

BREADS



DORITO CORNBREAD

(Tastes like the real thing)

Doritos (plain corn flavor)
Water
Butter
Salt
Liquid Smoke

Soak the Doritos in water until they completely dissolve. (They absorb a lot of water and you will have to add more water in about a half hour to get the right consistency). When liquid enough, add melted butter, a little salt. (For a change add a drop or two of Liquid Smoke.)



CORNBREAD DRESSING

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| 4 slices white bread | 1/4 tsp. salt |
| 5 chicken bouillon cubes | 3/4 tsp. poultry seasoning |
| 1 qt. + 3-1/2 cups water | 1/8 tsp. Accent |
| 1 cup celery, diced med. | 1/8 tsp. black pepper |
| 1 cup onions | 1/4 cup margarine, melted |
| 5 cups crumbled cornbread | |
| 3 large eggs, beaten | |
| 3 large eggs, hard cooked, diced | |

Soak white bread in cold water and drain well. Dissolve chicken bouillon cubes in water. Add celery and onions, cook until tender. Pour broth mixture over cornbread and let soak until bread is soft. Add drained white bread and beaten eggs. Add diced hard cooked eggs, salt, poultry seasoning, Accent, and pepper. Mix well. Pour dressing into baking dish and spread margarine evenly over top. Bake at 350° for approximately one hour.

BRAN GRIDDLECAKES

1 cup sifted flour
1-1/2 tsps. baking powder
3/4 tsp. salt
1 tbsp. sugar
3/4 cup 40% Bran Flakes
1 cup milk
1 egg, well beaten
3 tbsps. melted shortening

Sift flour, baking powder, salt and sugar together. Add 40% Bran Flakes to milk and let soak. Combine egg and milk mixture and add to flour mixture along with shortening. Mix just until flour is dampened (batter will be lumpy). Bake on a hot greased griddle until brown on both sides. Turn only once! Serve with butter and syrup.



PANCAKES

1 cup rice flour or whole wheat flour
1/2 to 3/4 cup buttermilk
1-1/2 tsps. baking powder
1/2 tsp. baking soda
1 egg (use 2 if small)
1/2 tbsp. cooking oil
1/2 tsp. salt

Store them between sheets of paper towel in a tin in the freezer

Reheat each morning in microwave for a few seconds or on a warm skillet. They will remain soft and taste as if freshly cooked.



PANCAKE SOUFFLÉ

4 egg yolks
 1 egg, whole
 1 tbsp. sugar
 Pinch of salt
 4 tbsps. flour

1 tbsp. melted butter
 4 egg whites
 2-3 tbsps. butter for frying
 sugar, cinnamon (to taste)

Beat yolks, egg, sugar, salt, flour, and melted butter in electric blender. Beat egg whites until stiff, not dry - fold into mixture. Prepare an oven proof serving platter. Heat a 6" skillet using 1 tsp. butter to grease skillet and spoon 4 tbsp. of mixture into pan - spread evenly over bottom of pan. Turn and brown top side. Sprinkle with sugar and cinnamon. Fold, remove to platter. Can be filled with strained fruit or strained meat of choice.



POTATO FLATTIES

3 cups leftover mashed potatoes
 Pinch of salt
 1 egg, beaten
 Pinch of mixed herbs (optional)
 Flour to stiffen

Mix all ingredients together. Shape into flat cakes about 1/2 inch thick. Place on hot griddle brushed with oil. Turn to brown on other side. Serve hot with butter or cottage cheese.

