

Veterans Day Recipes

Salvation Army Donuts

Ingredients:

2 cups all-purpose flour
1 level teaspoon baking powder
1 tablespoon shortening
1 ½ cups sugar
¼ teaspoon salt
¼ teaspoon ground nutmeg
¼ teaspoon ground cinnamon
½ cup milk
1 egg
Cooking oil for deep frying



Directions:

Reserve ¼ cup of the flour for the board. Combine the remaining flour with the baking powder and set aside.

Cream the shortening, ½ cup of the sugar, salt, nutmeg, and cinnamon. Add milk and well-beaten egg and stir. Then add the flour-baking powder mixture. Work into a soft dough and roll onto the floured board into a ¼" thick sheet. Cut into the desired shape and fry in the oil, heated to 375° F.

Turn donuts frequently while frying. The fat should be hot enough to give the donuts a rich golden color in 3 minutes. While hot, roll donuts in remaining sugar.

Snowball Cookies (Great for sending overseas)

Ingredients:

- 2 cups flour
- 2 tablespoons sugar
- 4 tablespoons pure maple syrup
- ¼ pound unsalted butter, softened
- 1 ½ cups chopped walnuts
- ½ teaspoon salt
- 1 cup powdered sugar for covering the cookies



Directions:

Preheat oven to 300° F. Whisk flour, salt, and walnuts in a bowl. Add butter and maple syrup and combine until you have a crumbly dough.

Form dough into small balls and place on an ungreased cookie sheet. Cook for 30-35 min or until just barely turning golden brown. Remove from oven and set on cooling rack to cool. Let cool most of the way, and then roll cookies in powdered sugar.

Marine Mashed Potatoes and Gravy

Ingredients:

- 2 pounds Idaho potatoes, peeled and sliced ½" thick
- 4 tablespoons sweet butter
- ¾ cup whole milk
- 1 ½ teaspoons salt
- 1 ½ teaspoons ground black pepper

Brown Gravy:

- 4 ounces flour
- 4 tablespoons butter
- 3 cups hot chicken stock
- 2 to 10 ½ ounces chicken gravy



Ingredients:

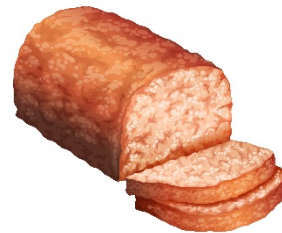
Place potatoes in a large pot with enough water to cover potatoes. Bring to a boil over high heat and cook until potatoes are tender. Drain potatoes in a colander. Return drained potatoes to the large pot.

Add 4 tablespoons butter, salt, pepper, and half the milk. Mash potatoes with a masher until smooth, adding the remaining milk while mashing.

For the gravy: Melt the remaining 4 tablespoons butter in a medium pot. Add the flour and stir together constantly, until flour-butter mixture begins to brown. Slowly add the hot stock and stir with a wire whisk until all the stock is absorbed and there are no lumps. Add the gravy and bring to a boil, stirring constantly and simmering 10 minutes. Strain gravy and serve with the potatoes.

Meatloaf**Ingredients:**

1 tablespoon butter
3 celery ribs, finely chopped
½ large onion, finely chopped
2 pounds lean ground beef
2 tablespoons Worcestershire sauce, divided
½ cup Italian-seasoned breadcrumbs
½ cup ketchup
2 teaspoons Creole seasoning
1 teaspoon Greek seasoning
1 teaspoon garlic powder
2 large eggs, lightly beaten
1 (8-ounce) can tomato sauce
3 tablespoons tomato paste
1 tablespoon ketchup
Garnish: chopped fresh flat-leaf parsley



Directions:

Melt butter in a medium nonstick skillet over medium heat; add celery and onion and sauté 7 minutes or just until tender. Stir together celery mixture, ground beef, 1 tablespoon Worcestershire sauce, breadcrumbs, and next 5 ingredients in a large bowl.

Shape into a 10" x 5" loaf; place on a lightly greased broiler rack. Place rack in a foil-lined broiler pan. Bake at 350° F for 45 minutes. Stir together remaining 1 tablespoon Worcestershire sauce, tomato sauce, tomato paste, and 1 tablespoon ketchup until blended; pour evenly over meatloaf, and bake 10 to 15 more minutes or until no longer pink in center. Let stand 10 minutes before serving.

Anzac Biscuits**Ingredients:**

1 cup all-purpose flour
1 cup rolled oats
¾ cup shredded coconut
¾ cup granulated sugar
4 ½ ounces butter
1 tablespoon golden syrup (corn syrup)
1 ½ teaspoons baking soda
2 tablespoons boiling water

**Directions:**

Heat oven to 300° F. Brush 2 cookie sheets with melted butter or oil. Place flour, oats, coconut and sugar in a large mixing bowl, and stir. Combine butter and golden syrup in small pan; stir over high heat until melted.

Mix baking soda with boiling water; add to melted butter and syrup. Add to flour mixture and stir until combined. Shape level tablespoons of mixture into balls and flatten slightly. Place onto prepared cookie sheets about 2" apart. Bake 15 to 20 minutes or until crisp and golden. Remove from oven; let stand 2 minutes before loosening the biscuits and moving them to a wire rack to cool.

Bean Soup

Ingredients:

¾ cup navy beans
Ham bone
2 chopped onions
4 sliced carrots
2 diced potatoes
3 celery stalks, cut in 1" pieces
1 cup green beans



Directions:

Cook together until all vegetables are done. Season with salt and pepper.

Army Goulash

Ingredients:

2 pounds ground beef
1 package noodles
2 green peppers, chopped
2 large onions, chopped
1 package sharp grated cheddar
Parmesan cheese
4 cups water
Salt & pepper
2 large cans tomatoes
1 large can mushrooms
Chili powder
Tabasco sauce



Directions:

Brown beef in large pan. Add water, onions, green peppers, and noodles. Cook 7 minutes. Add tomatoes, mushrooms, and seasonings. Layer in casserole with cheddar cheese. Top with Parmesan cheese. Bake at 350° F for 25 to 30 minutes.

Cheesy Chicken Casserole

Ingredients:

3 to 4 cooked chicken breasts, chopped
1 (16-ounce) package wide egg noodles, cooked
1 (24-ounce) container sour cream
2 (10 $\frac{3}{4}$ -ounce) cans cream of chicken soup
 $\frac{1}{2}$ teaspoon salt
2 cups shredded cheddar cheese
2 cups shredded mozzarella cheese
1 sleeve round buttery crackers, crushed
 $\frac{1}{4}$ cup margarine, melted



Directions:

Preheat oven to 350° F. Combine chicken, noodles, sour cream, salt, soup, and cheeses in a large bowl. Pour into a lightly greased 13"x 9" baking dish. Mix together cracker crumbs and margarine. Sprinkle over top of casserole. Bake for 25 to 30 minutes, or until crackers are crispy and golden and cheese is melted.

Beanie Weenies

Ingredients:

1 package All Beef Hot Dogs
1 large can baked beans
1 cup brown Sugar
1 tablespoon garlic salt
1 tablespoon onion powder



Directions:

Pre-heat oven to 400° F. Slice hot dogs into bite size rounds. Pour the baked beans into a large bowl. Add brown sugar, garlic salt and onion powder. Mix well. Add sliced hot dogs and mix again. Pour mixture into an oven safe baking dish and smooth out. Bake in the oven for 30-45 minutes, until bubbling and browned. Serve in a bowl.

World War II Creamed Chip Beef

Ingredients:

3 cups dried, sliced beef
7 ½ cups milk
⅓ cup shortening, melted
1 cup flour
½ teaspoon pepper



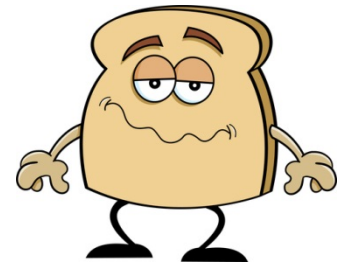
Directions:

Cut beef into small pieces. Heat milk to boiling. Blend shortening and flour to smooth paste and stir into milk. Cook, stirring constantly, until thickened. Add pepper and beef. Simmer for 10 minutes. Serve over toast.

S.O.S.

Ingredients:

1 ½ pounds extra lean hamburger or ground chuck
2 tablespoons oleo or butter
1 cup chopped onion
3 tablespoons flour
2 teaspoons granulated garlic
1 ½ tablespoons Worcestershire sauce
2 cups milk
Salt and pepper to taste



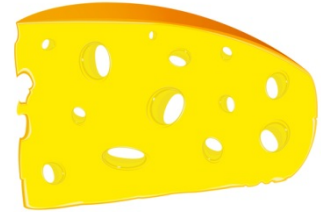
Directions:

Brown meat; add butter and stir. Add onions and cook until translucent. Add flour and stir and cook 2 or 3 minutes. Add garlic, Worcestershire sauce, salt, and pepper. Mix thoroughly. Add milk and stir until thickened. Serve over toast or biscuit.

Navy Swiss Chicken Cutlets

Ingredients:

2 thin slices Swiss cheese
4 chicken cutlets (4 ounces each, ¼" thick)
2 tablespoons all-purpose flour
½ teaspoon black pepper
1 tablespoon butter or margarine
½ cup chicken broth
¼ cup dry white wine
¼ teaspoon dried oregano



Directions:

Cut each cheese slice in half and place 1 half on top of each cutlet. Starting with a short end, tightly roll up cutlets, jellyroll style. Tie securely with string.

On wax paper, combine flour and pepper. Mix well. Add cutlets and toss gently to coat.

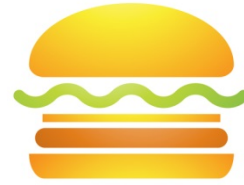
In large nonstick skillet, melt butter over medium heat. Add cutlets; cook, turning frequently until golden, about 3 minutes. Add broth, wine, and dried oregano to skillet. Increase heat to a boil.

Reduce heat to medium low. Simmer until chicken is cooked through and sauce is slightly thickened, about 10 minutes. Remove from heat, remove string, and serve.

Spam Burger

Ingredients:

1 (12-ounce) can Spam, cut into 4 slices
4 hamburger buns
4 leaves of lettuce
4 slices American cheese
¼ cup mayonnaise
1 sliced tomato



Directions:

In a large skillet, cook Spam slices until golden brown. Spread mayonnaise on cut sides of the buns. Place Spam, cheese, lettuce, and tomato on the bottom half of the bun. Cover with top half.

Chicken a la King

Ingredients:

½ cup butter
½ cup chopped bell pepper
3 ounces fresh mushrooms, sliced
½ cup flour
¼ teaspoon pepper
1 ½ cups milk
1 ¼ cups chicken broth
2 cups cut, cooked chicken
2 ounces diced pimientos, drained
1 small can of peas
3 cups hot cooked rice

Directions:

Melt butter in 3-quart saucepan over medium-high heat. Cook bell pepper and mushroom in butter, stirring until tender. Whisk in flour and pepper. Cook over medium heat, stirring constantly until bubbly. Remove from heat. Stir in milk and broth. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in chicken, peas, and pimientos; cook until hot. Serve over rice.

Brown Betty

Ingredients:

4 slices white bread, toasted
3 cups sliced, peeled tart apples
½ cup sugar
½ cup packed brown sugar
1 teaspoon ground cinnamon
¼ cup butter, melted



Directions:

Tear toast into bite-sized pieces; place in a greased 1 ½-quart casserole dish. Top with apples. Combine sugars and cinnamon; sprinkle over apples. Drizzle with butter. Cover and bake at 350° F for 1 hour, stirring after 30 minutes. Serve with ice cream.