

Orange Sweet Potatoes

(Still found on the Bossler table today!)

Parboil 6 yams or sweet potatoes. Cool, peel and cut in half or quarters.

Make syrup of

1/8 pound of butter (or more)

1 orange, juiced

1 cup dark brown sugar

1 tablespoon cornstarch

Boil until syrup is thick and smooth. Arrange potatoes and thin slices of one orange in casserole and pour syrup over all. Bake. Baste frequently.

Barbecued Pork Chops

350 degrees – 1 ½ hours

6 pork chops

1 teaspoon salt

Barbeque sauce

Arrange pork chops in a roasting pan or baking dish. Sprinkle with salt and pour barbecue sauce over chops. Place on lower oven rack and bake.

Barbecue Sauce

½ cup chili sauce

2 tablespoon lemon juice

1 teaspoon dry mustard

2 tablespoons Worcestershire sauce

1 teaspoon salt

½ cup water

¼ teaspoon pepper

1 onion, diced

Combine all ingredients and pour over pork chops and then bake.

Automatic Fry Pan: Nuts & Bolts (T.V. Snax)

Temperature 250 degrees – 175 degrees

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|------------------------|---|
| ¾ cup salad oil | 2 tablespoons Worcestershire Sauce |
| 1 tsp. onion salt | Add 2 ½ cup ready to eat cereal (Cheerios, Kix, |
| 1 tsp. celery salt | Rice Chex and Wheat Chex) in equal |
| 1 tsp. garlic salt | proportions |
| 1 tsp. savory salt | ½ pkg thin pretzels |
| 3 dashes Tabasco sauce | 2 – 8 oz. cans of peanuts |

Preheat fry pan to 250 degrees. When heated add oil. When oil is hot add seasonings and blend. Add cereals, pretzels and peanuts. Stir cereal mixture into heated oil. Turn control dial down to 175 degrees and cover fry pan. Heat for 1 – 2 hours stirring occasionally. Serve immediately.

Hint: Snax, if not eaten immediately, may be packed into pint jars and sealed for future snacking.

Skillet Potato Salad

1 lbs. (6) medium potatoes
2 stalks celery
1 small head romaine
6 sliced radishes
6 slices bacon
1 cup water
1 ½ tablespoon flour
1/3 cup vinegar
1 ¾ teaspoon salt
1/8 teaspoon pepper
1 tablespoon sugar
1 pound cucumber or 2 cups cooked green beans or peas
2 small onions

1. Scrub potatoes and cook till tender.
2. Fry bacon until crisp and save fat.
3. Pour ¼ cup bacon fat in skillet and add mixture of the flour and water. To this add vinegar, salt, pepper, sugar and cook over heat till thickened. Remove from heat.
4. Slice cucumbers and onion paper thin, cut celery, break up romaine and crumble bacon.
5. Return skillet to heat. Add layer of potatoes and then add alternately remaining vegetables. Toss lightly.