

Proudly Presents
CARSON'S RECIPES FOR

Tuesday, March 15, 1955

BANANA SPLIT TORTE

- 2 medium bananas, sliced
- 1 tablespoon lemon juice
- 1/2 pound sugar wafers (ice cream type)
- 1 square (or one ounce) German sweet chocolate, grated
- 1/2 cup butter
- 1-1/2 cups sifted powdered sugar
- 1 teaspoon vanilla
- 2 eggs

Marinate sliced bananas in lemon juice for 5 minutes. Roll sugar wafers and sprinkle half of the crumbs over a buttered 8 x 8 x 2 pan. Cream butter, add powdered sugar, vanilla and the eggs (one at a time) beating continuously and vigorously. Add sliced bananas to buttered pan, then the grated chocolate and pour or spread the creamed mixture over all. Pat down balance of cookie crumbs and refrigerate at least 3 hours. Cut in squares, garnish with whipped cream, a slice of banana or a pecan half.

LIME CHIFFON TORTE

- | | |
|-----------------------------------|---------------|
| 1 tablespoon gelatin softened in: | 4 egg whites |
| 1/2 cup cold water | 1/2 cup sugar |
| 4 egg yolks, slightly beaten | |
| 1/2 cup sugar | |
| 1/8 teaspoon salt | |
| 1/3 cup lime juice | |
| 1 teaspoon grated lime rind | |
| 1/2 teaspoon grated lemon rind | |

Blend egg yolks, sugar, salt, lime juice, and grated rinds and cook over boiling water till thick and foamy, beating constantly with beater (about 5 minutes). Remove from heat, add gelatin, mix well add 1 or 2 drops of green food coloring. Cool till thick enough to mound slightly when dropped from spoon. Beat egg whites, add the 1/2 cup of sugar gradually and fold into the custard mixture. Pipe lightly into baked tart shell, chill several hours and serve topped with whipped cream.

MEAL-IN-ONE

- 3/4 cup fine dry bread crumbs soaked in:
- 3/4 cup evaporated milk
- 1 medium onion, chopped fine
- 1 pound ground beef
- 1 teaspoon salt
- 1/4 teaspoon nutmeg
- 1/4 teaspoon MSG

Blend above ingredients together, (including the soaked crumbs) and shape into 12 meat balls. Dredge in flour.

3 tablespoons butter
1 medium onion, sliced
3 cups thinly sliced potatoes
1 number 303 can of peas (drain, but save juice)
1 cup liquid (juice from peas with enough water added to bring to
one cup)
1/4 teaspoon salt and pepper to taste

Melt butter in skillet, saute onion slices. Remove onion and brown meat balls on all sides. Turn heat down to simmer, lay the sauteed onion slices on top of meat balls, then the sliced potatoes, the peas, the cup of liquid and the seasonings. Cover tightly, cook very slowly about 30 minutes. NOTE: DO NOT remove cover at any time during the cooking period.

*****GUEST: Mrs. Raymond Bond