Recipes in *Toward the Corner of Mercy and Peace*

True confession: I haven’t made every one of these recipes—yet. I discovered them by doing a little research. They were popular recipes in the 1950s, which of course, is when the book takes place. My mother, an original ‘50s woman, remembers making the Chocolate Mayonnaise Cake.

If you make any of these, let me know. Better yet, bring me some!

Minerva’s Pumpkin Pie

3 large eggs ¾ C light brown sugar

2 C pumpkin puree ½ T salt

1 C heavy cream or half & half 2 t ground cinnamon

1 T vanilla extract 2 t pumpkin pie spice

Preheat oven to 450°. In a large bowl, mix all ingredients together until smooth. Pour into unbaked pie shell and bake for 10 minutes. Reduce the heat to 325° and bake an additional 30-40 minutes, until knife inserted comes out clean.

Pie Crust

1 ¼ C all-purpose flour ½ C shortening, chilled

¼ t salt 3 T ice water

Whisk flour and salt together in a medium size bowl. With a pastry blender, cut in the cold shortening until the mixture resembles coarse crumbs. Drizzle 2-3 T ice water over flour. Toss mixture with a fork to moisten, adding more water a few drops at a time until the dough comes together. Gently gather dough particles together into a ball. Wrap in plastic wrap and chill for at least 30 minutes before rolling. Roll out dough and put into pie plate.

Nella’s Chocolate Mayonnaise Cake

Cake: Frosting:

2 C flour 2 C sugar

1 C sugar 1/3 C cocoa

1 ½ t baking soda ½ C milk

½ t salt ½ C butter

1 ½ t baking powder

4 T cocoa

1 C water

1 C mayonnaise

2 t vanilla

Cake: Preheat oven to 350°; grease and flour a 9x13 pan. Sift all dry ingredients into mixing bowl. Add water, mayo, and vanilla. Beat just until blended. Pour into pan. Bake 30-35 minutes.

Frosting: Mix all ingredients and bring to a boil. Boil for 3 minutes. Cool and beat until creamy. Add nuts if desired.

Nella’s Tuna Fritters

2 C all-purpose biscuit mix **Cheese Sauce:**

1 t seasoned salt 1 2/3 C evaporated milk

1 egg ½ t salt

2/3 C (sm. can) evaporated milk 2 C grated American cheese

2 T lemon juice (Simmer milk and salt in small

1 ½ C (9 ¼-oz. can) tuna pan on low heat about 2 min.

½ C chopped celery Add cheese. Stir till thick and

2 T finely chopped onion smooth, about 1 min. longer

2 T finely chopped green pepper

2 T chopped parsley

Blend biscuit mix, seasoned salt, egg, evaporated milk, and lemon juice in a

Bowl. Add remaining ingredients and blend well. Drop from teaspoon into

Deep, hot fat (375o) or into ½” hot fat in frying pan. Fry 1 1/2 -2 minutes. Turn

and fry on other side. Drain. Serve with cheese sauce.

Nella’s Fritos Veal Roll

1 slice veal round steak (1 ¼ lbs.)

2 ½ slices bread

¾ C water (approximately)

¾ C lightly crushed Fritos corn chips (measured after crushing)

2 T chopped onion

3 T chopped celery

¼ C stock or bouillon

½ t poultry seasoning

1 egg

1 T baking powder

¼ t salt

Soak bread in water till moist. Add remaining ingredients and mix well. Salt and

Pepper steak. Place one cup of dressing in center and spread evenly over steak,

Then roll. Tie with string to hold secure. Place in a 2-quart casserole. Add ½ C

Water. Bake (covered at 325ofor 1 ½ hours. Bake remaining dressing in a greased

pan to serve as garnish. 4-6 servings.