

Elsie's Market



HOME FOR THE
Holidays



**COUPONS &
DISCOUNTS
INSIDE**





There's something special about being home for the holidays — and good food is part of every celebration and get-together! I hope you can add to your own traditional favorites with some of my favorites in this special collection.

In addition to delicious desserts, you'll find refreshing beverages, wonderful appetizers and enticing main dishes too...for all your entertaining needs.

It's all delicious — backed by the quality and heritage of Borden products and by the folks in our Borden test kitchens. Plus, they made sure each recipe was easy to prepare — so you can have time to enjoy the season too!

See you in the kitchen!

Elsie

Raspberry-Topped Lemon Pie

- 1 (10-ounce) package frozen red raspberries in syrup, thawed
- 1 tablespoon cornstarch
- 3 egg yolks
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- $\frac{1}{2}$ cup ReaLemon® Lemon Juice from Concentrate
- Yellow food coloring, optional
- 1 (6-ounce) packaged graham cracker crumb pie crust
- Borden® or Meadow Gold® Whipping Cream, whipped or whipped topping

Preheat oven to 325°. In small saucepan, combine raspberries and cornstarch; cook and stir until thickened and clear. In medium bowl, beat egg yolks with sweetened condensed milk, ReaLemon® brand and food coloring if desired. Pour into crust; bake 30 minutes. Spoon raspberry mixture evenly over top. Chill 4 hours or until set. Spread with whipped cream. Garnish as desired. Refrigerate leftovers. Makes 1 pie.

Turtle Pie

- 1 (9-inch) baked pastry shell
- 12 caramels, unwrapped
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 2 (1-ounce) squares unsweetened chocolate
- $\frac{1}{4}$ cup margarine or butter
- 2 eggs
- 2 tablespoons water
- 1 teaspoon vanilla extract
- Dash salt
- $\frac{1}{2}$ cup chopped pecans

Preheat oven to 325°. In small heavy saucepan, over low heat, melt caramels with $\frac{1}{3}$ cup sweetened condensed milk. Spread evenly on bottom of prepared pastry shell. In medium saucepan, over low heat, melt chocolate with margarine. In large mixer bowl, beat eggs with remaining sweetened condensed milk, water, vanilla and salt. Add chocolate mixture; mix well. Pour into prepared pastry shell. Top with pecans. Bake 35 minutes or until center is set. Cool. Chill. Refrigerate leftovers. Makes one 9-inch pie.



Fresh Salsa Picante

- 3 medium fresh tomatoes,
seeded and chopped
- 1 green bell pepper, chopped
- $\frac{1}{2}$ cup chopped onion or green onions
- 1 Anaheim chili, chopped
- 2 tablespoons chopped fresh cilantro
- 2 cloves garlic, finely chopped
- 1 tablespoon ReaLime® Lime Juice
from Concentrate or ReaLemon®
Lemon Juice from Concentrate
- $\frac{1}{2}$ teaspoon chili powder
- $\frac{1}{2}$ teaspoon ground cumin
- $\frac{1}{2}$ teaspoon garlic salt

In medium bowl, combine ingredients; mix well. Cover. Chill. Serve with LaFamous® Tortilla Chips. Refrigerate leftovers. Makes about 4 cups.

Fiesta Guacamole Dip

- 2 (15- or 16-ounce) cans refried beans
- 1 (4-ounce) can chopped green
chilies, undrained
- 1 (16-ounce) container Borden®
or Meadow Gold® Sour Cream
- 1 package taco seasoning mix
- 3 ripe avocados, pitted and peeled
- 2 tablespoons ReaLime® Lime Juice
from Concentrate or ReaLemon®
Lemon Juice from Concentrate
- $\frac{1}{2}$ teaspoon seasoned salt
- $\frac{1}{8}$ teaspoon garlic salt

**Shredded cheddar or Monterey Jack
cheese, chopped tomatoes, sliced
green onions, sliced ripe olives**

In small bowl, combine refried beans and chilies; spread on large serving plate. Combine sour cream and taco seasoning; spoon over bean mixture, spreading evenly. In small bowl, mash avocados; stir in ReaLime® brand and salts; spoon evenly over sour cream mixture. Cover; chill several hours. Just before serving, garnish with cheese, tomatoes, green onions and olives. Serve with LaFamous® Tortilla Chips. Refrigerate leftovers. Makes 12 to 15 servings.



Seafood Primavera

- 1/4 cup ReaLemon® Lemon Juice from Concentrate
- 2 teaspoons cornstarch
- 1/4 teaspoon salt
- 1/2 pound each scallops and large raw shrimp, peeled and deveined
- 1/4 cup margarine or butter
- 8 ounces fresh mushrooms, sliced
- 1 cup thinly sliced carrots
- 3 cloves garlic, finely chopped
- 1/2 teaspoon thyme leaves
- 4 ounces fresh pea pods
- 1/4 cup sliced green onions
- 2 tablespoons dry sherry, optional

Combine ReaLemon® brand, cornstarch and salt; mix well. Add scallops and shrimp. Cover; marinate in refrigerator 30 minutes. In large skillet, over high heat, cook and stir mushrooms, carrots, garlic and thyme in margarine until tender-crisp, about 8 minutes. Add seafood mixture; cook and stir 5 to 8 minutes until seafood is opaque. Add pea pods, onions and sherry if desired; heat through. Serve over hot cooked pasta. Refrigerate leftovers. Makes 4 servings.

Caribbean Pork Chops with Apple Island Sauce

- 2/3 cup water
- 1/3 cup chopped onion
- 1/3 cup ReaLemon® Lemon Juice from Concentrate
- 1 tablespoon vegetable oil
- 2 teaspoons light brown sugar
- 1 teaspoon Wyler's® or Sterro® Chicken-Flavor Instant Bouillon
- 3/4 teaspoon each ground allspice, black pepper, cinnamon and thyme leaves
- 1/4 to 1/2 teaspoon cayenne pepper
- 4 boneless pork loin chops (about 1 pound)

Combine all ingredients except meat. Place meat in shallow dish or plastic bag. Pour marinade over meat. Cover; marinate in refrigerator 4 hours or overnight. Remove meat from marinade; heat marinade. Grill or broil as desired, basting frequently with marinade. Serve with Apple Island Sauce. Refrigerate leftovers.

Apple Island Sauce: In small saucepan, combine 1 1/2 cups chunky applesauce, 1/2 cup water, 2 tablespoons plus 2 teaspoons sugar and 2 teaspoons ReaLemon® brand. Bring to a boil; reduce heat and simmer 10 to 15 minutes. Makes 4 servings.



Maple Egg Nog

1 (32-ounce) can Borden® Egg Nog,
chilled

$\frac{1}{2}$ cup Cary's®, Maple Orchards® or
MacDonald's™ Pure Maple Syrup

In large pitcher, combine ingredients. Chill. Stir before serving; garnish with whipped cream and nutmeg if desired. Refrigerate leftovers. Makes about 1 quart.

Raspberry Champagne Punch

2 (10-ounce) packages frozen
red raspberries in syrup, thawed

$\frac{1}{3}$ cup ReaLemon® Lemon Juice
from Concentrate

$\frac{1}{2}$ cup sugar

1 (750 mL) bottle red rose wine, chilled

1 quart Borden® Raspberry Sherbet

1 (750 mL) bottle Asti Spumante
or champagne, chilled

In blender container, puree raspberries. In large punch bowl, combine pureed raspberries, ReaLemon® brand, sugar and wine; stir until sugar dissolves. Just before serving, scoop sherbet into punch bowl; add sparkling wine. Stir gently. Makes about 3 quarts.

Rich Lemon Bars

$1\frac{1}{2}$ cups plus 3 tablespoons unsifted flour

$\frac{1}{2}$ cup confectioners' sugar

$\frac{3}{4}$ cup cold margarine or butter

4 eggs, slightly beaten

$1\frac{1}{2}$ cups granulated sugar

1 teaspoon baking powder

$\frac{1}{2}$ cup ReaLemon® Lemon Juice
from Concentrate

Additional confectioners' sugar

Preheat oven to 350°. In medium bowl, combine $1\frac{1}{2}$ cups flour and $\frac{1}{2}$ cup confectioners' sugar; cut in margarine until crumbly. Press onto bottom of lightly greased 13 x 9-inch baking pan; bake 15 minutes. Meanwhile, in large bowl, combine eggs, granulated sugar, baking powder, ReaLemon® brand and remaining 3 tablespoons flour; mix well. Pour over baked crust; bake 20 to 25 minutes or until golden brown. Cool. Cut into bars. Sprinkle with additional confectioners' sugar. Store covered in refrigerator. Makes 24 to 36 bars.



Cranberry Cheese Bars

- 2 cups unsifted flour
- 1 ½ cups oats
- ¾ cup plus 1 tablespoons firmly packed brown sugar
- 1 cup margarine or butter, softened
- 1 (8-ounce) package cream cheese, softened
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- ¼ cup ReaLemon® Lemon Juice from Concentrate
- 2 tablespoons cornstarch
- 1 (16-ounce) can whole berry cranberry sauce

Preheat oven to 350°. In large mixer bowl, combine flour, oats, ¾ cup sugar and margarine; mix until crumbly. Reserving 1 ½ cups crumb mixture, press remainder firmly on bottom of greased 13 x 9-inch baking pan. Bake 15 minutes. Meanwhile, in small mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth; stir in ReaLemon® brand. Spread evenly over prepared crust. In small bowl, combine remaining 1 tablespoon sugar and cornstarch; stir in cranberry sauce. Spoon evenly over cheese layer. Top with reserved crumb mixture. Bake 40 minutes or until golden. Cool. Chill. Store covered in refrigerator. Makes 24 to 36 bars.

Double Fudge Brownie Bars

- 1 (19.8- or 21.5-ounce) package fudge brownie mix
- ¾ cup chopped nuts
- 2 cups (12 ounces) semi-sweet chocolate chips
- ¼ cup margarine or butter
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1 teaspoon vanilla extract

Preheat oven to 350°. Prepare brownie mix as package directs; stir in nuts. Spread into greased 13 x 9-inch baking pan. Bake 25 to 30 minutes or until center is set. In heavy saucepan, over medium heat, melt chips and margarine with sweetened condensed milk and vanilla. Spread evenly over brownie layer. Cool. Chill 2 hours or until topping is firm. Cut into bars. Store covered at room temperature. Makes 24 to 36 bars.



Double Chocolate Cookie Bars

- 2 cups finely crushed creme-filled chocolate sandwich cookies (24 cookies)
- $\frac{1}{4}$ cup margarine or butter, melted
- 2 cups (12 ounces) semi-sweet chocolate chips
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1 teaspoon vanilla extract
- 1 cup chopped nuts

Preheat oven to 350°. Combine crumbs and margarine; press firmly on bottom of 13 x 9-inch baking pan. In medium saucepan, over medium heat, melt 1 cup chips with sweetened condensed milk and vanilla. Pour evenly over prepared crust; top with nuts and remaining chips. Bake 20 minutes or until set. Cool. Chill if desired. Cut into bars. Store tightly covered at room temperature. Makes 24 to 36 bars.

Foolproof Dark Chocolate Fudge

- 3 cups (18 ounces) semi-sweet chocolate chips
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- Dash salt
- $\frac{1}{2}$ to 1 cup chopped nuts
- 1 $\frac{1}{2}$ teaspoons vanilla extract

In heavy saucepan, over low heat, melt chips with sweetened condensed milk and salt. Remove from heat; stir in nuts and vanilla. Spread evenly into aluminum foil-lined 8- or 9-inch square pan. Chill 2 hours or until firm. Turn fudge onto cutting board; peel off foil and cut into squares. Store loosely covered at room temperature. Makes about 2 pounds.

MICROWAVE*: In 1-quart glass measure with handle, combine chips with sweetened condensed milk and salt. Cook on 100% power (high) 3 minutes or until chips melt, stirring after each 1 $\frac{1}{2}$ minutes. Stir in remaining ingredients. Proceed as above.

*Microwave ovens vary in wattage and power output; cooking times may need to be adjusted.



Traditional Pumpkin Pie

- 1 (9-inch) unbaked pastry shell
- 1 (16-ounce) can pumpkin (about 2 cups)
- 1 (14-ounce) can Eagle® Brand
Sweetened Condensed Milk
(NOT evaporated milk)
- 2 eggs
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon ground ginger
- $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{2}$ teaspoon salt

Preheat oven to 425°. In large mixer bowl, combine all ingredients except pastry shell; mix well. Pour into pastry shell. Bake 15 minutes. Reduce

oven temperature to 350°; bake 35 to 40 minutes longer or until knife inserted 1 inch from edge comes out clean. Cool. Garnish as desired. Refrigerate leftovers. Makes one 9-inch pie.

Sour Cream Topping: In medium bowl, combine $1\frac{1}{2}$ cups Borden® Sour Cream, 2 tablespoons sugar and 1 teaspoon vanilla extract. After 30 minutes of baking at 350°, spread evenly over top of pie; bake 10 minutes longer. Garnish as desired.

Streusel Topping: In medium bowl, combine $\frac{1}{2}$ cup firmly packed light brown sugar and $\frac{1}{2}$ cup unsifted flour; cut in $\frac{1}{4}$ cup cold margarine or butter until crumbly. Stir in $\frac{1}{4}$ cup chopped nuts. After 30 minutes of baking at 350°, sprinkle on top of pie; bake 20 minutes longer or until golden.



Creamy Baked Cheesecake

- 1 $\frac{1}{4}$ cups graham cracker crumbs
- $\frac{1}{4}$ cup sugar
- $\frac{1}{3}$ cup margarine or butter, melted
- 2 (8-ounce) packages cream cheese, softened
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 3 eggs
- $\frac{1}{4}$ cup ReaLemon® Lemon Juice from Concentrate
- 1 (8-ounce) container Borden® or Meadow Gold® Sour Cream, at room temperature

Fresh strawberries, sliced

Preheat oven to 300°. Combine crumbs, sugar and margarine; press firmly on bottom of 9-inch springform pan. In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs and ReaLemon® brand; mix well. Pour into prepared pan. Bake 50 to 55 minutes or until center is set; top with sour cream. Bake 5 minutes longer. Cool. Chill. Top with strawberries. Refrigerate leftovers. Makes one 9-inch cheesecake.

Fudge Truffle Cheesecake

Chocolate Crumb Crust

- 3 (8-ounce) packages cream cheese, softened
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 2 cups (12 ounces) semi-sweet chocolate chips, melted
- 4 eggs
- 2 teaspoons vanilla extract

Preheat oven to 300°. Prepare Chocolate Crumb Crust. In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add remaining ingredients; mix well. Pour into prepared pan. Bake 1 hour and 5 minutes or until center is set. Cool. Chill. Garnish as desired. Refrigerate leftovers. Makes one 9-inch cheesecake.

Chocolate Crumb Crust: In medium bowl, combine 1 $\frac{1}{2}$ cups vanilla wafer crumbs (about 45 wafers), $\frac{1}{2}$ cup confectioners' sugar, $\frac{1}{3}$ cup unsweetened cocoa and $\frac{1}{3}$ cup margarine or butter, melted. Press firmly on bottom of 9-inch springform pan.



Cranberry Mince Pie

- $\frac{2}{3}$ cup sugar
- 2 tablespoons cornstarch
- $\frac{2}{3}$ cup water
- 1 $\frac{1}{2}$ cups fresh cranberries, rinsed and drained

Pastry for 2-crust pie

- 1 (27-ounce) jar None Such® Ready-to-Use Mincemeat (Regular or Brandy & Rum)

- 1 egg yolk mixed with 2 tablespoons water, optional

Place rack in lowest position in oven; preheat oven to 425°. In medium saucepan, combine sugar and cornstarch; add water. Over high heat, cook and stir to boiling. Add cranberries; return to a boil. Reduce heat; simmer 5 to 10 minutes, stirring occasionally. Turn mincemeat into pastry-lined 9- or 10-inch pie plate. Top with cranberries. Cover with top crust; cut slits near center. Seal and flute. Brush egg mixture over crust if desired. Bake 30 minutes or until golden. Cool. Garnish as desired. Makes one 9- or 10-inch pie.

Tip: 1 (9-ounce) package None Such® Condensed Mincemeat, reconstituted as package directs, can be substituted for ready-to-use mincemeat.

Prize Cookies

- 1 cup shortening
- 1 $\frac{1}{2}$ cups sugar
- 3 eggs
- 3 cups unsifted flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 1 (9-ounce) package None Such® Condensed Mincemeat, crumbled

Preheat oven to 375°. In large mixer bowl, beat shortening and sugar until fluffy. Add eggs; beat well. Combine dry ingredients; gradually add to shortening mixture. Mix well. Stir in mincemeat. Drop by rounded teaspoonfuls, 2 inches apart, onto greased baking sheets. Bake 8 to 10 minutes or until lightly browned. Cool. Frost if desired. Makes about 6 $\frac{1}{2}$ dozen.

Tip: For a more cake-like cookie, substitute 1 $\frac{1}{3}$ cups (one-half 27-ounce jar) None Such® Ready-to-Use Mincemeat (Regular or Brandy & Rum) for condensed mincemeat.

Rich & Creamy

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