

mary Jean cookies

- 1 c margarine
- 1 c graham crumbs

Pat in bottom of pan.

- ~~sugar~~ 16 oz choc chip
- 11 oz butter scotch
- 1/2 c coconut
- 1 c nuts
- add can eagle brand milk

bake 350 - 30 min.

Memo

from the desk of

- Margala Orl

Parley

1 onion

garlic

1/2 lb meat

2 cans tomato paste

1 can mushrooms

from bottom of beef fry pan

with oil - add parley &

cook till brown. then add

onion & 2 cloves garlic

add meat & brown  
4 cups  
mashed  
tomato paste -  
add in stove for 1/2 hr

INTERMOUNTAIN EQUIPMENT COMPANY  
210 NO. 4TH  
POCATELLO, IDAHO  
PHONE CE 3-1031

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acimaw for 2 hrs

Roquefort or Bleu Cheese Salad Dressing  
 1 cup SARD Oil  
 1 Tbs Red Wine Vinegar  
 1/2 tsp SALT  
 1/2 tsp Paprika  
 1/2 tsp Dry Mustard  
 1/2 tsp Season. Salt  
 1/4 tsp Garlic powder  
 1/2 tsp Worcestershire Sauce  
 1 tsp Lemon Juice  
 2 To 3 oz Roquefort Cheese or Bleu Cheese  
 Gumpel

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Tomato Soup Cake -  
 1/2 c Shortening } cream  
 1 c Sugar }  
 1 can Tomato Soup - add Soda  
 2 tsp. Soda }  
 2 c flour - alternate with soup  
 add 1 tsp cloves - 1 tsp cinnamon -  
 1 tsp nutmeg - 1 c nuts - 1/2 pkg. dates  
 + Raisins - 1/2 pkg. or choice.  
 Bake in loaf pan - (flour pan) 350 oven  
 for about 1 hr. - add a small amount of  
 water in a pan to the oven -  
 Can be frosted or leave unfructed

# "The Recipe" - 20 - Double JTB

1 qt Pineapple juice

1 C sugar syrup - (1 C sugar boil with 1 C water)

1 C lemon juice

1/2 C grenadine syrup

1/5 brandy

1/5 Medium brandy (2) rum

Add block of ice (no ice cubes) -  
before serving pour in 2 quarts chilled  
Soda water -

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PERMARKETS, page FD2

chef Rose of the Peacock Dining Room for sharing this recipe with us.

The Hassayampa Inn is located at 122 E. Gurley in Prescott.

## BLEU CHEESE VINAIGRETTE

(From Hassayampa Inn, Prescott)

- 2-1/2 tablespoons garlic, minced
- 1/2 cup plus 2 tablespoons olive oil, divided
- 1 pinch oregano
- 1/2 teaspoon basil
- 1/2 cup salad oil
- 1 tablespoon black pepper
- 2 teaspoons salt
- 1-1/2 tablespoons freshly squeezed lemon juice
- 1/2 cup sugar
- 2 tablespoons white vinegar
- 3 tablespoons water
- 2 teaspoons Tabasco sauce
- 4 ounces bleu cheese, crumbled

In a small saucepan over medium heat, saute garlic in 2 tablespoons olive oil about 2 minutes. Add oregano and basil. In a medium bowl, combine 1/2 cup olive oil, salad oil, black pepper, salt, lemon juice, sugar, vinegar, water, Tabasco and bleu cheese. Add the sauteed garlic and blend with a wire whip. Refrigerate before serving.

Makes approximately 2 cups.

Approximate values per 2-tablespoon serving:  
188 calories, 17 g fat, 5 mg cholesterol, 7 g carbohydrates, 366 mg sodium, 81 percent calories from fat.

If you wish to request a recipe from a Valley restaurant, write to: By Request, food! section, *The Arizona Republic* and *The Phoenix Gazette*, P.O. Box 2245, NF-17, Phoenix, AZ 85002. Please be aware that some restaurants do not share.

## ARIZONA CHILI

- 2 lbs grd. beef
- 1 lb stew meat, chopped into bite-size pc.
- 1 diced red onion
- 1 diced grn. pepper
- 5 sections garlic, chopped fine
- 2 cans kidney beans
- 1 large can tomatoes
- 1 jalapeno, chopped fine
- 1/2 c. chopped cilantro
- 1 T. cumin

over -

1 tsp. bk pepper

2 t. chili powder

1 t. oregano

1 t salt

Large can green chilies

Grated cheese & sliced onion for top (opt.)

Burrito-size flour tortillas (opt.)