



MENU V—All-Oven Vegetable Dinner

Mashed Potatoes.
Spinach.

Baked Eggs.
Creamed Onions.

Prune Souffle.

DIRECTIONS:

Set ROBERTSHAW at 275 degrees, preheat oven for 10 minutes, then place in all foods and cook three hours at 275 degrees, or four hours at 250 degrees.

Potatoes

Wash and pare eight medium sized potatoes, place in saucepan, cover with cold water and add 1 teaspoon salt. Place in oven covered.

At serving time, when all foods are removed from oven, mash, season with butter, pepper and salt and milk.

Arrange around the edge of serving platter in a border, keeping one-half of potato for centre of platter to arrange eggs on.

Spinach

Wash thoroughly 2 quarts of spinach. Place in saucepan, pressing down well, add boiling water, add 1 teaspoon salt. Place in oven covered.

At serving time remove from oven, drain off water, chop spinach with a knife. Place in a mould on platter inside of potato border.

Creamed Onions

Pare 1 quart white onions, place in saucepan, add boiling water, add 1 teaspoon salt. Place in oven covered. At serving time remove from oven, drain well and cover with 1 cup of white sauce.

Place onions in a mould on serving platter inside of potato border.

Baked Eggs

On serving platter upon which you have just arranged the vegetables, on the potato bed in centre of platter make four little nests, by pressing down with a large spoon, thus forming four small wells or holes.

Into these break four fresh eggs; place platter in oven.

Set ROBERTSHAW at 375 degrees and bake for 15 minutes.

Prune Souffle

1/3 lb. prunes.
1/2 teaspoon lemon juice.

Whites 5 eggs.

1/2 cup sugar.

Pick over and wash prunes, then soak several hours in cold water to cover; cook in same water until soft; remove stones and rub prunes through a strainer, add sugar and cook five minutes; the mixture should be of the consistency of marmalade. Beat whites of eggs until stiff, add prune mixture gradually when cold, and lemon juice. Pile lightly on buttered pudding dish. Place in oven with whole meal.

The foregoing sample menus will give you a general idea of the food combinations which are suited for whole meal oven cooking. Other combinations along similar lines can easily be evolved to suit your individual taste.