

Mad Men Inspired Dishes

Dinner is served...

WALDORF SALAD

INGREDIENTS (makes 8 servings)

2 cups diced celery	2 cups diced cored, peeled apples
1 cup seedless red grapes, halved, optional	1 cup coarsely chopped walnuts
¾ to 1 cup mayonnaise	

DIRECTIONS

Combine celery, apples, walnuts, and grapes in a medium bowl. Stir in mayonnaise. Serve at room temperature or chilled. If you like, add 1 cup of miniature marshmallows to give your Waldorf Salad a touch of sweetness.

HOT, BAKED DINNER ROLS

Nothing goes better with supper than a basket of warm, fresh-from-the-oven dinner rolls. But who has time to bake bread from scratch these days? To add this special touch to your table in a jiffy, get some pre-made frozen rolls, pop them in the oven and serve with butter on the side. Be sure to keep them in a basket, wrapped with a cloth napkin to keep them warm!

GOLDEN POTATO GRANTINÉE

INGREDIENTS (makes 8 servings)

1 (2 pound) package frozen hash browns	
1 (10.75 ounce) can condensed cream of potato soup	
1 (10.75 ounce) can condensed cream of celery soup	
1 (8 ounce) container sour cream	1 green bell pepper, minced
1 small finely diced onion	1½ cups shredded cheddar cheese

DIRECTIONS:

Preheat oven to 300°. Grease a 9x13 inch baking pan. Spread frozen hash browns into the bottom of the prepared pan. Mix together potato soup, celery soup, onion, green bell pepper and sour cream; pour the mixture over the potatoes. Bake in the preheated oven for 60 minutes. Remove the pan from the oven, sprinkle with cheese, and bake another 30 minutes or until the cheese melts.

STRING BEAN CASSEROLE AMANDINE

INGREDIENTS (makes 8 servings)

1½ pounds fresh or frozen string beans	butter for greasing baking dish
1 (10.75 ounce) can cream of mushroom soup	¾ cup milk
salt & black pepper to taste	½ cup slivered almonds
1 cup canned, French Fried onion rings	

DIRECTIONS

Preheat the oven to 350°. Wash and trim the stem ends from green beans (if fresh beans are not available, frozen may be used). Place in a buttered baking dish. In a bowl, mix milk, cream of mushroom soup, ½ cup canned French-fried onion rings, slivered almonds and salt and black pepper to taste. Pour over beans, mix thoroughly and bake, uncovered, about 30 minutes. Sprinkle ½ cup canned French-fried onion rings over the top. Return to oven and bake until browned, 5 to 10 minutes.

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BEEF WELLINGTON

INGREDIENTS (makes 8 servings)

¼ pound fresh mushrooms, finely chopped	2 garlic cloves, minced
½ teaspoon dried thyme	
2 (17½-ounce) packages frozen puff pastry dough, thawed	
8 (4- to 5-ounce) beef tenderloin steaks, cut 1-inch thick	
1 teaspoon salt	½ teaspoon black pepper

DIRECTIONS

Preheat oven to 425°. Coat a large rimmed baking sheet with cooking spray. In a nonstick medium skillet, cook mushrooms, garlic, and thyme over medium heat for 6 to 8 minutes, or until mushrooms are tender. Remove from heat and set aside.

Unfold puff pastry sheets and cut each in half crosswise. Spoon mushroom mixture onto center of each of the 8 pieces of puff pastry, distributing evenly. Season both sides of the tenderloin steaks with salt and pepper; place over mushroom mixture. Bring corners of pastry up over steaks; using your fingers, pinch corners and edges together to seal completely. Place seam-side down on baking sheet, and bake 20 to 25 minutes, or until pastry is puffed and golden, and tenderloin is cooked to medium-rare, or to desired doneness beyond that.

SIRLOIN TIPS EN BROCHETTE

INGREDIENTS (makes 6 to 8 servings)

2 lbs. sirloin, cut into 1¼ inch cubes	
1 can (10½ ounce) condensed beef consommé	2 cloves garlic, crushed
⅓ cup sherry or, if desired, apple juice	2 Tbs. soy sauce
1 tablespoon plus 1 teaspoon cornstarch	¼ teaspoon onion powder

DIRECTIONS

Place meat in an ungreased 13x9x2 inch baking dish. Place beef consommé, sherry (or apple juice), garlic, soy sauce and onion powder in a saucepan and heat until boiling. Reduce heat; simmer uncovered 5 minutes. Cool. Pour consommé mixture over meat. Cover tightly; refrigerate at least 3 hours, turning meat occasionally. Thread 4 or 5 cubes of meat on each of 5-8 skewers.

Pour marinade back into saucepan, slowly heating and adding the cornstarch. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Brush sauce on meat. Set oven to broil or 550°. Broil meat 4 inches from heat for 7 minutes. Turn skewers; brush meat with sauce and broil 7 minutes longer. Place skewers on hot platter; spoon remaining sauce over meat.

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CHICKEN À LA KING

INGREDIENTS (makes 6 to 8 servings)

1 (4.5 ounce) can mushrooms, drained, liquid reserved	
1 green bell pepper, chopped	½ cup butter
½ cup all-purpose flour	1 teaspoon salt
¼ teaspoon ground black pepper	1½ cups milk
1½ teaspoons chicken bouillon powder	1¼ cups hot water
4 cooked, boneless chicken breast halves, chopped	4 ounces chopped pimiento

DIRECTIONS

In a large pan, cook and stir drained mushrooms and green pepper in butter over medium heat for 5 minutes. Remove from heat. Blend in flour, salt and pepper. Cook over low heat, stirring constantly, until mixture is bubbly. Remove from heat. Stir in instant bouillon, milk, water and reserved mushroom liquid. Heat to boiling, stirring constantly. Boil and stir for 1 minute. Stir in chicken and pimiento. Heat through. Serve over plain white rice or toast.

TUNA TETRAZZINI

INGREDIENTS (makes 6 to 8 servings)

1 small onion, diced	2 celery ribs, diced
2 tablespoons butter	6 tablespoons all-purpose flour
1 (14.5 ounce) can chicken broth	1½ cups milk
1 bay leaf	2 tablespoons lemon juice
1 teaspoon onion salt	½ teaspoon pepper
4 tablespoons sour cream	2 tablespoons dried parsley flakes
3 cups drained, flaked canned tuna fish	4 tablespoons seasoned bread crumbs
4 cups cooked spaghetti	

DIRECTIONS

In a saucepan, saute onion and celery in butter until tender. Combine flour and broth until smooth; stir into the saucepan. Add the milk, bay leaf, onion salt and pepper. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat. Discard bay leaf. Whisk in the sour cream, parsley and lemon juice. Mix in the drained, flaked tuna.

Place the spaghetti in a greased 13x9x2 inch baking dish; top with tuna and sauce mixture. Sprinkle with bread crumbs. Bake, uncovered, at 350° for 30-35 minutes or until bubbly. Let stand for 5 minutes before serving.