

The Most Nutritious Nut and Bean

What to Make With Peanuts

By Riley M. Fletcher-Berry

BROWNED

peanut hash.

Run a heaped cupful of shelled roasted peanuts through a food chopper and cut fine one cupful each of boiled potatoes and bread crumbs. Mix with a scant cupful of milk and season with salt, pepper and onion or parsley. Melt a tablespoonful of sweet fat in a frying pan; add the hash mixture and fry slowly until well browned. Serve with tart jelly.

PEANUT-BUTTER CROQUETTES. To two cupfuls of cold boiled rice add two rounding tablespoonfuls of peanut butter, one beaten egg and seasoning of salt and paprika. Make into croquette; roll in egg and crumbs and fry in deep, hot fat.

PEANUT IRISH STEW. Slice thin six large onions and cube an equal measure of Irish potatoes. Boil in two quarts of salted water until the potatoes are half done; then add half a cupful of finely cut roasted peanuts, and cook until the vegetables are tender. When ready to serve, add half a cupful of peanuts cut into halves.

PEANUT BUTTER AND SPAGHETTI. Cut into two-inch lengths two cupfuls of hot boiled spaghetti. Stir into it three-quarters of a cupful of peanut butter by teaspoonfuls, then cover and set aside for five minutes, until the peanut butter blends with the spaghetti. Season with salt, paprika and one tablespoonful of minced parsley or mint; add half a cupful of bread crumbs and a cupful of milk in which a tablespoonful of flour has been rubbed smooth. Mix; sprinkle the top with bread crumbs and bits of peanut butter and bake until the crumbs are browned. Serve with tomato or brown sauce.

TO MAKE PEANUT BUTTER. If you do not have a food chopper, first cut fresh-roasted peanuts as fine as possible, then mash with a heavy wooden potato masher. There is usually a peanut-butter attachment with food choppers; if missing, grind twice with the finest knife. Add salt to taste. The resulting "butter" may be used as it is, thinned with a little water for spreading, or moistened with a little salad oil or



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MARY H. NORTHEED

Peanut Drop Cookies

sweet butter. Pack in small glasses, with a layer of melted paraffin poured on top before adding the covers.

BAKED PEANUTS.

Shell unroasted peanuts and pour upon them boiling water, letting them stand until the skins are easily removed. Place a heaped pint of these in a bean pot with two scant

quarts of cold water and let come gradually to the boiling point. Then season well with paprika and salt; cover and bake slowly until thoroughly soft, juicy and mealy, which requires about eight hours.

PEANUT DROP COOKIES. For this use one-quarter of a cupful of shortening, half a cupful of sugar, one egg beaten separately, two tablespoonfuls of milk, one cupful of flour, two teaspoonfuls of baking powder, three-quarters of a cupful of peanuts. Cream the shortening with the sugar, then add the egg, skimmed milk, and the flour, which has been sifted with the baking powder. Chop half the peanuts, and add them to the mixture. Drop by spoonfuls on a buttered tin. Sprinkle the top with powdered sugar and peanuts cut into halves. Bake in a moderate oven.

PEANUT CANAPÉS. These are sometimes called "Devised Peanuts." Blanch and chop two tablespoonfuls of peanuts and fry brown in two tablespoonfuls of fat. Mix together one tablespoonful each of chutney and table sauce, two small chopped cucumbers (pickled) and a little salt and pepper. Add to the peanuts, then spread on tiny squares of hot, buttered toast or dried, fried bits of bread.

PEANUT AND RAISIN BREAD. Beat three-quarters of a cupful of sugar with one egg, adding gradually three-quarters of a pint of sweet milk and a tablespoonful of melted butter. Have a quart of flour sifted with four teaspoonfuls of baking powder and one teaspoonful of salt. Add half of this to the milk and egg. With the other half mix one cupful of chopped peanuts and half a cupful of raisins, and add this to the batter. Let stand for twenty minutes, then bake in two loaves in a moderate oven for nearly an hour.