



Lobster Newburg



- Melt $\frac{1}{2}$ stick of margarine in a skillet over med high heat
- Add 1 lb of imitation lobster & sprinkle with paprika
- Sauté a few minutes & pour into a 5 X 9 loaf pan
- Crumble 25 Ritz crackers over the lobster
- Make thick White Sauce using $1 \frac{1}{2}$ c mix & $1 \frac{1}{2}$ c water, cook until thick & bubbly, stirring all the while,
- Add $\frac{1}{3}$ c dry white wine, $\frac{1}{2}$ c grated pasteurized process american cheese
- Pour over crackers, run a knife on the sides of pan so sauce seeps down
- Bake at 350 degrees for 35 minutes





Broccoli Creamed Soup

Double recipe for thin white sauce

1/4 c. mix & 1 c. cold water or chicken broth

Cook until thickened & bubbly

Add a little onion powder, salt & pepper to taste

Add 1/2 cup cooked broccoli or any other cooked vegetable
(ie: spinach, cauliflower, celery, mushrooms, carrots etc)

Add 1/4 cup grated cheese





Baked Potato & Corned Beef in White Sauce

Bake a large or medium potato until well done

Prepare medium white sauce (1/2 cup mix, 1 cup water)

Cook until thick & bubbly

Add onion powder, salt & pepper to taste

Add 1/2 cup corned beef, mix & pour over prepared potato

Serve with vegetables





Chicken in White Sauce Over Hot Biscuit

Use master biscuit mix add $\frac{2}{3}$ c mix & a little water,
Shape into 2 biscuits - Bake at 400 degrees 8-10 mins

Prepare medium white sauce: $\frac{1}{2}$ cup mix & 1 cup water, cook
Until thick & bubbly, add onion powder, salt & pepper to taste
Add $\frac{1}{2}$ cup cubed cooked chicken

Serve over split biscuits and serve with vegetables





Ambrosia



- 1 lb canned fruit cocktail, well drained
- 1/3 cup heavy cream
- 1/2 cup miniature marshmallows
- Whip cream, add: 1/2 tsp sugar & 1/2 tsp vanilla
- Mix with fruit cocktail. Let stand overnight
- When ready to serve, slice 1/2 a banana and mix

