

Family Recipes from our Pizza Parlor-
Delicatessen known as:

"The House of Character Building"

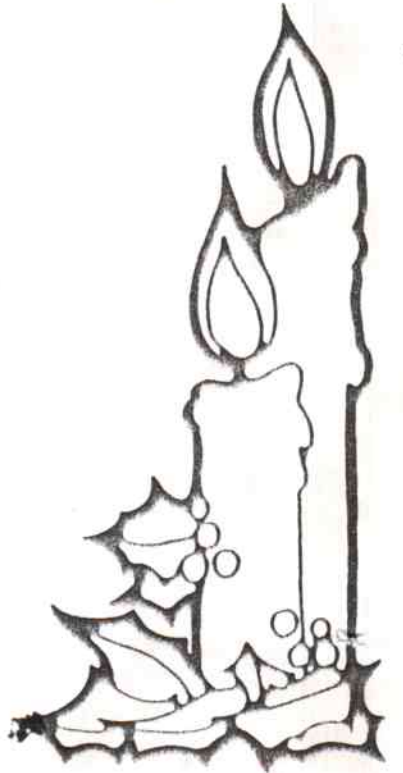
but better known as the

"Torture Chamber"

Merry Christmas from Dad and Mother

1984

*Season's
Greetings*



The original "Sweet Shop" recipe I developed, but it was embellished by Grandma so we give her the credit. Now known as "Grandma's Hot Dog Sauce."

HOT DOG SAUCE

2 lbs hamburger
1/4 cup salt
18 lbs onion (I prefer 8 pounds)
1 cup shortening
2 1/3 oz paprika
3/4 cup chili
1/4 cup pepper
1 gallon catsup
4 1/2 cups sugar
4 cups mustard
2 cups corn starch

These recipes were used in the pizza parlor and so are large quantities. They will need to be cut unless you are canning.

I cut this recipe by 4

<i>1/2# hamburger</i>	<i>1/8 c sugar</i>
<i>1TB Salt</i>	<i>1 c mustard</i>
<i>2# onion</i>	<i>1/4 c corn starch</i>
<i>1/4 c shortening</i>	
<i>3 1/2 tsp paprika</i>	
<i>3TB chili powder</i>	
<i>1TB Pepper</i>	
<i>32 oz. Ketchup</i>	

This was my first business venture when I was 19, before any of you, my children, were born and before I had met your mother. I operated the Sweet Shop for about a year and Grandma operated it for about 17 years.

PIZZA SAUCE

- (1) 6 #10 cans 1.06 puree
- 1 1/2 #10 pounds finely ground onion
- 1-2TB 1/4 cup Rosemary (whole)
- 2-3 1/2 ounce Bay Leaves (whole)
- 1/2 cup Thyme (whole)
- 1 1/2 Tablespoons crushed Jap chillis
- 1 1/2 Tablespoons Garlic powder
- 2 cups sweet Basil (whole)
- 2 cups oregano (whole)
- 1/2 cups M.S.G. *I do not use this*
- 1 cups salt
- 2 cups chili powder
- 2 Tablespoons pepper
- 2 cups sugar

Also add

*2 cup chili powder
1 level tsp Allspice*

*This is another recipe I cut unless
I am canning it*

DOUGH

- 32 oz Lukewarm water
- 1/4 cup dry yeast
- 3 lb, 14 oz. flour
- 1 Tablespoons salt (level)
- 1 Tablespoon sugar (heaping)
- 1 cup shortening.

- 7 3/4 oz = 10 1/2" crust
- 10 3/4 oz = 12" crust
- 13 3/4 oz = 14" crust

BURRITO MEAT MIX

- 2 lbs cube beef
- 2 lbs refried beans
- 1 oz hot sauce

CHILI VERDE MIX

- 2 lb burrito meat mix
- 10 oz tomato green pepper
- 1 oz hot Mexican sauce
- 2 lbs chili powder

GAUCAMOLE

- 3 lb avocado (before peel)
- 1/5 cup lemon juice
- 1/3 cup salad dressing
- 8 oz cottage cheese
- 2 fluid oz Gaucamole dip mix
- pinch of garlic
- 1 tsp salt
- 1/2 cup minced onion

TACO MEAT

- 10 lb hamburger
- 2 cups dried onion
- 1 level Tablespoon pepper
- 3 level Tablespoon salt
- 3 level Tablespoon dry mustard
- 1 level Tablespoon oregano
- 4 cups catsup
- 2 level tablespoons M.S.G.
- 2 cups cornmeal
- 1/2 teaspoon garlic salt
- 3 dippers pizza sauce (optional)

HORSEY SAUCE

- 1 quart Miracle Whip salad dressing
- 1 1/4 cup Wesson oil
- 1 Tablespoon M.S.G.
- 2 Tablespoons Tobasco
- Horse Radish oil to taste

TARTAR SAUCE

- 6 parts salad dressing (Miracle Whip)
- 1 part mustard
- 4 parts relish (swartz)
- 1/2 part (hot) horseradish

ENCHILADA SAUCE

- 2 gallon water
- 6 oz soup base
- 1 tablespoon pepper (level)
- 3 tablespoon salt (level)
- 1 cup chili powder
- 1 teaspoon Jap chili (ground)
- 1 oz (by weight) cumin
- 4 tablespoons MSG (Level)
- 2 3/4 cup cornstarch with water

ENCHILADA TOSTADOS

Dip in hot grease and right out.
Pt on cheese, minced onion, (meat if desired, small amount) Roll and pour on Enchilada sauce.

ENCHILADA SAUCE

Chili, garlic, powder, onion powder, cumin, salt, pepper: blend into beef, pork or chicken stock. Simmer and thicken.

TOSTADOS COMQUESTA

Tostada Shell: Layer of heated fried beans, parmesan cheese, cooked ground pork, shredded lettuce, thin slice of tomato

FRIJOLES REFrito

1 lb pinto beans
1 Tablespoon oil

season.
Boil 3 to 3½ hours. Drain liquid and save. Grind beans, then add liquid to suit.

GUACOMOLE SALAD

Avocado, tomato, onion, lemon

CHILI BEANS

3 lb hamburger
8 lb onion
6 lb beans
1 cup salt
1 teaspoon oregano (heaping)
1 teaspoon thyme (level)
1 teaspoon cayenne pepper
4 cups sugar
1/2 cup vinegar
1/4 cup blk pepper
1 #10 can catsup

SPAGHETTI SAUCE

- 1 Tablespoon oregano whole
- 2 lb ground onions
- 2 lb hamurger
- 2 #10 cans puree
- 1/2 #10 can catsup
- 2 Tablespoons salt (heaping)
- 1 Tablespoons pepper (level)
- 1/4 cup sugar
- 1/2 lb margarine
- 3 Tablespoons pizza spice (heaping)

Rinse puree cans with 1 quart of water and add. Simmer for 2 hours.

- 2 cups hamburger or sausage drippings.
- 4 Tablespoons Romano cheese (Heaping)

AU JUS

- 4 cups finely ground onion
- 3 Tablespoons (Level) salt
- 5 Tablespoons (Level) gravy flavor
- 5 Tablespoons (Level) caramel coloring
- 1 Tablespoons (Level) pepper
- 1 Tablespoons (Level) liquid smoke
- 5 cups roast stock
- 5 fluid ounces Leaperin Worcester
- 1 teaspoon heaping garlic powder
- 4 Tablespoons M.S.G.

Add this mixture to 5 gallons of water

MACARONI SALAD

- 4 lbs saladroni
- 1 large onion (finely chopped)
- 2 teaspoon salt
- 1 teaspoon pepper
- 1 1/2 cup sugar
- 2 cup chopped olive
- 1/2 cup olive juice
- 7 oz chopped pimento
- 1 1/2 quart Miracle Whip salad dressing
- 1 1/2 cup mustard
- 1/4 teaspoon cuminos

POTATO SALAD

- 10 lbs potato
- 1 quart Miracle Whip Salad Dressing
- 1 cup mustard (short cup)
- 1 cup sugar
- 3/4 cup finely chopped onion
- 1 1/2 Tablespoons salt
- 1/2 teaspoons pepper
- 6 oz pimento
- 8 eggs

ROQUEFORT DRESSING

- 1 gallon Miracle Whip
 - 5 lbs cottage cheese
 - 2 1/2 lbs blue cheese
 - 1/4 cup salt
 - 1 cup sugar
 - 1/2 bottle hot sauce
 - 1/2 bottle worchestershire
 - 1 teaspoon Garlic salt
 - 2 cups Wesson oil
 - 2 Tablespoons dry mustard
- (Should be Roquefort if you can)*

COLE SLAW

- 4 lbs sliced cabbage
- 1 short cup sugar
- 3/4 cup vinegar
- 3 cups Miracle Whip salad dressing
- 1 Tablespoon salt (level)
- 1 teaspoon pepper (level)

SWEET AND SOUR

Brown one pound meat
1 teaspoon salt
2 cups brown sugar
1 cup water
1/2 cup pineapple juice
1/4 cup vinegar
3 Tablespoons lemon juice
1 teaspoon worcestershire
1 teaspoon soy sauce
3 Tablespoons onion (fine chopped)
3 Tablespoons green pepper
1/4 teaspoon pepper
Thicken with corn starch.

BEAN SALAD

- 2 can red kidney bean
- 1 can was bean
- 2 can french cut green beans
- 1 cup diced green onion
- 1/2 cup olives
- 1 cup diced green pepper
- 1 1/2 cup sugar
- 1 cup oil
- 1 1/2 cup vinegar
- 2 teaspoon pepper (level)
- 2 teaspoon salt (level)

FRUIT SALAD

- 1 11 oz can
- 1 13 1/4 can crushed pineapple
- 1 1/2 cup coconut
- 2 cups whipped cream
- 2 cups miniature marshmallows
- 1/3 cup sour cream

CHEESE CAKE

Combine 1 1/3 cup graham crackers
1/3 cup brown sugar
1/2 teaspoon cinnamon
Stir in 1/3 cup melted butter or margarine
Use a 9" pan.

12 oz of Philadelphia cream cheese
1/2 cup sugar, mix until creamy and smooth
2 eggs
1/2 teaspoon vanilla or lemon

Bake 350° for 15 or 20 minutes
When cool, top with Cherry Pie Filling,
etc.

AL'S HOT STUFF

From Rozanne & Daryl
Salsa Sauce

- 1 Large onion
- 1 Large bell pepper
- 3 hot peppers
- 2 Tablespoons sugar
- 2 Tablespoons vinegar
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1/2 teaspoon chili powder
- 1/2 teaspoon dry mustard
- 1 8 oz. can tomato sauce
- 1 16 oz. can stewed tomatoes

Chop onions and peppers, add tomato sauce and stewed tomatoes, blend tightly and add dry ingredients and vinegar. Blend well together and let stand for 2 hours.

ARROZ ESPANOL

Fry Long rice to light tan add minced onion, garlic powder, tomato juice and simmer until done in chicken stock or water.

GUACAMOLE SALAD

Avocado, tomato, onion, lemon, lettuce.

SPANISH OMELET

Same as omelet, only add onion, green pepper, possibly hot sauce.

I don't know where this ^{and the next 5 pages} came from--one of you I suppose.

GUACAMOLE MIX CANADIAN
(For Dressings or Salad Toppings)

- 2 gal. Kraft heavy duty mayonnaise
- 1 No. 10 Heavy Chili Sauce
- 4 Tablespoons gran. onion
- 1 cup chopped green onions with tops
- 3 Tablespoons sugar
- 3 Tablespoons salt
- 4 Teaspoons black pepper
- 5 Tablespoons chili powder (Hot)
- 1 Tablespoon MSG
- 1/2 Tablespoon Wright's Liquid Smoke
- 2 dozen hard boiled eggs, chopped
- 1 cup fresh parsley, chopped
- 2 large bell peppers, chopped
- 1 Tablespoon *Cumin* (ground)
- 2 Teaspoons Worcestershire
- 8 oz Guacamole dip mix
- 3 oz. Ranchera sauce
- 1 teaspoon oregano (ground)
- 1 cup pureed ripe avocado

Serve well chilled

SAUCE GUADALUPE

(For Topping Burritos, Tacos, or a Compliment
to Spanish Rice)

- 1 No. 10 drained and mashed tomatoes
- 2 bunches of average size green onions
including tops, chop well
- 2 large bell peppers, chopped fine
- 4 medium cloves fresh garlic, chopped fine
- 3 Tablespoons salt
- 3 teaspoons black pepper
- 3 teaspoons Japan chili, crushed
- Dash of Worcestershire Sauce
- 1 large jalapeno, chopped fine
- 1 teaspoon cider vinegar
- 1/4 teaspoon ground cumin
- 1 teaspoon powdered dried celery flakes

Let stand refrigerated for three hours
Serve as raw topping or as cooked
topping for prescribed items.

GUACAMOLE SALAD AMERICANA

- 1 small lettuce head, well torn
- 1/2 Endive head, well torn
- 1 bunch watercress, well chopped
- 1/2 cucumber, sliced thin
- 1/2 medium green pepper, julien
- 2 cups buttered croutons
- 1/2 cup Monterey Jack
- 2 oz. Anchovy, chopped
- 4 oz. guacamole dip.

Toss Well

Top with 4 strips Julien pimentos,
1/2 deviled egg, sprinkle with chili
powder. Line salad bowl with fresh
parsley, cover tightly with mixture of
guacamole dip mix and finely chopped
green tomatoes. Serve with garlic
toast, sprinkle tightly with New Mexico
ground chili.

HUEVOS RANCHERAS

(Per Serving)

- 2 corn tortillas
- 2 eggs
- 4 Tablespoons L.V. Ranchera sauce
- 1/2 Avocado
- (salt, ground oregano, chopped fresh parsley, chili powder)

Fry tortillas 1/2 minute on each side-- 450° grease. Fry eggs as desired. Place one tortilla on platter, cover with Ranchera Sauce. Sprinkle with grated Jack cheese; cover with other tortilla, place fried eggs on top. Sprinkle with Longhorn cheese., parsley and ground oregano. Top with 1/2 avocado. Sprinkle avocado with chili powder. Serve with lettuce and tomato, garnish, Spanish rice and soufflet cup of guacamole dip. Average retail price \$3.25.

(May be served with scrambled eggs, but all spices plus chopped onions should be cooked within scrambled eggs.)

GUACAMOLE TOPPING SUPREME

For use with guacamole salad, chefs salad with Spanish flare and dip for seasoning tostados served as appetizer)

16 oz. guacamole dip mix
10 oz. heavy duty mayonnaise
1 large chopped ripe tomato
1/2 crushed avocado, slightly green
1 cup heavy sour cream
1 Tablespoon hot chili powder
1/2 teaspoon ground cumin
1/4 cup Ranchera sauce
1/4 cup fresh chopped parsley
1/4 cup green onion tops, finely chopped
2 cloves fresh garlic finely chopped
1 Tablespoon buttermilk
1/2 cup longhorn cheese, finely grated
2 oz. pimento finely chopped
Dash red food coloring

Let stand two hours refrigerated. May top with grated hard boiled eggs if desired.

Garnish with halves of ripe olives if desired. (If served as a dip the Spanish flare may be added by serving on dried corn husk and garnishing with chopped ripe tomatoes and torn lettuce.)

Selad
Hog sauce }
} cook book

Candy China
Songs from childhood
God is with you
sugar pig