

TEMPT THEM WITH TASTIER FOODS

2024 Addendum

Eight New Eddie Doucette Recipes

Compiled by Jerry Stratton

For the full collection of Eddie Doucette recipes, see clubpadgett.com/doucette



CHRISTMAS FRUIT PUNCH

Combine and mix well: 2 qts. unsweetened pineapple juice, 1 qt. iced tea, juice of 6 lemons, juice of 6 oranges, 2 c. sugar boiled with 1 c. of water and chilled, 1 No. 2½ can crushed pineapple, 1 pkg. frozen strawberries (thawed). Just before serving, place piece of ice in bowl and mix in 4 qts. pale ginger ale with chilled juices. Float thin slices of 1 orange, 1 lemon, 1 lime on surface. Drape or surround bowl with frosted grapes.

From *The Crane Chronicle*, Crane, Missouri, December 20, 1962.

SWEET-SOUR POT ROAST

Brown a 4 lb. TableRite pot roast on both sides in 3 tbsp. shortening. Add one chopped medium onion, one clove garlic, 1 bay leaf, 1 cup water, ¼ cup catsup, 3 tbsp. vinegar, 2 tbsp. brown sugar, 1 tsp. salt, ¼ tsp. pepper, ½ cup raisins. Cover and simmer for one hour, turn roast over and simmer til tender, one more hour. Remove meat to hot platter. Skim fat off surface, bring liquid to a boil and thicken with 1 tbsp. corn starch softened in ½ cup cold water. Serve sweet-sour gravy with pot roast. Serve with parslid TableFresh potatoes.

From *The Summitville Sun*, Summitville, Indiana, March 8, 1963.

EASY POT ROAST

After browning a 4-5 lb. TableRite Chuck Roast, place in a square of IGA Aluminum foil, sprinkle with a packet of Onion Soup Mix and ¼ cup water. Completely cover with foil. Cook for about 4 hours in 350° F. Oven. Utilize oven by serving browned potatoes. When serving, arrange grilled Libby's or Del Monte Peach Halves with browned potatoes and place tender delicious sliced Pot Roast in center. Accompany with choice of Fresh or Frozen Vegetable.

From *The Carlisle Mercury*, Carlisle, Kentucky, December 2, 1965.

CHICKEN A LA MARYLAND

Purchase 2¼-lb. TableRite Chicken, cut up for frying. Season generously with salt, Crescent Pepper and Crescent M.S.G. Dip each piece in milk and roll in flour. Fry to a golden brown in melted hot Sno-Kreem Shortening, turning occasionally. Transfer browned chicken to a pan, cover and bake in 350° oven 'til tender, 25-30 minutes. Pour rich cream sauce (10½-oz. can strained Cream of Chicken Soup will do nicely) into a heated platter. Place strips of crisp bacon over chicken, garnish with Corn Fritters and Potato Croquettes, which may be prepared in same heated fat.

From the *Montana Standard-Post*, Butte, Montana, February 3, 1966.

BROILED TABLERITE STEAK IGA

If oven is used, preheat at 550°, or broil. Place steak on rack 2" from heat, farther away for thick steaks, with electric oven door open, gas oven door closed, broil one side brown, season, turn and repeat. Coals for outdoor grill should look ash gray by day, have red glow in dark. Brush steak with mixture of ¼ cup butter, 1 tbsp. lemon juice, 2 tbsp. Crescent chopped parsley. Sprinkle with Crescent MSG and Crescent Onion Salt.

From the *Montana Standard-Post*, Butte, Montana, May 19, 1966

BAKED CHICKEN IN A BASKET

Dip cut-up TableRite Chicken 1 piece at a time into buttermilk, then into seasoned flour (1 cup IGA FLOUR, 1 tsp. salt, ½ tsp. Crescent MSG, ¼ tsp. Crescent pepper). Heat enough TableRite Salad Oil for ½" depth in heavy skillet and brown pieces of chicken on all sides. Drain-dry on absorbent paper, place in single layer in baking pan, bake at 350 oven until tender, 20-25 minutes. Serve in napkin-lined basket. Accompany with heated IGA Frozen French Fries, marinated tomatoes, IGA Biscuits 'n honey! Serve IGA Lemonade, Honey Dew Melon and fresh peaches.

From the *Montana Standard-Post*, Butte, Montana, July 21, 1966.

RED FLANNEL HASH

A tasty, unusual suggestion for utilizing leftover ham. Through a coarse meat-grinder put 2 cups of left over cooked TableRite Ham, 2 cups peeled-cooked, medium-size potatoes, one No. 2½ size can beets (drained) and one medium onion grated. Add and blend in 2 tbsp. Crescent parsley, ½ tsp. salt, ½ tsp. Crescent MSG, ¼ tsp. Crescent pepper. This may be served family style or formed into patties and served individual—hash may be browned in skillet with 2 tsp. Sno-Kreem shortening in hot oven or under broiler.

From the *Montana Standard-Post*, Butte, Montana, August 4, 1966.

CHICKEN TETRAZZINI

Embellish cut-up Taste 'O Spring cooked, cooked leftover or frozen cooked chicken in a white sauce. White sauce may be made by blending 2 tsp. butter, margarine or chicken fat with 2 tsp. flour, then blending and heating 'til thickened... or canned cream of chicken soup may be substituted. Place hot cooked spaghetti in a lightly greased casserole. Pour chicken in cream sauce over spaghetti. Top with grated Parmesan Cheese... Place in 350° oven approximately 20 minutes 'til bubbly.

From the *Montana Standard-Post*, Butte, Montana, September 22, 1966.

PORK & SWEET POTATO PIE

Over medium heat cook ¼ cup minced onion in 4 Tbsp. Butter 4-5 minutes. Blend in 3 Tbsp. IGA flour, cook for a few minutes and gradually add 2¼ cups scalded milk stirring constantly until mixture thickens. Season to taste with salt, Crescent pepper, Crescent MSG and a bit of Crescent poultry seasoning. To sauce add 2½ Cups diced cooked pork and medium cooked fresh or canned sweet potato. ¼ cup each of sliced cooked mushroom and Del Monte peas may be added. Pour all into a buttered casserole. Cover with pastry made with IGA Pie Crust Mix. Make a few slashes on top for escape of steam. Bake for 10 minutes in 425° F. oven. Reduce heat to 350° F. Bake for 20 minutes. Serve Hot.

From the *Montana Standard-Post*, Butte, Montana, September 29, 1966.

BROILED STUFFED TOMATO SALAD

Here's an unusual kind of salad. Served hot, it has intrigue, eye and taste appeal, as well as nutritional and economical good points. Figuring one tomato per person, cut slice off top, scoop out inside and blend with 1 cup diced leftover cooked meat, 1 diced hard cooked egg, 1/3 cup cooked peas, 1 cup TableRite Mayonnaise and refill scooped out tomato with mixture. Sprinkle top with grated parmesan cheese, drizzle with melted butter or margarine. Broil or bake in hot oven 10-12 minutes until lightly browned. Serve with IGA Potato Chips and Hot Rolls.

From *The Carlisle Mercury*, Carlisle, Kentucky, October 6, 1966.

STUFFED GREEN PEPPERS

If you have any meat left-over from your roast, here's a worthy tip for another meal. Cut large green peppers (1 per person) in two, lengthwise. Remove seeds, parboil 5 minutes, drain well. Fill with this mixture. Combine 1 1/2 cups ground cooked beef, 1 cup cream sauce, 1/2 cup cooked rice and season with 1/2 tsp. curry powder with salt, pepper and Accent to taste. Stir in 2 Tbsp. chopped parsley, fill peppers, set in baking dish, sprinkle buttered crumbs over each and bake in 425° F. oven till heated through about 20 minutes. Serve plain or with tomato sauce.

From the *Fredericksburg Standard*, Fredericksburg, Texas, November 2, 1966.

TURKEY ALA KING

Saute (lightly fry) 1/4 cup diced green pepper, 1/4 cup sliced mushroom (fresh or can), 2 tbsp. chopped onion in 1/4 cup TableRite butter for 5 minutes. Blend in 1/4 cup IGA Flour gradually. Add and blend in 2 cups milk or half milk, half chicken broth.

Cook over low heat, stirring constantly until sauce thickens. Let boil 1 minute, stir in 2 cups diced cooked TableRite Turkey and 1/4 Cup diced pimento. Season to taste, carefully with salt, pepper and Accent. Serve hot over fluffy rice, toast, rusk or in patty shell.

TableRite Turkey is welcome anytime because of its flavor, ease of preparation and nutritional value.

From *The Carlisle Mercury*, Carlisle, Kentucky, November 17, 1966.

BEEF STRIPS BONNE FEMME

In large skillet sauce (lightly fry) one chopped small onion until lightly brown in 2 tbsp. Sno-Kreem shortening. Stir in 1½ tbsp. flour and cook 2 to 3 minutes. Add and blend in 1-10½ oz. can consommé and ¼ cup Tomato Sauce. When smooth and thickened, add 2 cups left-over cooked beef cut in strips. Correct seasoning if necessary. Turn in 1½ qt. casserole. Top with mashed potato. Bake until golden brown in 450° F. oven 15 to 20 minutes. Serve hot with your favorite vegetable and crisp salad.

From the *Daily American Republic*, Poplar Bluff, Missouri, February 1, 1967.

NEW ENGLAND FISH LOAF

A Lenten Idea Special, And A Delightful Menu Change: Combine 2 egg yolks, 2 cups Cooked Flaked Left-over fish (any fresh, frozen or canned will do), 1 cup soft bread crumbs, ¾ cup cooked elbo macaroni, ¼ cup finely minced green pepper, 2 Tbsp. chopped parsley, 1 Tbsp. grated onion, salt pepper and accent to taste and ½ cup milk. Mix and blend all ingredients. Fold in 2 beaten egg whites, pour into a lightly buttered bread pan or ring mold. Set in pan of hot water. Bake in 350° F. pre-heated oven 55-60 minutes. Test for doneness, turn out on hot platter. Serve with mushroom or egg sauce.

From the *Panama City News*, Panama City, Florida, February 22, 1968.

HAMBURGER STROGANOFF

Going Hi-Hat On A Slim Budget: In a skillet heat 3 Tbsp. butter, oil or drippings. Brown ½ cup chopped onion, 1 clove garlic and 1 Lb. ground beef. Stir in 3 Tbsp. flour, cook 3 minutes and blend 1-4 Oz. can mushrooms and 3 Tb sp. chili sauce. Season to taste with ½ tsp. worcestershire sauce, 1 tsp. salt, pinch of pepper. Ten minutes before serving turn off heat, blend in ¾ cup sour cream. Keep hot but do not boil. Serve with buttered hot noodles. Sprinkle with chopped parsley.

From the *Panama City News*, Panama City, Florida, February 22, 1968.

ONE POT STEW

A Quickie Econo-Meal: Brown 1 lb of TableRite Ground Beef and ½ cup finely chopped onion in 2 tbsp. drippings or oil. Add 1 can (10½ oz.) beef consommé, 1 can (1 lb.) cream style corn and 2 cups (8 oz) IGA Elbo or Shell Macaroni, cooked. Check seasoning for desired taste, cover and let simmer over low heat till heated through and bubbly 15 or 20 min., stirring occasionally. Serve hot with crisp salad and crusty Italian bread. Give your family a break and serve a sumptuous dessert.

From *The Salt Lake Tribune*, Salt Lake City, Utah, March 19, 1970.

GERMAN POTATO SALAD, MY WAY

6 Potatoes	1 tsp. Salt
6 Slices Table Rite Bacon (diced)	Pinch of Pepper
1 Small Onion, Minced	⅓ Cup Sour Cream
⅓ Cup Vinegar	2 tsp. Chopped Parsley

Boil potatoes in their skins, peel and slice. Fry bacon until crisp. Remove bacon and brown onion in bacon fat. Add and blend in vinegar, salt, pepper, and sour cream. Put cooked and sliced potatoes in a bowl with the bacon, over this pour mixture and chopped parsley. Mix and blend well. Serve hot on platter or in bowl, garnished with watercress, hard cooked eggs, sliced or in wedges also may be used.

SCRAMBLE BURGERS

In a skillet, heat til bubbly 3 Tbsp. butter (or half butter, half fat from the Sausage Patties*). Saute (lightly fry) ¼ cup each finely minced onion and green pepper. When onion is transparent, add all at once 8 beaten eggs blended with 8 Tbsp. of light cream, milk, white wine or water, ½ Tsp. salt, ¼ Tsp. pepper and 1 Tbsp. capers. Stir and scramble over medium heat. Don't overcook. Eggs should be soft to medium. A wee pinch of Rosemary and chopped Parsley will further enhance flavor and eye appeal.

To serve, place cooked Sausage Patty* on toasted Hamburger Bun, completely cover with cooked egg and serve immediately with crisp Potato Chips and Dill Pickle.