

★ ROLLED RIB ROAST

3 to 4 lbs. rolled beef roast
Salt and pepper

Brown roast in skillet or frying pan over direct heat about 15 minutes. Season with salt and pepper. Place in roasting pan and roast at 300° F. to 325° F. over medium-low heat about 2 hours to be medium done. For a rare roast allow 20 minutes per pound, for medium 30 minutes per pound, and for well done 40 minutes per pound. Remove roast and thicken remaining juices for gravy if desired. Serves 6-8.



★ APPLE PIE



4 cups peeled, sliced apples
¾ cup sugar
1 tablespoon flour
½ teaspoon nutmeg
¼ teaspoon salt
¼ teaspoon cinnamon
2 teaspoons butter
1 recipe of pastry for double crust
8-inch pie pan.

Roll pastry for two crusts. Line pie pan with pastry. Mix apples lightly with sugar, flour and spices. Arrange in pie pan. Dot with butter. Place top crust over pie and fold edges under to seal. Flute around inside edge of pie pan. Brush top crust of pie with milk. Bake at 400° F. over medium heat about 30 minutes. Serves 5-6.

★ SINGLE CRUST PIE

Shape pastry in pie pan. Flute edge and prick. Bake at 450° F. over high heat about 10 minutes. Fill with fresh fruit or custard as desired. Serves 5-6.