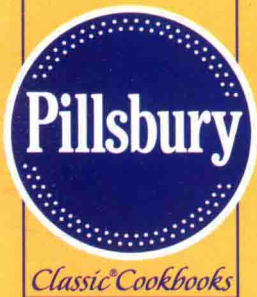


# The Best of CLASSIC<sup>®</sup> COOKBOOKS

275 RECIPES FROM 20 YEARS OF PILLSBURY'S BEST-SELLING COOKING MAGAZINE



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275 RECIPES FROM 20 YEARS OF PILLSBURY'S BEST-SELLING COOKING MAGAZINE

THE PILLSBURY COMPANY



CLARKSON POTTER/PUBLISHERS  
NEW YORK

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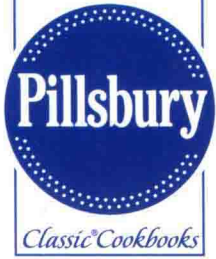
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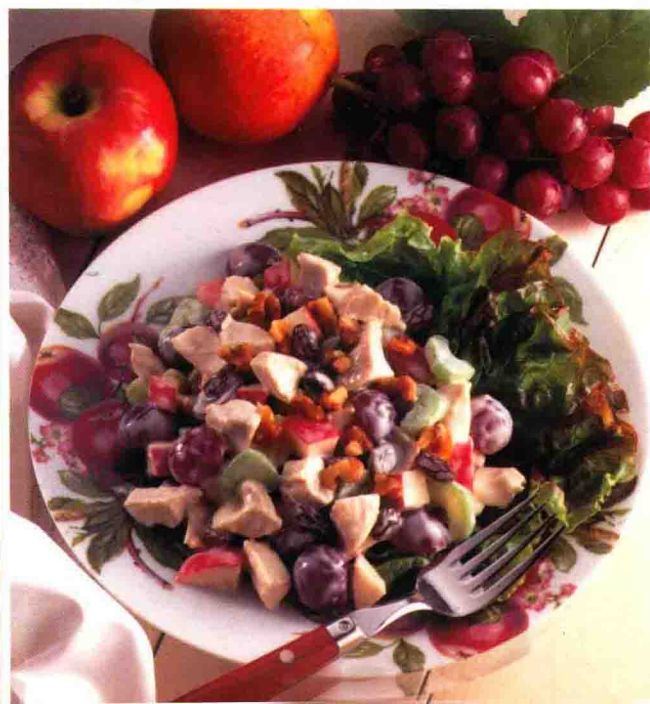
# HERE, BY POPULAR DEMAND

**W**e have collected the very best of the best: more than 275 of the most outstanding recipes ever published in Pillsbury CLASSIC® COOKBOOKS. You'll find start-to-finish instructions for great home-cooked family meals and successful special-occasion entertaining, from appetizers through dessert.



**S**ince the CLASSIC COOKBOOKS' debut in 1979, more than 80 million copies have been sold. We've earned our position as America's favorite cookbook magazine thanks to our carefully tested and always dependable recipes, which emphasize easy-to-find ingredients and simple cooking instructions for dishes that earn rave reviews from family and guests.

**P**roducing each issue of the magazine doesn't happen in the seclusion of our editorial offices. Staff members are in continual dialogue with our readers through surveys, reader correspondence and ongoing research on food trends, so that the magazine's editorial mission keeps pace with your interests and needs.



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Cooking styles have evolved over the years. Today's recipes are shorter, quicker and leaner, and the pantry of the 1990s and beyond includes couscous, pesto and other "new" choices. CLASSIC cookbook readers seek balance between contemporary flavors and familiar favorites, and have a special appreciation for recipes that update traditional dishes with a simple "twist."

To ensure your success in the kitchen, we include with our recipes practical information on cooking techniques and ingredients. It's easy to see at a glance how long it will take to prepare and cook a recipe, and suggestions for freezing, garnishing or modifying dishes, as well as tips for entertaining with ease and flair, are sprinkled throughout the book.

If you're new to the CLASSIC COOKBOOKS family, welcome. We're confident you'll find this one of the most useful recipe collections ever. If you're one of our many loyal readers who has collected dozens of issues over the years, you'll be pleased to have so many of your favorite recipes in one handy volume.

**HAPPY COOKING!**



Corn and Clam Chowder, page 205; Waldorf Chicken Salad, page 49;  
Grilled Walleye with Pecan Butter, page 154; Whole Wheat Sugar Cookies, page 259





Sweet-Sour Cocktail Meatballs, page 23



# APPETIZERS

**A** GOOD FIRST COURSE AT A SIT-DOWN DINNER WHETS THE APPETITE FOR THE MEAL TO COME; AT AN INFORMAL GATHERING, AN ASSORTMENT OF HOT AND COLD HORS D'OEUVRES MAKES A DELIGHTFUL MIX-AND-MATCH PARTY MENU. THIS CHAPTER OFFERS FABULOUS SPECIALTIES FOR EITHER. SOME CAN BE MADE IN ADVANCE; OTHERS COME TOGETHER QUICKLY AT THE LAST MINUTE.

# ACAPULCO SUNSET SPREAD

prep time: 20 min. • yield: 16 servings

*The addition of shrimp gives this Mexican-inspired appetizer a touch of class. Save fat and calories by choosing baked tortilla chips instead of deep-fried.*

- 1 (16-oz.) can refried beans
- 1/2 cup salsa
- 1 (8-oz.) pkg. 1/3-less-fat cream cheese (Neufchâtel), softened
- 1 avocado, pitted, peeled and chopped
- 1 tablespoon fresh lime juice
- 1/2 lb. frozen shelled, deveined, cooked small shrimp, thawed
- 1 tomato, chopped
- Fresh cilantro, if desired
- 1 (14 1/2-oz.) pkg. tortilla chips

- 1** In medium bowl, combine beans and salsa; mix well. Spread bean mixture onto large serving plate.
- 2** In food processor bowl with metal blade or blender container, combine cream cheese, avocado and lime juice; process until well blended. Spread cream cheese mixture over bean mixture.
- 3** Top with shrimp and tomato; garnish or sprinkle with cilantro. Serve with tortilla chips.

## Nutrition Information Per Serving

Serving Size: 1/16 of Recipe

Calories	230	Calories from Fat	110
		% Daily Value	
Total Fat	12 g		18%
Saturated	4 g		20%
Cholesterol	40 mg		13%
Sodium	420 mg		18%
Total Carbohydrate	22 g		7%
Dietary Fiber	4 g		16%
Sugars	1 g		
Protein	8 g		
Vitamin A	8%	Vitamin C	6%
Calcium	6%	Iron	8%

Dietary Exchanges: 1 1/2 Starch, 1/2 Lean Meat, 2 Fat OR 1 1/2 Carbohydrate, 1/2 Lean Meat, 2 Fat

## AVOCADO

**A**vocado gives body, color and rich flavor to the Acapulco Sunset Spread featured here. In the market, you'll most likely find Fuerte avocados with smooth, shiny green skin or the bumpy-skinned Hass variety, which turn black when ripe. Ripe avocados yield to gentle pressure.

For either kind, slit the avocado top to bottom, gently twisting the two halves apart and removing the pit with a spoon. A serrated grapefruit spoon is effective for removing the pit and separating the flesh from the skin. Inside, the flesh ranges from pale yellow to deep green. To prevent discoloration, rub the cut edges or toss the cut-up flesh with lemon or lime juice.

# WARM ROASTED PEPPER AND ARTICHOKE SPREAD

prep time: 15 min. (ready in 40 min.) • yield: 3¼ cups

*This spread is a good candidate for preparing early in the day of the party, then refrigerating until it's time to pop it in the oven. Just before serving, sprinkle the top of the spread with minced fresh parsley or green onions.*

- 1 cup grated Parmesan cheese
- ½ cup fat-free mayonnaise or salad dressing
- 1 (8-oz.) pkg. cream cheese, softened
- 1 small garlic clove
- 1 (14-oz.) can artichoke hearts, drained, finely chopped
- ⅓ cup finely chopped roasted red bell peppers (from 7.25-oz. jar)

- 1 Heat oven to 350°F. In food processor bowl with metal blade, combine Parmesan cheese, mayonnaise, cream cheese and garlic; process until smooth.
- 2 Place mixture in large bowl. Add artichoke hearts and roasted peppers; blend well. Spread in ungreased 9-inch quiche dish or glass pie pan.
- 3 Bake at 350°F. for 20 to 25 minutes or until thoroughly heated. Serve warm with crackers, cut-up fresh vegetables or snack bread slices.

## Nutrition Information Per Serving Serving Size: 1 Tablespoon

Calories	25	Calories from Fat	20
		% Daily Value	
Total Fat	2 g		3%
Saturated	1 g		5%
Cholesterol	5 mg		2%
Sodium	85 mg		4%
Total Carbohydrate	1 g		1%
Dietary Fiber	0 g		0%
Sugars	0 g		
Protein	1 g		
Vitamin A	2%	Vitamin C	2%
Calcium	4%	Iron	0%

Dietary Exchanges: ½ Fat

## RED PEPPERS

**R**ed bell peppers are actually green bell peppers left to ripen on the vine. They have more sugar than green peppers, so they're sweeter and slightly more tender. Sometimes a little chopped red bell pepper is just the right garnish for an appetizer or main dish.

Roasting peppers brings out their sweetness. Place whole peppers under the broiler or on the grill, turning the peppers to blacken the skin evenly. When the peppers have cooled, peel off the skin, remove the seeds and ribs and cut up the flesh.

Purchased roasted peppers, available in jars or by bulk in the deli department, come in two basic styles: those packed in olive oil and those in vinegar.



Taco Dip

# TACO DIP

prep time: 20 min. • yield: 12 servings

*Under the shredded Cheddar, chopped tomatoes, green onions, olives and chiles, you'll find a smooth, rich blend of avocado dip and cream cheese.*

- 1 (8-oz.) pkg. cream cheese, softened
- 1 (8-oz.) container sour cream
- 1 (6-oz.) container frozen avocado dip, thawed
- 1 teaspoon lemon juice
- 4 drops hot pepper sauce
- 2 cups shredded lettuce
- 1 (2¼-oz.) can chopped ripe olives, drained
- 1 (4.5-oz.) can chopped green chiles, drained
- 4 green onions, sliced
- 1 tomato, peeled, seeded and chopped
- 4 oz. (1 cup) shredded Cheddar cheese

**1** In small bowl, combine cream cheese, sour cream, avocado dip, lemon juice and hot pepper sauce; beat at low speed until well blended. Spread mixture on large serving plate.\*

**2** Top evenly with all remaining ingredients. Serve with tortilla chips.

TIP: \*Cream cheese mixture can be made several hours ahead; store in refrigerator. Just before serving, top with all remaining ingredients.

## Nutrition Information Per Serving Serving Size: 1/12 of Recipe

Calories	220	Calories from Fat	170
		% Daily Value	
Total Fat	19g		29%
Saturated	12g		60%
Cholesterol	50mg		17%
Sodium	380mg		16%
Total Carbohydrate	5g		2%
Dietary Fiber	1g		4%
Sugars	2g		
Protein	8g		
Vitamin A	15%	Vitamin C	10%
Calcium	20%	Iron	4%

Dietary Exchanges: 1 Vegetable, 1 High-Fat Meat, 2 Fat

## TIPS FOR SERVING APPETIZERS

- Determine what you'll need for serving dishes and utensils and arrange them on the table the night before the party.
- Serve foods on several small platters (refilling when necessary) rather than one large platter, which looks desolate and picked over when food is partially gone.
- Place some dishes on sturdy pedestals to provide interesting height variations.
- Hot hors d'oeuvres are best while still warm. Arrange platters of cold appetizers on a serving table, but circulate warm appetizers among the guests.

Cook's Notes

# DILLY DIP

prep time: 10 min. (ready in 2 hr. 10 min.) • yield: 2 cups

*This classic party dip gets its incomparable richness from a blend of sour cream and real mayonnaise. If you prefer a lighter mixture, substitute reduced-fat or nonfat sour cream and mayonnaise.*

- 1½ cups sour cream
- ⅔ cup mayonnaise
- 2 tablespoons instant minced onion
- 2 tablespoons dried parsley flakes
- 2 tablespoons dried dill weed
- 1 teaspoon celery salt or seasoned salt
- 4 drops green food color

**1** In small bowl, combine all ingredients; mix well. Cover; refrigerate at least 2 hours to blend flavors.

**2** Serve with cut-up fresh vegetables.

Nutrition Information Per Serving  
Serving Size: 1 Tablespoon

Calories	60	Calories from Fat	50
		% Daily Value	
Total Fat	6 g		9%
Saturated	2 g		10%
Cholesterol	10 mg		3%
Sodium	90 mg		4%
Total Carbohydrate	1 g		1%
Dietary Fiber	0 g		0%
Sugars	1 g		
Protein	0 g		
Vitamin A	2%	Vitamin C	0%
Calcium	0%	Iron	0%

Dietary Exchanges: 1½ Fat

# CRESCENT-WRAPPED GOUDA

prep time: 10 min. (ready in 45 min.) • yield: 8 servings

*This party appetizer is deceptively simple to make and definitely sensational to serve. Add color to the serving platter by surrounding the crescent-wrapped cheese with ripe olives, parsley sprigs or strips of red, yellow and green bell peppers.*

- 1 (7-oz.) round natural Gouda cheese
- 1 (8-oz.) can refrigerated crescent dinner rolls
- 1 egg, beaten

**1** Heat oven to 350°F. Cut cheese round in half horizontally to form 2 rounds; remove wax.

**2** Separate dough into 4 rectangles; firmly press perforations to seal. Place 2 rectangles, 3 inches apart, on ungreased cookie sheet. Place 1 cheese round on center of each rectangle. Place 1 remaining rectangle on top of each cheese round. Press dough around cheese; fold bottom edges over top edges. Gently stretch dough to form a rim around cheese; press to seal completely. Brush with beaten egg.

**3** Bake at 350°F for 18 to 22 minutes or until golden brown. Cool 10 minutes before serving.

Nutrition Information Per Serving  
Serving Size: ⅛ of Recipe

Calories	200	Calories from Fat	120
		% Daily Value	
Total Fat	13 g		20%
Saturated	6 g		30%
Cholesterol	55 mg		18%
Sodium	430 mg		18%
Total Carbohydrate	12 g		4%
Dietary Fiber	0 g		0%
Sugars	2 g		
Protein	9 g		
Vitamin A	4%	Vitamin C	0%
Calcium	20%	Iron	4%

Dietary Exchanges: 1 Starch, 1 High-Fat Meat, ½ Fat OR 1 Carbohydrate, 1 High-Fat Meat, ½ Fat

# APPLE CHEESE BALL

prep time: 15 min. (ready in 2 hr. 15 min.) • yield: 1 ¾ cups

Plain "water biscuit" crackers best show off the spiced, faintly sweet flavor of the cheese mixture. For easier spreading, let the cheese ball stand at room temperature for 15 to 30 minutes prior to serving.

- 1 (8-oz.) pkg. cream cheese, softened
- 4 oz. (1 cup) shredded Cheddar cheese
- ¼ teaspoon cinnamon
- ¾ cup finely chopped dried apples
- ⅓ cup finely chopped nuts
- 1 bay leaf
- 1 cinnamon stick, halved

**1** In large bowl, combine cream cheese, Cheddar cheese and cinnamon; beat until well blended. Stir in apples.

**2** Shape mixture into ball; roll in nuts. Insert bay leaf and cinnamon stick on top of ball to resemble stem and leaf of apple. Refrigerate 2 hours or until firm. Serve with crackers. Store in refrigerator up to 2 weeks.

## Nutrition Information Per Serving

Serving Size: 1 Tablespoon

Calories	60	Calories from Fat	45
		% Daily Value	
Total Fat	5 g		8%
Saturated	3 g		15%
Cholesterol	15 mg		5%
Sodium	50 mg		2%
Total Carbohydrate	2 g		1%
Dietary Fiber	0 g		0%
Sugars	1 g		
Protein	2 g		
Vitamin A	4%	Vitamin C	0%
Calcium	4%	Iron	0%

Dietary Exchanges: 1 Fat





# BAKED BRIE AND BRANDIED MUSHROOMS

prep time: 20 min. • yield: 16 servings

*Garlic and brandy flavor a blend of meaty mushrooms and crisp almonds, a nice counterpoint to the richly melting cheese below.*

- 1 tablespoon margarine or butter
- 2 tablespoons slivered almonds
- 1 cup chopped fresh mushrooms
- 2 garlic cloves, minced
- 1 tablespoon brandy
- 1 teaspoon chopped fresh tarragon or  
1/4 teaspoon dried tarragon leaves
- 1/8 teaspoon pepper
- 1 (8-oz.) round Brie cheese
- 2 sprigs fresh tarragon, if desired



**Baked Brie and  
Brandied Mushrooms**