

RANCH HOUSE BAKING MIX

In memory of our mom

Bertha D. Reese

and Grandmother

Amelia Toroni.

Thank you for your love, dedication,

Excellent Cooking

and service to the nation.

Chris & Diana Reese



**A passion for
cooking**

Bertha D. Reese

**passed from
generation to
generation.**



Amelia Toroni

THE
RANCH HOUSE BAKING MIX
COOKBOOK
BY
BERTHA D. REESE

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INTRODUCTION

Ranch House Baking mix is an all-purpose mix that will assist you in making biscuits, waffles, light tender crepes, cakes and many other foods that taste homemade. You can quickly make big ranch-style biscuits, tender muffins and rich shortcakes just like the ones country cooks serve to hungry ranch crews, families and friends.

The seed to formulate a baking mix germinated during a busy period in my life. Pressed for time, I had resorted to using commercial baking mixes and store-bought biscuits and shortcakes, which didn't escape the attention of my family. They were used to being served the big golden-crust biscuits and rich shortcakes my mother taught me to make when I was a young girl growing up in the country, many years ago.

When I left the country for city life as a young adult, to pursue a career in San Francisco, a copy of the family cookbook containing all my favorite recipes was tucked into my luggage before I left. Through the years the well-used recipe book remained a faithful companion to me.

When I bake a pan of fragrant Orange-Frost Gingerbread, or big Ginger Cookies it

still evokes memories of cool autumn days in the country, hiking with my brothers and sisters when I was a young girl, on the sylvan forest trails that bordered my father's property. Brightly colored leaves crackled underfoot as we walked about, munching rosy-checked autumn apples and spicy cookies. My Ranch House Baking mix Cookbook contains many recipes based on the favorites served during my childhood years.

We all like compliments for our cooking. When praised after serving a new taste-pleasing dish, we glow with pride then try to surprise the family again with another new treat. Feeling a little guilty over serving packaged biscuits and shortcakes, which were not well received by the family, I started to experiment with formulating a baking mix. After a multitude of trials and errors I finally produced one that received high praise from the family. The more I used the baking mix that I had originally formulated just for biscuits, pancakes, waffles and shortcakes, the more versatile it proved to be. In time my burgeoning baking mix recipe file blossomed into a thick volume bulging with over 380 recipes.

This baking mix cookbook is an

answer to the busy homemaker and career
women/homemakers oft-voiced complaint,
"I wish I had more time for home-baking".
Not to overlook the bachelor and bachelorettes,
they too can benefit from using this cook-
book. You can enjoy eating big ranch-
style biscuits or dainty little tea biscuits,
coffee cakes, cookies and many other treats
that taste just like homemade. An added
bonus, a homemade baking mix costs much
less to make than purchasing supermarket
mixes.

BAKING MIX FORMULA INFORMATION

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Before mixing the formula, assemble all the ingredients listed. Assemble the utensils needed for measuring and mixing the formula; bowl, measuring cups and spoons, pastry blender, etc. Select a mixing bowl large enough to allow room to thoroughly blend the ingredients together without spillage. The volume of flour should be approximately $\frac{1}{2}$ the depth of the mixing bowl. If the container is not large enough, the pastry blender will be too deeply immersed in the flour to satisfactorily blend the ingredients together. Any suitable metal, plastic or glazed pottery mixing bowl can be used. A large cooking pot can also be used if a suitable mixing bowl isn't available. If you possess an extra large professional cooks mixing bowl, a double batch of the formula can be mixed in the bowl.

Select a good quality all-purpose enriched flour, bleached and pre-sifted at the factory. A name-brand flour will give the best baking results. This also applies to the solid shortening selection.

When time permits make ahead as many batches of the baking mix as you wish. Stored in a cool dry place, it will remain usable up to 6 months.

STORAGE CONTAINERS: The best containers are empty 3-pound solid shortening cans. The wide opening conveniently allows spooning the baking mix into a measuring cup. To prepare for storage, heat the empty can in a warm oven until the residual shortening melts. Pour into a small jar or custard cup for future use. Wipe inside of can dry with paper towels. No need to wash the can before filling with baking mix.

Each can holds approximately 7 cups of the mix. 1-A
Cover can with the plastic lid to ensure locking out moisture. Until you accumulate enough empty shortening cans for storage, metal flour or sugar canisters can be used. Empty quart-size fruit or mayonnaise jars can also be utilized for storage.

TIME-SAVING TIPS: Batches of baking mix can be quickly prepared by employing this time-saving device. It will also preclude a disappointing discovery when you are ready to prepare a batch of the mix; not having an essential ingredient on hand. The baking powder, sugar, salt, cornstarch, cream of tartar and baking soda can be pre-measured for each batch of the formula. Stir the ingredients together in a 1-cup measure, then store in empty baking powder cans or small glass jars. Close tightly; label tops of containers. Store in a cool dry place until needed.

Another time-saver is to pre-select recipes before making a batch of baking mix. Measure out the amount of prepared baking mix needed for each recipe. Place in plastic storage containers or glass jars. Cover tightly. Place labels or strips of freezer tape on container lids. With a marking pen note name of the recipe to be used, and the amount of baking mix in the container.

CHAPTER 1 BISCUITS, TEA BISCUITS, SCONES

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MIXING TIPS: Light tender biscuits, tea biscuits and scones require a soft dough just firm enough to knead a few times without sticking to the floured surface while patting or rolling out.

Add the amount of liquid called for in recipe all at once. Stir quickly with a fork until barely mixed. If dough appears to be soft enough continue mixing until well blended, but do not overmix.

If dough appears to be a little stiff after barely mixing, add a small amount of liquid, a tablespoon or so; continue quickly mixing until well blended.

Buttermilk dough may appear to be a little stiff during initial mixing, but it tends to become soft and puffy when completely mixed. Additional buttermilk should be added very cautiously. (Stir buttermilk before measuring.)

If too much liquid has been added to the dry ingredients, quickly stir in a small amount of baking mix. Just stir until baking mix is incorporated into dough, as overmixing will produce a tough biscuit.

KNEADING AND ROLLING DOUGH: A pastry board, cloth or clean kitchen counter may be used. For easy clean-up use an 18-inch

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square of aluminum foil. Dampen an area on the kitchen counter the size of foil. Lay foil over dampened area, then smooth foil with a dry paper towel to anchor to the counter. Remove dough from bowl with a rubber spatula to floured surface. With floured hands round up into a ball. Lightly coat with flour. For a simple kneading, place floured palm of hand on upper third of dough. Press down lightly and push dough away from you for the count of one. Then bring palm of hand near edge of dough closest to you, push dough away from you for the count of two. Rotate dough one quarter turn clockwise. Repeat kneading and rotating until the count of eight is reached. The dough now will be fairly level and easily patted or rolled out. Cut out biscuits. Bake as directed.

NOTE: Store leftover biscuits, tea biscuits and scones in refrigerator 3 or 4 days, or wrap well and freeze 3 months. To reheat, thaw first if frozen. Break apart with a fork before heating if you wish. Cut a length of foil large enough to wrap the number of servings to be heated. Place double thickness of waxed paper in center of foil. Place biscuits on waxed paper. Bring foil up around biscuits, leaving 1/2-inch free space at top to let steam escape. Heat in oven 325° 15 minutes or until hot.

BASIC BISCUITS

6

2 1/2 cups Ranch House Baking mix
1/2 cup plus 2 Tbsp milk
melted vegetable shortening

Place baking mix into medium bowl. Add milk, stir quickly with a fork until barely mixed. If dough seems a little stiff add about 1 to 1 1/2 tablespoons milk, stir quickly until a soft dough forms; let stand 5 minutes. With a rubber spatula remove dough to a floured surface. With floured hands round up into a ball. Lightly coat with flour, knead lightly 8 times. Pat out with floured palm of hand or roll dough about 1/2-inch thick. Cut with floured 2-inch cutter, then place rounds on a well greased baking sheet. For crusty biscuits place 2 inches apart on pan, or nearly touching each other for soft-sided biscuits. Gather up trimmings, lay on top of each other then lightly press together. Pat out dough, cut out rounds, remove to baking sheet. Brush tops of biscuits with melted shortening.

Bake at 425° 12 minutes until golden brown. makes 1 dozen biscuits.

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SPANISH BEEF STEW AND DUMPLINGS

2 lbs beef for stew, cut into 1 to 1 1/2-inch cubes
2 cups hot water
1 16-oz can tomatoes
1 8-oz can tomato sauce
1 6-oz can tomato paste
1 large onion, peeled and diced
3/4 cup frozen diced green peppers
1 1/2 tbsp chili powder
1 1/2 Tsp seasoned salt
1/2 Tsp each paprika, garlic powder, ground
cumin, ground coriander and oregano leaves
1 bay leaf

DUMPLINGS

1 1/2 cups Ranch House Baking mix
1/2 cup milk

Place stew ingredients into Dutch oven. Stir until blended. Bring to boiling over high heat. Cover. Transfer stew to oven preheated at 300°. Bake until almost tender, about 3 to 3 1/2. Transfer to stove top. Dip a tablespoon into the simmering stew then into dumpling dough. Scoop up heaping spoonfuls, drop on top of stew in 4 equal portions. Cook over low heat, uncovered, 8 minutes. Cover, cook 8 minutes longer. makes 4 servings.

DUMPLINGS: Place baking mix into small bowl. Add milk, stir quickly with a fork until a soft drop dough forms; let stand 5 minutes.

CHEESY HOT DOG BUNS

- 6 hot dogs, cut into 1/4-inch cubes
- 6-oz Cheddar cheese, cut into 1/4-inch cubes
- 2 green onions, finely chopped
- 1 tbsp chopped chilies, deseeded
- 1/4 cup mayonnaise
- 1/4 cup bottled chili sauce or catsup
- 2 Tsp hot dog relish
- 4 SANDWICH BUNS for steaks (recipe in yeast bread section p.)

Place hot dogs, cheese, green onions and chilies in medium bowl. Combine mayonnaise, chili sauce or catsup and hot dog relish in a 1-cup measure. Stir into hot dog mixture until well blended. Cut buns in half lengthwise. Spread filling over bottom half, dividing evenly. Top with upper half of bun. Wrap in foil. Place package on a baking sheet.

Heat in oven 350° 22 minutes.
makes 4 servings.

BARBECUE ROAST PORK WITH DUMPLINGS

4 lb Boston Butt or Picnic shoulder pork roast

1 15-oz can solid pack tomatoes

1/2 cup cider vinegar

1/3 cup brown sugar, pkd

1/4 cup worcestershire sauce

2 tsp seasoned salt

1 1/2 tsp crushed red pepper

1/2 tsp black pepper

1/4 tsp barbecue spice

DUMPLINGS

2 cups Ranch House Baking mix

3/4 tsp barbecue spice

1/2 cup plus 1 tbsp milk

Trim excess fat from pork, then place roast in Dutch oven. Adjust oven rack to lower level, then preheat to 400°. Roast meat, uncovered 45 minutes.

Place tomatoes, vinegar, brown sugar, worcestershire sauce and seasoning into electric blender container. Blend at low speed until smooth. Spoon off fat in Dutch oven. Pour tomato mixture over pork; stir well. Cover pot. Lower oven temperature to 325°. Roast meat until tender, about 3 hours. Remove to platter. Place sauce in bowl. Cool meat and sauce, then chill 4 hours. Remove congealed fat from sauce, then place sauce in large saucepan. Heat over low to medium heat until hot. Slice meat to desired thickness, then place in sauce.

Cover saucepan. Simmer 15 minutes over low heat. Serve with dumplings and rice or noodles. makes 6 servings.

DUMPLINGS: Place 2 quarts hot water into Dutch oven. Bring to boiling while preparing dumplings. Place baking mix and barbecue spice into medium bowl. Add milk, stir quickly with a fork until barely mixed. If dough seems stiff add a small amount of milk, about $\frac{1}{2}$ to 1 tablespoon, stir quickly until a soft dough forms; let stand 5 minutes. With a rubber spatula remove dough to a floured surface. With floured hands round up into a ball. Lightly coat with flour, knead lightly 8 times. Pat out with floured hand into a rectangle 6 by 4 inches. Cut dough lengthwise in half, then cut crosswise in thirds. Drop into boiling water. Immediately lower heat until water is gently simmering. Cook, uncovered, 7 minutes. Cover, cook 6 minutes longer. makes 6 dumplings.

HUNGARIAN BEEF PIE

- 1 tbsp each butter and vegetable shortening
- 1 1/2 lbs beef for stew, cut into 3/4 to 1-inch cubes
- 1 cup frozen chopped onions, unthawed
- 1 8-oz can tomato sauce
- 1/2 tbsp each Worcestershire sauce and brown sugar
- 1 tsp each paprika and dill weed
- 1/2 tsp each garlic salt, seasoned salt and basil leaves
- 1/4 tsp pepper
- 3 cups hot water
- 1 1/2 cups 1/2 to 3/4-inch peeled potato cubes
- 1/2 cup sour cream

PRESS-IN PASTRY TOPPING; recipe follows

Fry meat in butter and shortening in Dutch oven over medium-to-high heat until well browned on all sides. Push meat to one side of pot. Add onions. Saute' over medium heat 10 minutes, stirring occasionally. Stir onions into meat. Add tomato sauce, Worcestershire, brown sugar, paprika, dill, garlic salt, seasoned salt, basil and pepper. Stir until well blended. Stir in hot water. Bring to boiling, then turn heat off. Cover pot. Transfer to oven preheated to 300°. Bake until meat is almost tender, about 3 hours. Transfer to stove top. Add potato cubes. Cover. Simmer until potatoes are tender and gravy is thick, about 15 to 18 minutes. Gently blend sour cream into gravy with a large slotted spoon. Cool

over low heat until gravy is hot, but do not boil. Spoon into four 12-oz pottery or glass casseroles. Top with hot pastry. Makes 4 servings.

PRESS-IN PASTRY TOPPING: Place 1 cup plus 2 Tablespoons Round House Baking mix into small bowl. Cut in $2\frac{1}{2}$ Tablespoons vegetable shortening with a pastry blender until coarse particles form. Gradually sprinkle about $1\frac{1}{2}$ Tablespoon cold water over mixture, blending together with a fork. Add just enough water to form a pliable dough. Round up into a smooth ball. Divide into 4 equal pieces. Roll into smooth balls between palms of hands. Place balls on an ungreased baking sheet about $4\frac{1}{2}$ -inches apart. Press into $4\frac{1}{2}$ -inch rounds.

Bake at 400° 6 to 8 minutes or until a light golden color. Do not overbake.

Cool 5 minutes. Lift pastry onto top of casseroles just before serving.

NOTE: The pastry may be baked ahead, then reheated on a baking sheet in 325° oven 5 to 7 minutes, just before serving.

TUNA SKILLET CASSEROLE

- 1 10 3/4-oz can cream of chicken soup
- 1 cup milk
- 1/2 tsp onion powder
- 1/4 tsp Lemon 'N Herb seasoning
- 1/8 tsp pepper
- 1 13-oz can chunk tuna, drained and coarsely flaked
- 3 hard-cooked eggs, cut in half

CORNBREAD TOPPING

- 1 egg
- 1 Tbsp cooking oil
- 2/3 cup buttermilk
- 1 cup Ranch House Baking mix
- 1/2 cup yellow stone ground cornmeal
- 3/4 Tsp sugar
- 1/8 Tsp each baking soda and salt

Spoon soup into 8 1/2 to 9-inch heavy iron skillet. Gradually stir in milk. Add seasonings. Cook and stir over medium heat until mixture starts to bubble. Stir in tuna. Turn heat off. Add eggs, cut side up, pushing tuna mixture aside to cover eggs.

Bake at 400° 20 minutes. Remove from oven. Place a large baking sheet in oven to catch spills. Pour topping over tuna; starting at outer edge, make a complete circle. Continue pouring batter in circles until tuna is completely covered. Gently spread batter to make an even layer. Return

to oven, placing skillet in center of baking sheet. Continue baking at 400° 20 minutes until topping is lightly browned. Cool 10 minutes. makes 3 servings.

CORNBREAD TOPPING: Beat egg in small bowl. Blend in buttermilk and oil at low speed. Combine baking mix, cornmeal, sugar, baking soda and salt in small bowl with a pastry blender. Add to buttermilk mixture. Stir with beaters to dampen, beat at low speed 1/2 minute. Scrape bowl with a rubber spatula, stir 10 turns.

CHILI RELLENOS CASSEROLE

- 3 4oz cans whole green chilies
- 2 cups (8-oz) grated jack cheese
- 2 eggs
- 1 cup milk
- 3/4 cup Ranch House Baking Mix
- 1/8 tsp salt
- 3/4 cup hot enchilada sauce from a 10-oz can
- 3/4 cup tomato juice

Drain chilies; remove seeds. Coat an 8-inch square glass baking dish with non-stick vegetable spray. Place 1/2 of the chilies in the bottom of dish, making an even layer. Sprinkle with 1 1/2 cups of the grated cheese. Layer remaining chilies over the cheese; set aside.

Place eggs, milk, baking mix and salt into electric blender container. Blend at medium speed 1 minute. Scrape down sides of container with a rubber spatula. Blend at medium speed 1/2 minute. Pour mixture over chilies. Sprinkle with remaining grated cheese.

Bake at 350° 22 minutes. (While casserole is baking, combine enchilada sauce and tomato juice in small saucepan. Bring to a simmer over medium heat). Spoon 1/2 cup of the enchilada sauce mixture over top of casserole. Bake 15 minutes longer. Cool 10 minutes. Serve with the remaining sauce on the side. Makes 4 servings.

MEXICAN CASSEROLE

FILLING

- 1 1/4 lbs lean ground beef
- 1 cup chopped onion
- 1/2 cup chopped green pepper
- 1/4 cup hot water
- 1 1/4 cups commercial Italian sauce
- 2 tbsps chili powder
- 3/4 tsp seasoned salt
- 1/4 tsp garlic salt

TOPPING

- 2 eggs
- 3/4 cup milk
- 1 cup Rold House Baking Mix
- 1/4 cup cornmeal
- 1/8 tsp salt
- 1 1/2 cups (6-oz) grated jalapeno jack cheese

FILLING: Fry ground beef in Dutch oven over medium to high heat until red color leaves meat. Spoon off all but 1 Tablespoon fat. Push meat to one side of pot. Add onion and green pepper. Fry over low heat until almost tender, stirring occasionally. Combine with meat. Continue cooking until meat is lightly browned. Stir in hot water. Add

Italian sauce, chili powder, seasoned salt and garlic salt. Bring to boiling over high heat, then lower heat until mixture is simmering. Cook, uncovered, 5 minutes. Spoon into a lightly greased 10-inch square baking pan, spreading to make an even layer. Spoon with topping.

Bake at 375° 20 minutes. Sprinkle 3/4 cup grated cheese over topping. Bake 10 minutes longer. Cool 10 minutes. makes 6 servings.

TOPPING: Beat eggs in medium bowl. Add milk, baking mix, cornmeal and salt. Stir with beaters to dampen, beat at low speed 20 seconds. Stir in 3/4 cup of the grated cheese.

CRUSTLESS TURKEY DIVAN QUICHE

minute
if
recipe
is good

- 1 10-oz pkg frozen broccoli spears
- 1/4 cup mayonnaise, 2 tbsp milk
- 1 egg yolk
- 2 tbsp grated Parmesan cheese
- 1 tsp lemon juice
- 1/8 tsp dry mustard
- 1 1/6 tsp pepper
- 1 cup coarsely chopped leftover roast turkey,
lightly pkd in cup
- 3 eggs
- 1 1/2 cups milk
- 1/2 cup Round House Baking mix
- 1/4 tsp salt
- 1/8 tsp pepper
- 1 cup (4 oz) grated Cheddar cheese

Cook broccoli as directed on package.
Cool until lukewarm. Drain well. Cut into 1-inch
chunks. Grease a 10-inch glass pie pan.
Layer broccoli into bottom of pan. Combine milk,
mayonnaise, egg yolk, grated cheese, lemon
juice, mustard and pepper in small bowl. Blend
at low speed 1/2 minute. Spoon over broccoli.
Sprinkle chopped turkey over broccoli layer. Press
with fingers to make an even layer.

Preheat oven to 350°F. Bake 45 minutes.
Cool 10 minutes.

RST

MEDIUM WHITE SAUCE

1/4 cup butter or margarine

1/4 cup flour

2 1/2 cups milk

salt and pepper to taste

Melt butter or margarine in 8 1/2-inch skillet over low heat. Stir in flour with a fork. Remove skillet from heat; gradually stir

in 1 cup of the milk. Return to medium heat; gradually stir in remaining milk. Cook and stir until sauce

thickens. Add salt and pepper to

taste. Makes about 2 1/2 cups sauce.

EASY CHICKEN OR BEEF GRAVY

R

- 1 cup hot water
- 2 tsp instant chicken or beef bouillon granules
- 1/4 tsp onion powder
- pepper to taste
- 1/3 cup milk
- 2 1/2 tbsp instant flour
- (a drop or 2 of yellow food color, and a dash of poultry seasoning for the chicken gravy)
- 1 tbsp butter

Combine hot water, bouillon and seasoning in small saucepan. Bring to boiling over medium heat. Combine milk and flour in a 1-cup measure. Stir into broth. Cook and stir over low heat until smooth and thickened. Stir in butter until melted. If gravy needs thinning, add a small amount of milk until desired consistency is reached. (For chicken gravy, stir in food color and poultry seasoning last.)
makes 1 1/4 cups gravy (about)

R 25

0.16 QUICK BEEF GRAVY

- 2 Tbsp butter or margarine
- 2 Tbsp flour
- 1 cup hot water
- 1/2 Tsp onion powder
- 1 Tsp instant beef bouillon granules
- 1 Tbsp hot water

melt butter in small saucepan. (If making double measure, use small skillet.) Stir in flour with a fork. Remove from heat. Gradually stir in hot water. Add onion powder. Return to medium heat. Cook and stir until mixture thickens. Combine beef bouillon and 1 tablespoon hot water. Add to gravy. Cool and stir until smooth. Makes about 1 cup gravy.

0.16 QUICK CHICKEN GRAVY

- 1 cup hot water
- 1 Tbsp butter or margarine
- 1 Tsp instant chicken bouillon granules
- 1/4 Tsp onion powder
- a sprinkle of poultry seasoning; optional
- 1/4 cup milk
- 2 1/2 Tbsp instant flour
- pepper to taste

Place hot water, butter, bouillon, onion powder and poultry seasoning into small saucepan. Bring to boiling over medium heat. Combine milk and instant flour in a 1-cup measure. Stir into simmering liquid. Cook and stir until smooth and thick. Add pepper to taste. Makes about 1 1/4 cups gravy.

NOTE These gravies may be used as a base for making Toppings and fillings for YORKSHIRE PANCAKES, ENTREES PUFFS and hot sandwiches. Add cooked sausage, diced ham, shrimp, etc, to gravy base.

Chicken + Gravy Notes

- 1 3 to 3 1/2 lb broiler-fryer, cut up
or
 - 1 broiler-fryer (about 3 1/2 pounds), cut up
yields a minimum of 2 1/2 cups cooked chicken chunks
 - If making a baked Casserole dish, allow 1 cup
medium consistency gravy for each 1 cup 1-inch
chicken chunks.
 - For medium consistency gravy use:
 - 1/4 cup butter
 - 1/4 cup flour
 - 2 1/4 cups milk
-
- 1 3 to 3 1/2 lb broiler-fryer, cut up, placed in
Dutch oven with 2 cups water yields
2 3/4 to 3 cups broth.
 - If using 1 1/2 cups water, broth yield
will be around 2 cups broth
 - It takes about 45 to 50 minutes to cook
chicken until tender.
-

ALL PURPOSE CHEESE SAUCE

3 Tbsp butter or margarine

1/4 cup flour

2 1/4 cups milk

1 Tsp Worcestershire sauce

1/2 Tsp onion powder

1 cup (4-oz) grated sharp cheddar cheese
salt and pepper to taste

Melt butter or margarine in 8 1/2-inch skillet over low heat. Stir in flour with a fork. Remove skillet from heat; gradually stir in 1 cup of the milk. Return to medium heat; gradually stir in remaining milk. Cook and stir until sauce thickens. Add Worcestershire sauce, onion powder and grated cheese. Cook and stir until cheese melts and sauce is smooth. Add salt and pepper to taste. Serve over baked potatoes, toast, biscuits, macaroni, etc. Makes about 2 3/4 cups sauce.

ITALIAN MAC-BEEF CASSEROLE

CRUST

- 1 1/4 cups Ranch House Baking mix
- 2 Tbsp Vegetable shortening
- 2 Tbsp plus 1 Tsp cold water

BEEF FILLING

- 1 lb lean ground beef
- 1 1/2 cups commercial or homemade Italian sauce
- 1/2 Tsp each seasoned salt and onion powder
- 1/4 Tsp each garlic powder, pepper, ground coriander, basil and oregano leaves, crumbled

TOPPING

- 1/4 cup butter or margarine
- 1/4 cup flour
- 1 3/4 cups milk
- 1/2 Tsp onion powder
- 1/4 Tsp salt
- 1/8 Tsp pepper
- 2 cups cooked elbow macaroni
- 1/2 cup grated Mozzarella cheese (4-oz)
- 1/2 cup grated Jack cheese (4-oz)
- 1/4 cup grated Parmesan cheese from a can

CRUST: Place baking mix into small bowl. Cut in shortening with a pastry blender until coarse particles form. Gradually sprinkle cold water over mixture, blending together with a fork; add just enough water to form a pliable dough. Round up into a smooth ball. Place tablespoons of dough at close intervals on bottom of a 9-inch square baking pan. Press with fingers to evenly cover bottom

and 1/2-inch up sides of pan; set aside.

BEEF FILLING: Fry ground beef in Dutch oven over medium-to-high heat until red color leaves meat, breaking up chunks as it cooks. Spoon off fat. Add remaining ingredients. Cook over low-to-medium heat until mixture thickens, about 15 minutes, stirring occasionally. Remove from heat. Cool.

TOPPING: Melt butter in medium skillet over low heat. Stir in flour until well blended. Remove from heat. Gradually stir in 1 cup of the milk. Return to low-to-medium heat. Gradually stir in remaining milk. Cook and stir until mixture thickens. Stir in seasonings, then stir in cooked macaroni. Turn heat off.

Spread beef filling evenly over crust. Spoon with macaroni topping. In small bowl combine grated mozzarella, jack and Parmesan cheese. Sprinkle evenly over macaroni topping.

Bake at 375° 25 to 30 minutes until lightly browned on top. Cool 15 minutes before serving. makes 4 servings.

NOTE: To make 8 servings double crust, filling and topping ingredients. Assemble in 14 by 10-inch baking pan. Bake at 375° 30 to 35 minutes. This casserole makes a great patio party entree, served with a tossed salad and hot garlic bread. Leftover casserole reheats nicely. Cut into serving. Place in a small baking pan. Cover top of pan with well vented foil. Bake at 325° 22 minutes.