



Elsie's Hostess Recipe Book

using Borden®

- *Sour Cream*
- *Cottage Cheese*
- *Lite-line® Yogurt*

Breakfast



YOGURT BLENDER PANCAKES

Makes about 10 pancakes

- 1 egg
- 1 cup (8 ounces) Borden® Lite-line® Plain Yogurt
- 2 tablespoons vegetable oil
- 1 cup unsifted flour
- 1 tablespoon sugar
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ¼ teaspoon ground cinnamon, optional

In blender container, blend egg, yogurt and oil until smooth. Add dry ingredients; blend until smooth. On lightly greased hot griddle, pour scant ¼ cup batter for each pancake. When pancake is covered with bubbles, turn over. Brown second side 1 to 2 minutes. Serve with butter and syrup or Blueberry Cinnamon Topping.

BLUEBERRY CINNAMON TOPPING

Makes 1 cup

- 1 cup (8 ounces) Borden® Lite-line® Blueberry Yogurt
- 2 tablespoons honey
- ¼ teaspoon ground cinnamon

In small saucepan, over low heat, combine ingredients. Warm mixture; do not boil. Serve over pancakes.

FRUITED TEA BISCUITS

Makes about 2½ dozen

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|---|--|
| ½ cup Borden® Country Store™ Butter, softened | 1 tablespoon baking soda |
| 1½ cups Borden® Sour Cream | ¼ teaspoon salt |
| 1 cup sugar | 1 cup raisins or currants |
| 4 cups unsifted flour | ¼ cup chopped candied cherries, optional |
| | Additional sugar |

Preheat oven to 325°. In large mixer bowl, cream together butter, sour cream and sugar. Sift or stir together flour, baking soda and salt; gradually add to creamed mixture. Stir in raisins and, if desired, cherries. Using a heaping tablespoon for each, roll into balls; place on greased baking sheets and flatten slightly. Sprinkle with sugar. Bake 15 to 18 minutes or until golden brown.

ORANGE YOGURT BREAKFAST BLEND

Makes about 1½ cups

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|---|-------|
| 1 cup (8 ounces) Borden® Lite-line® Orange Yogurt | |
| ½ cup Borden® Orange Juice | 1 egg |
| 2 tablespoons wheat germ | |
| Dash ground nutmeg | |

In blender container, combine ingredients; blend until smooth. Refrigerate leftovers.

QUICK AND MOIST SOUR BREAD

Makes 1 loaf

- | | |
|-----------------------------------|----------------------------|
| 5 cups unsifted self-rising flour | 1½ cups Borden® Sour Cream |
| 5 tablespoons sugar | 1 (12-ounce) can beer |
| | Melted butter |

Preheat oven to 350°. In large bowl, combine flour and sugar. Add sour cream and beer alternately; mix well. Pour batter into greased 2-quart round baking dish. Bake 45 minutes; brush top with butter. Bake 15 to 20 minutes longer or until cake tester inserted completely into center comes out clean. Cool slightly. Serve warm, cool or toasted.

TIP: All-purpose flour may be substituted for self-rising flour. Add 2 tablespoons plus 2 teaspoons baking powder, 1 teaspoon baking soda and ½ teaspoon salt; stir into the flour and sugar. Proceed as directed. Baking time may require additional 5 to 10 minutes. Test for doneness.

Salads & Dips . . .



HAM AND POTATO SALAD

Makes 6 to 8 servings

- 1 (16-ounce) container Borden® Cottage Cheese
- ¼ cup finely chopped onion
- 2 tablespoons sugar
- 2 tablespoons cider vinegar
- 2 teaspoons prepared mustard
- 1 teaspoon salt
- 1 teaspoon celery seed
- 2 cups cubed cooked ham
- 2 cups cubed cooked potatoes (about 3 medium)
- 4 hard-cooked eggs, finely chopped.
- Lettuce leaves

In large bowl, combine cheese, onion, sugar, vinegar, mustard, salt and celery seed. Mix well. Add ham, potatoes and eggs. Chill several hours or overnight to blend flavors. Serve on lettuce. Refrigerate leftovers.

ALPINE AVOCADO DIP

Makes 1½ cups

- 1 medium avocado, peeled and seeded
- 1 cup (8 ounces) Borden® Lite-line® Plain Yogurt
- 1 tablespoon chopped onion
- 1 teaspoon ReaLemon® Brand Lemon Juice from Concentrate
- ½ teaspoon garlic salt
- ¼ teaspoon hot pepper sauce

In small bowl, mash avocado. Stir in remaining ingredients (mixture will be lumpy). Chill thoroughly to blend flavors. Serve with assorted chips.

CONFETTI PEA SALAD

Makes 8 to 10 servings

- 2 (10-ounce) packages frozen tiny green peas, thawed
- 1 (8-ounce) container Borden® Sour Cream
- 6 slices bacon, cooked and crumbled
- 6 green onions, sliced
- 1 (2-ounce) jar chopped pimiento, well drained
- 1 teaspoon Beau Monde seasoning or seasoned salt
- Lettuce leaves, optional

In large bowl, combine ingredients; chill 2 to 3 hours to blend flavors. Stir before serving. If desired, serve on lettuce. Refrigerate leftovers.

THOUSAND ISLAND DRESSING

Makes 2¼ cups

- 2 hard-cooked eggs, chopped
- 1 cup Borden® Cottage Cheese
- ¼ cup chili sauce
- ¼ cup Borden® milk
- 2 tablespoons vegetable oil
- 1 teaspoon paprika
- ½ teaspoon salt
- 2 tablespoons chopped celery
- 2 tablespoons chopped green pepper
- 1 tablespoon finely chopped onion
- 1 to 2 tablespoons sweet pickle relish
- Salad greens

In blender container, combine cheese, chili sauce, milk, oil, paprika and salt; blend until smooth. Stir in remaining ingredients except greens. Chill. Serve with greens. Refrigerate leftovers.

CREAMY FRENCH DRESSING

Makes 1 cup

- 1 cup (8 ounces) Borden® Lite-line® Plain Yogurt
- 2 tablespoons ReaLemon® Brand Lemon Juice from Concentrate
- 2 tablespoons vegetable oil
- ½ teaspoon garlic powder
- ½ teaspoon paprika
- ¼ teaspoon salt
- ⅓ teaspoon hot pepper sauce

In small bowl, combine all ingredients. Chill to blend flavors.

... More Salads & Dips

MOLDED ASPARAGUS SPREAD

Makes about 3½ cups

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|--|---|
| 1 (14½- or 15-ounce)
can green
asparagus spears,
drained, reserving
¼ cup liquid | 1 cup chopped or
ground ham
1 tablespoon
chopped chives
¼ teaspoon seasoned
salt
⅛ teaspoon seasoned
pepper
Assorted crackers |
| 1½ cups Borden® Sour
Cream | |
| 1 (8-ounce) package
cream cheese,
softened | |
| 1 envelope unflavored gelatine | |

In blender container, puree asparagus until smooth. Add 1 cup sour cream and the cream cheese; blend well. In medium saucepan, soften gelatine in reserved liquid; heat slowly until gelatine is dissolved. Remove from heat. Stir in asparagus mixture, ham, chives, salt and pepper. Pour into lightly oiled 1-quart round bowl. Chill 2 to 3 hours or until set. Unmold onto plate. Spread reserved sour cream over surface; garnish as desired. Serve with crackers. Refrigerate leftovers.

ITALIAN VEGETABLE DIP

Makes about 2 cups

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|---|---|
| 1 (16-ounce) container
Borden® Sour Cream | 2 tablespoons
grated Parmesan
and Romano cheese |
| 1 (.6-ounce) package
Italian salad dressing
seasoning mix | Assorted fresh
vegetables |

In medium bowl, combine sour cream, seasoning and cheese; stir well. Chill 30 minutes or longer to blend flavors. Serve with vegetables. Garnish as desired. Refrigerate leftovers.

TIP: One tablespoon sour cream contains 28 calories, while one tablespoon mayonnaise contains 90.

MUSTARD DIP

Makes about 1 cup

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| 1 (8-ounce) container
Borden® Sour Cream | ½ teaspoon onion salt |
| 2 teaspoons prepared
mustard | Pretzels, ham cubes
or potato chips |

In small bowl, combine sour cream, mustard and onion salt; stir well. Chill 30 minutes or longer to blend flavors. Serve with pretzels. Refrigerate leftovers.

EGG SALAD STUFFED TOMATO

Makes 2 cups

- 6 hard-cooked eggs,
chopped
- ⅓ cup chopped
pimiento-stuffed
green olives
- ¼ cup chopped celery
- 2 tablespoons
chopped onion
- ¼ teaspoon dry mustard
- Dash pepper
- ½ cup Borden® Lite-line®
Plain Yogurt

In medium bowl, combine ingredients; stir until blended. Chill. Serve stuffed into fresh tomatoes or as sandwich spread. Garnish as desired. Refrigerate leftovers.

QUICK DIP

Makes about 2 cups

- 1 cup (8 ounces)
Borden® Lite-line®
Plain Yogurt
- 1 cup (8 ounces)
Borden® Cottage
Cheese
- ¼ cup wheat germ
- 1 tablespoon chopped
pimiento
- ¼ teaspoon garlic
powder
- Melba rounds

In small bowl, mix all ingredients except Melba rounds; chill 1 hour to blend flavors. Serve with Melba rounds, assorted chips or fresh vegetables.

Drinks

Use your blender or beater to turn **Borden® Lite-line® Yogurt** into a refreshing new Swiss taste sensation.

Blend ½ cup crushed ice into each of the following . . .

FRUIT JULIE

1 carton **Borden® Lite-line® Orange, Pineapple** or **Lemon Yogurt**, ½ cup **Borden® Orange Juice**.

SNOW SHAKE

1 carton **Borden® Lite-line® Pineapple Yogurt**, ¼ cup cream of coconut.

TOMATO REFRESHER

1 carton **Borden® Lite-line® Plain Yogurt**, ½ cup tomato juice.

STRAWBERRY-RHUBARB SHAKE

1 carton **Borden® Lite-line® Strawberry Yogurt**, ¼ cup unsweetened frozen rhubarb (thawed), 2 teaspoons sugar.

CREAM SHAKE

In a tall glass blend in . . .

1 carton of your favorite **Borden® Lite-line® Fruit Yogurt** and 1 large scoop **Borden® Vanilla Ice Cream**. Top with additional ice cream if desired.

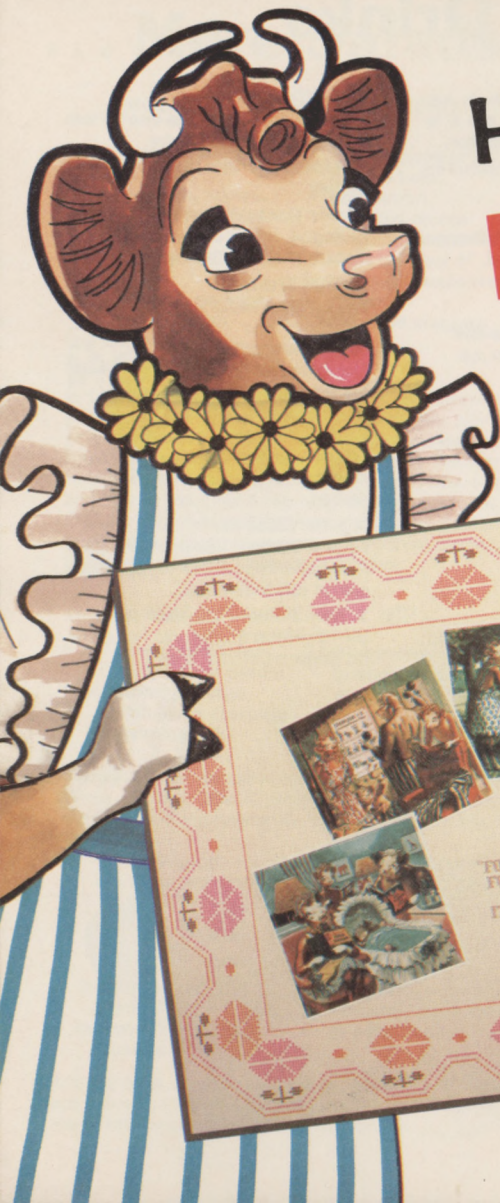


In a Tall Glass Stir in . . .

1 carton **Borden® Lite-line® Orange** or **Pineapple Yogurt** into ½ cup chilled orange carbonated soda.

1 carton **Borden® Lite-line® Peach** or any other **Fruit Yogurt**, into ½ cup chilled ginger ale or club soda.





Hi Folks,

Now for only \$4⁰⁰
you can get a set of 4 full color
plastic laminated place mats

My "Collector Series Place Mats" are decorated with pictures of my family and me as we appeared in national magazine ads in the 1950's. Easy to keep clean, just wipe with a damp cloth.

To get your set of 4 "Elsie Collector Series Place Mats" just send \$4.00 and the Elsie Daisy from any Borden Milk or Ice Cream Product along with your name, address and zip code to:

Elsie Place Mat Offer
P.O. Box SS
Old Chelsea Station
New York, N.Y. 10113

Please allow 6 weeks for delivery. Offer void in states where restricted, taxed or prohibited by law.

Love,

Elsie[®]

Actual size 17" x 11³/₄"

Main Course



MANICOTTI A LA CHILI

Makes 6 servings

- 12 manicotti shells, cooked and drained
- ½ pound lean ground beef
- ¼ cup chopped onion
- 1 clove garlic, finely chopped
- 1 (15-ounce) can tomato sauce
- 1 (16-ounce) can stewed tomatoes
- 2 tablespoons chili seasoning mix
- 1 (16-ounce) container Borden® Cottage Cheese
- 2 cups (8 ounces) shredded sharp Cheddar cheese
- 1 egg, beaten

Preheat oven to 350°. In large skillet, brown beef, onion and garlic. Stir in sauce, tomatoes and seasoning mix. Spoon about half of meat mixture into bottom of 11 x 17 inch baking dish. In medium bowl, mix cottage cheese, 1 cup Cheddar cheese and egg; stuff into shells. Arrange in baking dish. Spoon remaining meat mixture over top. Cover. Bake 30 minutes. Uncover; bake 10 minutes longer. Sprinkle remaining cheese on top during last 2 minutes. Let stand 10 minutes before serving. Refrigerate leftovers.

CHICKEN BREASTS AND RICE SUPREME

Makes 6 servings

- 1 (6-ounce) package long grain and wild rice
- 1½ cups Borden® Cottage Cheese
- 1½ tablespoons flour
- 3 whole chicken breasts, split, boned and skinned
- Salt and pepper
- 1 egg, beaten
- ¼ cup water
- 1 cup fine dry bread crumbs
- 1 (10¾-ounce) can condensed cream of mushroom soup
- ½ cup Borden® Milk
- ¼ cup chopped pimiento
- Sliced mushrooms

Prepare rice as package directs using 2 cups water. Combine cheese and flour; stir into rice. Spread evenly into 11 x 7 inch baking dish. Season chicken with salt and pepper. In shallow dish, combine egg and water. Dip chicken in egg mixture; roll in crumbs. In large skillet, melt butter; cook chicken until golden. Preheat oven to 350°. Arrange chicken on rice; bake 35 to 40 minutes or until bubbly. In small saucepan, combine soup, milk and pimiento; heat, stirring until smooth. Serve with chicken; garnish with mushrooms. Refrigerate leftovers.

CREAMY CHICKEN AND DUMPLINGS

Makes 4 to 6 servings

- 7 cups water
- 1 (3 to 3½-pound) broiler-fryer chicken, cut up
- 1 medium onion, halved
- 1½ teaspoon salt
- ¼ teaspoon pepper
- 4 to 5 flour tortillas (about 7-inch diameter), cut in 1-inch strips
- ¼ cup unsifted flour
- 1 (8-ounce) container Borden® Sour Cream
- Chopped parsley or paprika

In Dutch oven or large heavy saucepan, combine water, chicken, onion, salt and pepper; bring to a boil. Cover and simmer 1 hour or until tender. Remove chicken from broth; cool. Bone chicken; return to broth. Bring to a boil. Drop about ¼ of the tortilla strips in boiling broth to cover surface; cover and simmer 2 minutes. Repeat until all strips are added. Remove from heat. Blend flour into sour cream; slowly stir into broth and heat through, stirring constantly. Garnish with chopped parsley. Refrigerate leftovers.

... More Main Course

GARDEN VEGETABLE BAKE

Makes 4 to 6 servings

- 1 (10-ounce) package frozen mixed vegetables, cooked and drained
- 1 cup Borden® Lite-line® Cottage Cheese
- 2 eggs, beaten
- $\frac{1}{4}$ cup soft bread crumbs
- 1 tablespoon instant minced onion
- 2 teaspoons ReaLemon® Brand Lemon Juice from Concentrate
- $\frac{1}{2}$ to 1 teaspoon salt
- $\frac{1}{4}$ teaspoon marjoram leaves

Preheat oven to 350°. In medium bowl, combine ingredients; mix well. Turn into well greased 1-quart baking dish. Bake 25 minutes. Refrigerate leftovers.

ZESTY MEAT LOAF

Makes 10 servings

- 2 eggs, beaten
- 1 (16-ounce) container Borden® Cottage Cheese
- 2 cups soft bread crumbs
- $\frac{1}{4}$ cup catsup
- 1 (1 $\frac{1}{4}$ -ounce) package Wyler's® Onion Soup and Dip Mix
- 2 pounds lean ground beef
- 2 teaspoons prepared horseradish

Preheat oven to 350°. In large bowl, combine eggs, 1 cup cheese, crumbs, catsup and soup mix; mix well. Add beef and 1 teaspoon horseradish; mix well. Shape into loaf; place in shallow baking pan. Bake 60 to 70 minutes. In blender container, blend remaining cheese and horseradish until smooth. Serve with meat loaf. Refrigerate leftovers.

CREAMED MACARONI MEAT BAKE

Makes 6 servings

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|--|---|
| 1 pound lean ground beef or bulk sausage | 1 cup Borden® Small Curd Cottage Cheese |
| Salt and pepper, optional | 1 egg, beaten |
| $\frac{1}{3}$ cup chopped green pepper | 1 cup uncooked macaroni, cooked and drained (2 cups cooked) |
| 1 clove garlic, finely chopped | 1 cup (4 ounces) shredded Cheddar cheese |
| 1 (8-ounce) can tomato sauce | |
| 1 (8-ounce) container Borden® Sour Cream | |

Preheat oven to 350°. In medium skillet, brown meat; pour off fat. Add salt and pepper to taste. Add green pepper and garlic; cook slightly. Stir in tomato sauce, cover and simmer 10 minutes. In medium bowl, combine sour cream, cottage cheese and egg; mix well. Stir in macaroni. In 2-quart round baking dish, layer half the macaroni mixture; top with half the meat mixture. Repeat. Bake 30 minutes or until hot. Sprinkle with cheese; bake 3 to 5 minutes longer or until cheese melts. Garnish as desired. Refrigerate leftovers.

AT-EASE MACARONI AND CHEESE

Makes 4 to 6 servings

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| 2 tablespoons
Borden® Country
Store™ Butter | 1 (8-ounce) container
Borden® Sour Cream |
| 2 tablespoons flour | 1 cup uncooked
macaroni, cooked
and drained (2 cups
cooked) |
| ½ teaspoon salt | |
| Dash pepper | |
| ½ cup Borden® Milk | |
| 1½ cups (6 ounces)
shredded Cheddar cheese | |

In medium saucepan, melt butter; blend in flour, salt and pepper. Gradually stir in milk and cheese; cook and stir over medium heat until thickened and smooth. Stir in sour cream and macaroni; heat through (*do not boil*). Garnish as desired. Refrigerate leftovers.

TIP: The moisture layer which collects on the surface of sour cream is whey and is perfectly normal. Simply stir gently to achieve normal consistency.

SWISS MUSHROOM QUICHE

Makes 6 servings

- 1 (9-inch) unbaked pastry shell
- 8 ounces (about 2 cups) fresh mushrooms, sliced
- ¼ cup chopped green onion
- 3 tablespoons Borden® Country Store™ Butter or Borden® Margarine
- 4 eggs
- 2 tablespoons flour
- 1 cup (8 ounces) Borden® Lite-line® Plain Yogurt
- 1 cup (4 ounces) shredded swiss cheese
- ½ cup Borden® Milk
- ½ teaspoon salt

Preheat oven to 400°. Bake pastry shell 8 minutes; remove from oven. Reduce oven temperature to 350°. In medium skillet, over medium heat, cook mushrooms and onion in butter until mushrooms are golden. Pour into pastry shell. In medium bowl, beat eggs; gradually beat in flour. Stir in yogurt, cheese, milk and salt. Pour over mushrooms in pastry shell. Bake 35 to 40 minutes or until set and top is golden. Let stand 10 minutes before serving. Refrigerate leftovers.

DEEP DISH COTTAGE PIZZA

Makes one 15x10-inch pizza

- 1 (13¾-ounce) package hot roll mix
- ½ pound bulk hot Italian sausage
- 1 clove garlic, finely chopped
- 1 (16-ounce) container Borden® Cottage Cheese
- 1 (12-ounce) can tomato paste
- ½ cup chopped onion
- 1 teaspoon oregano leaves
- 1 teaspoon salt
- ½ cup chopped green pepper
- ½ cup grated Parmesan and Romano cheese

Prepare roll mix and let rise as package directs. Press into bottom and sides of greased 15x10-inch jellyroll pan.

Preheat oven to 375°. In skillet, brown sausage and garlic; drain. In medium bowl, combine cottage cheese, tomato paste, onion, oregano and salt; spread on prepared dough. Sprinkle with sausage and green pepper. Top with grated cheese. Let rise 30 minutes. Bake 20 to 30 minutes.

Refrigerate leftovers.

Desserts



PEACHES 'N' YOGURT FROZEN DESSERT

Makes 9 to 12 servings

- 1 (17-ounce) can fruit cocktail
- 1 (3-ounce) package
peach-flavored gelatin
- 1 cup (8 ounces) Borden®
Lite-line® Peach Yogurt
- ½ cup flaked coconut
- ½ cup chopped nuts
- 1 cup (½ pint) Borden®
Whipping Cream, whipped

Drain syrup from fruit cocktail into medium saucepan; heat. Add gelatin; stir until dissolved. Cool. In large bowl, combine fruit, yogurt, coconut, nuts and gelatin mixture; mix well. Fold in whipped cream. Turn into lightly oiled 8- or 9-inch square baking dish. Freeze 4 hours or until firm.

FRUITED SWISS YOGURT PIE

Makes one 9-inch pie

- 1 (9-inch) graham cracker crumb
crust
- 1 envelope unflavored gelatin
- ¼ cup water
- 2 cups (16 ounces) Borden® Lite-
line® Strawberry Yogurt
- 1 cup (½ pint) Borden® Whipping
Cream
- ½ cup sugar

In medium saucepan, sprinkle gelatin on water; heat slowly, stirring to dissolve gelatin. Remove from heat; stir in yogurt. In small mixer bowl, whip cream until soft peaks form. Gradually add sugar and continue beating until stiff. Fold into yogurt mixture; pour into crust. Chill 2 hours or until set. Refrigerate leftovers.

CHOCOLATE MARSHMALLOW POPS

Makes 4 pops

- 1 cup (8 ounces) Borden® Lite-line®
Plain Yogurt
- ⅓ cup marshmallow creme
- ¼ cup chocolate flavored syrup
- 4 wooden pop sticks

In blender container, blend all ingredients until well blended, stopping once to scrape sides of container (mixture may be lumpy). Fill 4 small paper cups ½ full with yogurt mixture. Freeze about 1 hour or until partially frozen. Insert stick in middle of each cup; freeze 1 hour longer or until firm. To serve, peel off paper cup.

NUTMEG DELIGHT CAKE

Makes 9 to 12 servings

- 2 cups firmly-packed
light brown sugar
- 2 cups unsifted flour
- ½ cup Borden® Country
Store™ Butter,
softened
- 1 teaspoon baking
soda
- ¾ cup Borden® Sour
Cream
- 1 egg
- 1 teaspoon ground
nutmeg
- ½ cup chopped nuts
- Additional Borden®
Sour Cream

Preheat oven to 350°. In large bowl, combine brown sugar and flour; cut in butter until crumbly. Press half the crumb mixture on bottom of greased and floured 9-inch square baking pan. Stir baking soda into sour cream. To remaining crumbs, add sour cream, egg and nutmeg; mix well. Pour over crumb crust; top with nuts. Bake 35 to 40 minutes or until toothpick inserted in center comes out clean. Serve warm with additional sour cream.

125 Years of Quality Products



QUALITY PLEDGE

Quality is more than a word at Borden. Since 1857, the name Borden has been associated with quality dairy products.

We believe in maintaining the Borden quality in every package of Borden dairy and ice cream products.

Our promise to you is, Borden will assure you of the finest dairy products and we make sure your store receives the freshest product available.

After all, when we put the name Borden on our package... we maintain... "If It's Borden, It's Got To Be Good."