



Robertshaw AutomatiCook

Macaroni with Cheese

1 pint boiled macaroni. 1 cup thin white sauce. Buttered crumbs.
Salt and pepper. $\frac{1}{2}$ cup (scant) chopped cheese.

Put macaroni and cheese in layers in a buttered baking dish, moisten with sauce, cover with crumbs and bake with a whole meal, or set ROBERTSHAW at 350 degrees, preheat oven for 10 minutes. Place in macaroni and refer to casserole dishes in cooking chart on page 2.

Macaroni with Tomato

1 teaspoon chopped onion. 1 tablespoon flour. $\frac{1}{2}$ teaspoon salt.
1 tablespoon butter. $1\frac{1}{2}$ cup strained tomato. 1 pt. boiled macaroni.

Fry onion in butter until slightly colored, add flour; when well mixed, add gradually the tomato and salt, making sauce.

Put macaroni into buttered baking dish, pour over the sauce and bake with whole meal, or set ROBERTSHAW at 350 degrees, preheat oven for 10 minutes. Place in macaroni, and refer to casserole dishes in cooking chart on page 2.

Casserole of Beef

2 or 3 lbs. of beef from 1 onion. Parsley.
top round. 1 sliced carrot. $\frac{1}{2}$ teaspoon whole mixed
1 can tomatoes. 2 stalks of celery. spices.

Wipe beef, tie into shape to fit casserole, salt and pepper it, and roll in flour until thickly coated.

Place in casserole which you have already heated in oven with 3 tablespoon fat.

Have ROBERTSHAW set at 550 degrees, preheat oven 10 minutes, place in meat and sear until meat is well browned.

Now add other ingredients to casserole, reset ROBERTSHAW. Refer to casserole dishes in cooking chart on page 2.

If you wish to serve potatoes with this dish, add with other ingredients at time of lowering temperature in oven.

Veal, lamb and chicken are equally delicious casseroled and give wonderful possibilities for using cheaper cuts of meats.

When casseroled lamb chops, make a bed of vegetables underneath, using potatoes, carrots, parsnips and turnips.

Boston Baked Beans

1 pint navy beans. $\frac{1}{2}$ tablespoon salt. 1 cup boiling water.
 $\frac{1}{2}$ lb. lean pork. 3 tablespoon molasses. few grains mustard.
1 small onion.

Cover beans with cold water, soak over night.

Drain off water in morning, cover with fresh water, heat slowly: cook until skins burst, which is best determined by taking a few beans on the end of a spoon and blowing on them; if beans are done, skins will burst.

Drain off water and put beans into an earthen pot and bury in the onion and the pork which has been cut into small pieces, reserving three or four pieces for the top.

Mix salt, mustard and molasses, pour over beans, add the one cup of hot water and enough more water to completely cover beans. Cover pot.

Set ROBERTSHAW at 275° F., light gas, preheat oven for 10 minutes. Place beans in oven and cook for six hours.

Beefsteak Pie

Cut remnants of cold beef into one-half inch cubes and put into a buttered baking dish, cover with boiling water, add two or three small onions, four or five potatoes cut in small pieces, few grains salt and pepper.

Set ROBERTSHAW at 350° F., preheat 10 minutes, place beef in oven and cook one hour. Remove from oven, let cool.

Cover with baking powder biscuit mixture or pie crust. Return to oven and bake for 45 minutes at 350° F.