

CHOCOLATE MARSHMALLOW PIE

Broadcast by Mary Lee Taylor

October 17, 1940

22 vanilla wafers, 2 inches across	1 cup Pet Milk diluted with 1 cup water
1 package chocolate pudding powder	1 teaspoon vanilla $\frac{1}{8}$ teaspoon salt
16 marshmallows ($\frac{1}{4}$ lb.)	

Rub with vegetable oil a deep 9-inch pie pan. Line bottom and sides with vanilla wafers. Put pudding powder in saucepan. Stir in diluted milk gradually. Bring to a boil, stirring constantly. Continue to stir and boil for 30 seconds. Remove from heat and stir in vanilla and salt. Cover and cool. Cut 12 marshmallows into quarters. Arrange pudding in prepared pan in alternate layers with the quartered marshmallows, beginning and ending with the pudding. Have 3 layers of pudding and 2 layers of marshmallows. Cut remaining 4 marshmallows into strips and garnish top of pie as desired. Cover with a larger pan so as not to disturb the wafers around the edge, and chill until firm. Serves 6.

Liver Loaf

1 $\frac{1}{2}$ pounds sliced liver	1 $\frac{1}{2}$ teaspoons salt
1 cup Pet Milk	$\frac{1}{2}$ cup diced celery
1 $\frac{1}{2}$ cups soft bread crumbs	4 tablespoons finely cut onion
	$\frac{1}{4}$ teaspoon pepper

Turn on oven and set at moderate (375° F.). Grease a loaf pan about 8 x 4 x 3 inches deep. Cover liver with boiling water, let stand 10 minutes, then drain. Put through fine knife of food chopper. Add remaining ingredients and mix thoroughly. Put into greased loaf pan. Bake 1 $\frac{1}{2}$ hours, or until firm. Serve with Tomato Cream Sauce (See Recipe). Serves 6.

NOTE: Ten minutes before end of baking period, lower temperature to 350° F. and put Savory Cheese Potatoes (See Recipe) in the oven.

Tomato Cream Sauce

1 tablespoon butter or other shortening	10 $\frac{1}{2}$ -oz. can condensed tomato soup
2 tablespoons finely cut onion	$\frac{1}{4}$ teaspoon salt
	$\frac{1}{8}$ teaspoon pepper
	$\frac{3}{4}$ cup Pet Milk

Melt butter in saucepan. Add onion and cook slowly for 5 minutes. Stir in soup, salt and pepper. Heat to boiling point. Meanwhile, scald milk over boiling water. Stir hot soup mixture into hot milk. Serve at once on Liver Loaf (See Recipe). Serves 6.

TODAY'S DINNER

Liver Loaf*
with Tomato Cream Sauce*
Savory Cheese Potatoes*
Buttered Green Beans or Peas
Grapefruit Salad
Chocolate Marshmallow Pie*

*Recipes in this folder

Savory Cheese Potatoes

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October 15, 1940

2 $\frac{1}{4}$ lbs. raw potatoes (6 medium-sized)	3 tablespoons flour
3 cups boiling water	$\frac{1}{8}$ teaspoon pepper
2 $\frac{3}{4}$ teaspoons salt	$\frac{1}{4}$ teaspoon sage*
3 tablespoons finely cut onion	$\frac{1}{4}$ teaspoon thyme*
2 tablespoons melted butter or other shortening	1 cup Pet Milk
	$\frac{3}{4}$ cup grated American cheese

Pare potatoes, then cut into long strips about $\frac{1}{4}$ -inch thick. Put in saucepan with boiling water and 2 teaspoons salt. Cover and boil 15 minutes, or until potatoes are tender. Drain and save $\frac{3}{4}$ cup of the water. Turn on oven and set at moderately slow (350° F.). Grease an 8-inch baking dish. Put drained potatoes in greased baking dish and let stand while preparing sauce. Cook onion slowly for 5 minutes in melted butter. Blend in a mixture of flour, remaining $\frac{3}{4}$ teaspoon salt, the pepper, sage and thyme. Stir in potato water. Boil 2 minutes, stirring constantly. Then stir in the milk. Pour sauce over potatoes. Sprinkle top with grated cheese. Bake 10 minutes, or until cheese is melted. Serve at once. Serves 6.

*The sage and thyme may be omitted from this recipe, if desired.

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