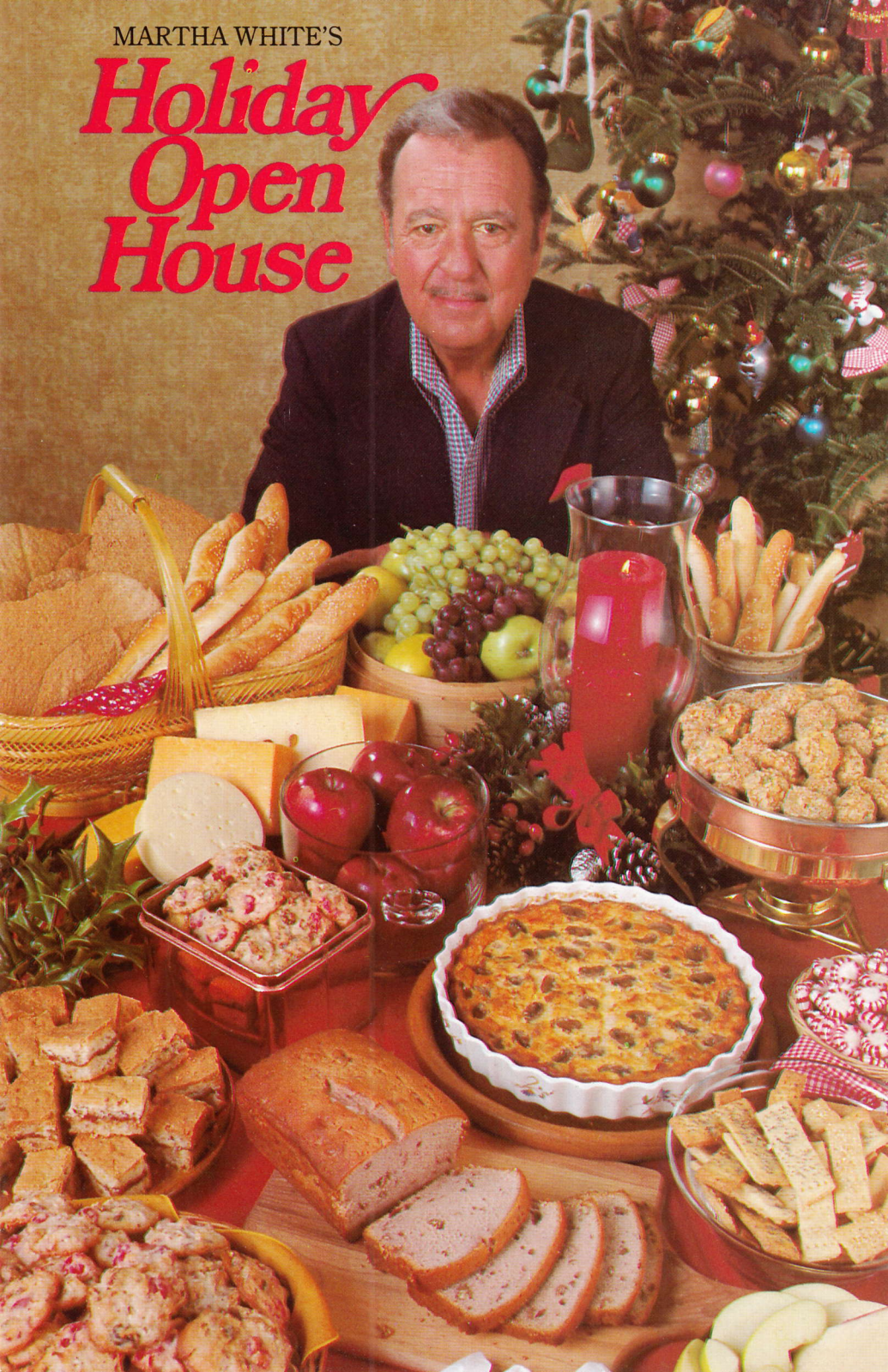


MARTHA WHITE'S

# Holiday Open House





Families seem to put so much love into the food they prepare for holiday celebrations. Each recipe is special. My friends at Martha White have shared some mighty good ones with me over the years. Here are some favorites we want you to have — along with our wishes for a very happy holiday.

*Jennisee Eric Ford*

## **Appetizers**

### **QUICK QUICHE**

This easy quiche makes its own crust as it bakes.

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| <i>4 strips bacon</i>                           | <i>¼ teaspoon salt</i>  |
| <i>1 small onion<br/>chopped</i>                | <i>½ teaspoon dry<br/>mustard</i>                                 |
| <i>2 tablespoons but-<br/>ter or margarine</i>  | <i>dash red pepper</i>  |
| <i>1½ cups milk</i>                             | <i>1–3½ ounce can<br/>sliced mushrooms<br/>drained (optional)</i> |
| <i>3 eggs, beaten</i>                           |   |
| <i>½ cup Bixmix</i>                             |   |
| <i>1 cup (4 ounces)<br/>grated sharp cheese</i> |   |

Heat oven to 375 degrees. Fry bacon until crisp; then drain and crumble. Saute onion in butter until transparent. Combine all remaining ingredients, except mushrooms, in a mixing bowl. Add bacon and onion. Mix thoroughly with mixer or process briefly in blender. Pour into a lightly greased 9-inch quiche or pie pan, or a 9-inch square cake pan. Bake about 35 minutes or until knife inserted in center comes out clean. Allow to stand at least 5 minutes before cutting into wedges or squares. Makes 6–8 main dish servings or 24 bite-size servings. Even Quicker Quiche: Use ¼ cup bacon bits and 2 tablespoons instant minced onions, instead of bacon strips and sauteed onion. Melt the butter and add to milk mixture.

### **PARTY CROQUETTES**

A hint of dill adds a special flavor to these seafood appetizers.

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| <i>1–7¾ ounce can<br/>salmon</i>   | <i>3 tablespoons<br/>minced green<br/>pepper</i> |
| <i>1½ cups crumbled<br/>Martha White<br/>biscuit crumbs,<br/>divided</i> | <i>½ teaspoon dill<br/>weed, crushed</i>         |
| <i>1 egg, beaten</i>   | <i>¼ teaspoon salt</i>                           |
| <i>½ cup mayonnaise</i>  | <i>⅛ teaspoon pepper</i>                         |

Heat oven to 425 degrees. Drain and flake salmon. Combine with ½ cup biscuit crumbs and remaining ingredients. Mixture will be soft. Form into 1-inch balls and roll in remaining crumbs. Place on lightly greased baking sheet and bake 12–15 minutes or until lightly browned. Serve warm. Makes 2½ dozen appetizers.



## **With dips, fruit & cheese**

### **CORN CHEESE WAFERS**

Cornmeal gives a nice crunchy texture to these cheese crackers.

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| <i>1 cup sifted Martha<br/>White Self-Rising<br/>Flour</i> | <i>½ cup (1 stick) but-<br/>ter or margarine</i> |
| <i>½ cup Martha<br/>White Self-Ris-<br/>ing Cornmeal</i>   | <i>⅓ cup buttermilk</i>                          |
| <i>⅓ cup grated Par-<br/>mesan cheese</i>                  | <i>Poppy or sesame<br/>seeds</i>                 |

Heat oven to 350 degrees. Combine flour, cornmeal, and cheese. Cut in butter until it looks mealy. Stir in buttermilk, just until dry ingredients are dampened. Knead about five times on lightly floured board or cloth. Roll to about ⅛-inch thickness and cut into little rectangles, about 3 × 1-inches. Place on ungreased baking sheet. Prick with a fork; sprinkle with one of the seeds. Bake 10 to 12 minutes. Makes about 5 dozen crackers.

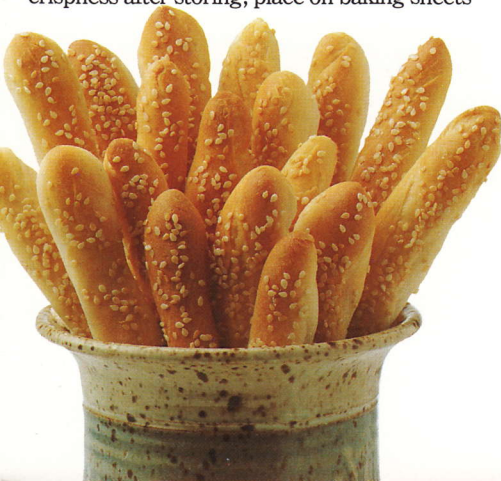
NOTE: If using Martha White Plain Flour or Meal, add ½ teaspoon salt.

## BREAD STICKS

Crisp and chewy, these bread sticks have a flavor similar to French bread.

*2 cakes or packages yeast*  
*1/4 cup lukewarm water*  
*1 tablespoon sugar*  
*1/4 cup olive oil*  
*3 1/2 to 4 cups sifted Martha White Self-Rising Flour*  
*1 cup lukewarm water*  
*1 egg white*  
*1 tablespoon water*  
*Coarse salt, sesame seeds or poppy seeds*

In a large mixing bowl, dissolve yeast in  $\frac{1}{4}$  cup lukewarm water. Add sugar and olive oil; mix thoroughly. Add  $\frac{1}{2}$  cup of the flour and mix until smooth. Add the 1 cup water and gradually stir in enough of the flour to make a soft dough. Beat vigorously while stirring in flour. Turn dough out onto floured board or cloth and knead until dough is very elastic and smooth. Let dough rest, covered, for about five minutes. Shape into a roll and cut into 20 equal pieces. Using palms of hands, roll each piece of dough into a thin stick as long as baking sheets, (or roll any size and cut to desired length). Grease baking sheets and sprinkle lightly with coarse salt or one of the seeds; place sticks on sheets about 1-inch apart. Let sticks barely rise, about 20 minutes. Just before baking, brush with egg white which has been beaten with the 1 tablespoon of water and sprinkle with coarse salt or one of the seeds. Bake at 325 degrees for about 30 minutes. Makes 20 bread sticks. To restore crispness after storing, place on baking sheets



and heat at 350 degrees for about 10 minutes.

**VARIATION:** To make small loaves of French bread, allow lengths of dough to rise longer or until doubled in bulk. Slash with a sharp knife. Then brush with the egg white and water, sprinkle with salt or seeds and bake as above. These loaves will take about 40 to 45 minutes.

**NOTE:** If using Martha White Plain Flour, add 2 teaspoons salt after olive oil.

## Something sweet



### STRAWBERRY BREAD

For party sandwiches, spread thin slices of this moist fruit bread with softened butter or cream cheese.

*1/2 cup (1 stick) butter or margarine*  
*1/2 cup sugar*  
*1 teaspoon vanilla extract*  
*2 eggs*  
*2 cups sifted Martha White Plain Flour*  
*1/2 teaspoon salt*  
*1/4 teaspoon soda*  
*1 cup strawberry preserves*  
*1/2 cup buttermilk*  
*1/2 cup chopped nuts*

Heat oven to 325 degrees. (If using a glass loaf pan, heat oven to 300 degrees.) Grease bottom of an  $8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{1}{2}$ -inch loaf pan. Cream butter. Add sugar and vanilla; beat until fluffy. Add eggs, one at a time, beating well after each addition. Sift dry ingredients together. Combine preserves and buttermilk. Add flour mixture alternately with preserves' mixture. Beat only until well blended. Stir in nuts. Pour into prepared pan and bake for  $1\frac{1}{2}$  hours. Cool in pan 15 minutes. Turn out onto wire rack and cool completely. For easier slicing, wrap loaf and store overnight in a cool place. Makes 1 loaf.





## HOLIDAY FRUIT COOKIES

These easy drop cookies look festive when made with a combination of red and green candied cherries.

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|---|---------------------------------------|
| <i>¾ cup sugar</i>                                    | <i>½ teaspoon ground cinnamon</i>     |
| <i>½ cup (1 stick) butter or margarine</i>            | <i>¼ teaspoon ground cloves</i>       |
| <i>1 egg</i>  | <i>½ cup buttermilk</i>               |
| <i>½ teaspoon vanilla extract</i>                     | <i>1 cup chopped pitted dates</i>     |
| <i>1 ¾ cups sifted Martha White Self-Rising Flour</i> | <i>1 cup chopped candied cherries</i> |
|   | <i>1 cup flaked coconut</i>           |
|   | <i>1 cup chopped nuts</i>             |

Heat oven to 350 degrees. Cream together sugar and butter. Add egg and vanilla. Beat until light and fluffy. Add flour, spices, and buttermilk and mix thoroughly. Stir in fruit and nuts. Drop by teaspoonfuls onto greased cookie sheet. Bake 12 to 15 minutes. Makes 5 to 6 dozen cookies.

NOTE: If using Martha White Plain Flour, sift 1 teaspoon baking powder and ¼ teaspoon soda with flour.

## APRICOT BARS

Delicious with a tart dried apricot filling, but jam may be used for an easier version.

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| <i>1 cup (2 sticks) butter</i>                | <i>½ teaspoon salt</i>                                       |
| <i>1 cup sugar</i>                            | <i>1 cup chopped nuts</i>                                    |
| <i>2 egg yolks</i>                            | <i>Apricot filling, below, or ½ cup of your favorite jam</i> |
| <i>2 cups sifted Martha White Plain Flour</i> |  |

Heat oven to 325 degrees. Grease a 9-inch square cake pan. Cream together butter and sugar; add egg yolks and beat. Then add flour, salt, and nuts; mix thoroughly. Spread half this

mixture in prepared pan. Cover with Apricot Filling or jam; then spread remaining cookie mixture over the top. Bake about 45 minutes, or until golden brown. Cool and cut into bars. Makes one 9-inch pan, about 24 bars.

## APRICOT FILLING

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|--|-----------------------------------|
| <i>½ cup finely chopped dried apricots</i> | <i>⅓ cup sugar</i>                |
|  | <i>½ teaspoon vanilla extract</i> |
| <i>½ cup water</i>                         |                                   |

Combine apricots and water in small saucepan. Cook, covered, for 20 minutes. Add sugar and continue cooking, uncovered, until thick. Cool slightly and add vanilla. Cool.



Linda Thompson

*Director, Martha White Test Kitchens*

This recipe collection is the first for Linda Thompson in her new capacity as Director of the Martha White Test Kitchens. She brings years of experience to her new position, including her last five years with Martha White. Recipe development and continuous monitoring of product to insure that it meets Martha White standards are two primary objectives of the Test Kitchens. If you have questions about any of the Martha White products, or desire additional recipes please write to Linda Thompson at the address below.

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