



# BREAD AND BUTTER PUDDING FOR EVA'S KITCHEN (18 servings)

## INGREDIENTS

15 slices of bread

butter

1 ½ cups of sugar

2 teaspoons of cinnamon (mix cinnamon and sugar

6 oz. golden raisins

6 eggs (beaten)

1 ½ quarts of milk

## DIRECTIONS

1. Butter bread and cut into triangles.
2. Grease large aluminum foil pan and make layers of bread, sugar and raisins.
3. Heat milk and pour over beaten eggs.
4. Pour mixture over bread and fruit.
5. Bake at 350 degrees for 40 minutes.



# RICE PUDDING FOR EVA'S KITCHEN (serves 20-24)

*(recipe by Wanda Landi, former St. Catharine parishioner who submitted this to the first St. Catharine HSA cookbook. It is easy to make and can be prepared in advance)*

## INGREDIENTS

1 gallon whole milk

2 cups sugar

2 cups uncooked rice

pinch of salt

4 cups milk

8 eggs (beaten)

2 teaspoons vanilla

nutmeg or cinnamon

## DIRECTIONS

1. Mix first four ingredients in a large saucepan or Dutch oven. Bring to a boil. Watch that it doesn't boil over. Cover and simmer for 1 to 1 ½ hours. Rice should be cooked (not hard).
2. Remove from heat and stir in 8 beaten eggs and 4 cups of milk. Return to heat.
3. Bring to a boil; remove from heat and add vanilla.
4. Pour into two 13" x 9" pans. Sprinkle nutmeg or cinnamon over top.
5. Refrigerate overnight or until well chilled.



# POTATO SALAD FOR EVA'S KITCHEN (This is a doubled recipe)

## INGREDIENTS

7 ½ lbs of new potatoes (peeled and cut into quarters)

3 cups finely chopped celery

1 quart of Hellman's mayonnaise

1-2 cups of whole milk

½ cup distilled white vinegar (or to taste)

Salt and pepper

## DIRECTIONS

1. Wash and cook potatoes (do not overcook).
2. Cool and peel potatoes; cut into quarters and slice very thin.
3. In a large bowl, mix potatoes, celery, salt & papper.
4. Mix ½ of mayo and ½ cup of milk until smooth with a mixer and then mix into the salad.
5. Mix remaining mayo and ½ cup milk into the salad. Add more milk if needed. (The mixture should not be too thin).
6. Add a little distilled vinegar. Mix thoroughly. Add more vinegar if needed. Chill thoroughly.



# APPLE CRISP FOR EVA'S KITCHEN (serves 18)

## INGREDIENTS

15 cups of sliced apples

3 tsp. of cinnamon

3 sticks of butter (sliced thin)

1 ½ cups of water

2 cups of sugar

2 ¼ cups of flour

## DIRECTIONS

1. Place apples in a buttered casserole or foil pan.
2. Mix water and cinnamon and pour over apples.
3. Mix sugar, butter and flour. Spread over the top of the mixture.
4. Bake at 350° for 1 – 1 ½ hours.