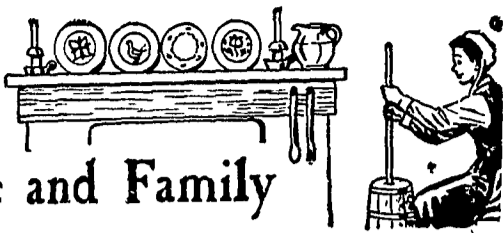


For the Farm Wife and Family



Quantity Recipes

By Mrs. Richard C. Spence

Is it your turn to plan a community dinner? Perhaps a family get-together is in the offing. If you are tempted to use your favorite small quantity recipe and multiply it — watch out, the results may be unpredictable. The proportion of ingredients usually changes as the recipe is increased.

For example, in a quick-bread the proportion of shortening, flour, leavening agent and liquid is quite critical. You need just the right amount of each ingredient and you stir very little — just as little as possible to get a good product. In a tested quantity recipe for quick bread, the proportion of ingredients is altered.

Because there is a larger mass of ingredients to work with in a quantity recipe some leeway has to be built in. After careful testing, recipe developers may find a need to change the amount of an ingredient to get a tender product. In home testing, you may have to go through long preparation processes to find just the right combination of ingredients. So save time and effort by using a recipe that's already developed.

Small quantity recipes usually approximate the number of servings. Because a recipe may yield eight one-cup or one-tablespoon servings, you can't plan accurately for the number of portions expected when you multiply that recipe. Quantity recipes state the exact number and size of servings expected — for example 50 one-half cup or 6-ounce portions.

All the ingredient proportions are carefully worked out and rounded off in a tested quantity recipe. Many small quantity recipes call for doubtful or unusual amounts of ingredients.

Spices may be stated accurately as "1/8 teaspoon" or doubtfully as "salt to taste." If you multiply a recipe, you may be working with awkward amounts of ingredients.

Good quantity recipes are easier and more accurate to use. They list ingredients by weight or measure. This saves time and energy in buying ingredients and gives you better product quality.

Mixing instructions are timed more accurately. Because of recipe timing, you can plan work schedules and use of equipment more efficiently.

HAMBURGER CREOLE WITH BISCUIT CAPS

(48 portions)

- 6 pounds ground beef
- 1 1/2 pounds diced onion (1 1/2 quarts)
- 12 garlic cloves
- 3 ounces salt (1/2 cup)
- 1 1/2 teaspoon pepper
- 2 No. 10 cans tomatoes (6 1/4 quarts)
- 2 1/2 pounds raw Julienned cut carrots (2 quarts)
- 1/2 cup lemon juice
- 5 1/2 pounds cooked dried or green lima beans, drained (3 quarts)
- 8 ounces enriched flour (2 cups)

Combine ground beef, onion, garlic, salt and pepper in large

kettle. Cook until meat is browned. Reserve 1 quart tomato liquid. Add remaining liquid and tomatoes, carrots and dough. Using No. 30 scoop, lemon juice to meat mixture. Heat to boiling. Reduce heat, simmer until carrots are tender, 25 to 30 minutes. Add lima beans. Blend together and reserved tomato liquid. Add to meat-vegetable mixture. Mix well. Heat to boiling, stirring constantly. Cook until mixture thickens, 1 to 2 minutes. Pour hot stew into two 12 x 20 x 2-inch steam table pans. Make Celery Seed Drop Biscuits as follows:

- CELERY SEED DROP BISCUITS**
 - 3 3/4 pounds sifted flour (3 3/4 quarts)
 - 1/2 cup baking powder
 - 3 tablespoons salt
 - 1/4 cup celery seed
 - 10 ounces shortening (1 1/2 cups)
 - 1 1/2 to 1 3/4 quarts milk
- Sift together flour, baking powder and salt. Mix in celery seed. Cut or rub in shortening until mixture is crumbly (by hand or with paddle attachment of mixer). Add 1 1/2 quarts

CHEDDAR CARROTS (25 servings)

- 5 pounds sliced carrots (4 quarts)
- 2 cups chopped onions
- 1/2 pound shortening (1 cup)
- 8 ounces saltines, crushed (40 crackers)
- 1 tablespoon salt
- 1/2 teaspoon pepper
- 1 pound cheddar cheese, shredded (3 cups)

Boil carrots until tender. Brown onions in shortening and add to carrots. Mix crumbs, salt, pepper and shredded cheddar.

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