon cornstarch
- 2 tablespoon water
- 1/3 cup butter
- 1/2 cup flour
- 2 cups milk
- 1/2 teaspoon vanilla extract
- 4 egg yolks
- 1/2 cup sugar
- 1/8 teaspoon salt
- 1 whole egg
- 7 egg whites

In sauce pan, combine orange juice with sugar. Bring to boil. Mix together, corn starch and water and add to orange juice. Bring to boil stirring continuously. Set aside to cool. In heavy sauce pan, melt butter and add flour and stir well. Add milk slowly beating to prevent lumping. Add vanilla extract and continue beating until mixture comes to boil. Simmer until sauce thickens. Remove from heat and let stand a few minutes. When slightly cooled, add egg yolks, sugar, salt and whole egg. Blend well, add orange juice mixture. Beat egg white until stiff but not dry. Fold into the mixture. Gently pour into a 2 qt. Souffle dish. Set the dish in a shallow tray of hot water and place the dish and it's tray in a pre-heated oven (350 degrees) and bake for 20 minutes. Remove water tray and set Souffle dish directly on oven rack to bake for another 15-20 minutes. When an inserted knife comes out clean Souffle is ready. Makes 8-10 servings.

AUTOGRAPHS

