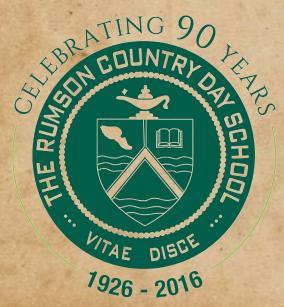
Classic Recipes from the RCDS Rechen











1/2 lb. elbow macaroni 1 (7 oz) plus 1 (4 oz) cans of tuna, water packed, drained 2 stalks celery, finely 1 sm. onion, finely chopped 1/2—3/4 c. mayonnaise

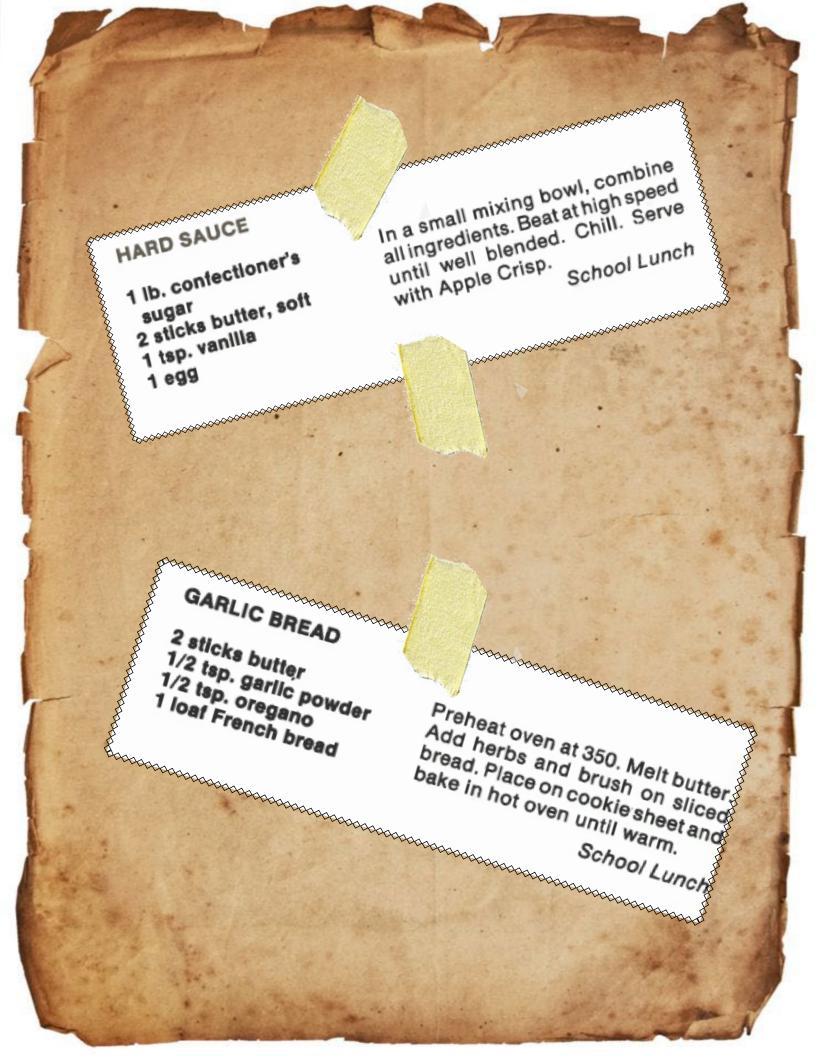
Cook macaroni according to directions on package. Drain and cool. Mix the rest of the ingredients together. Chill.

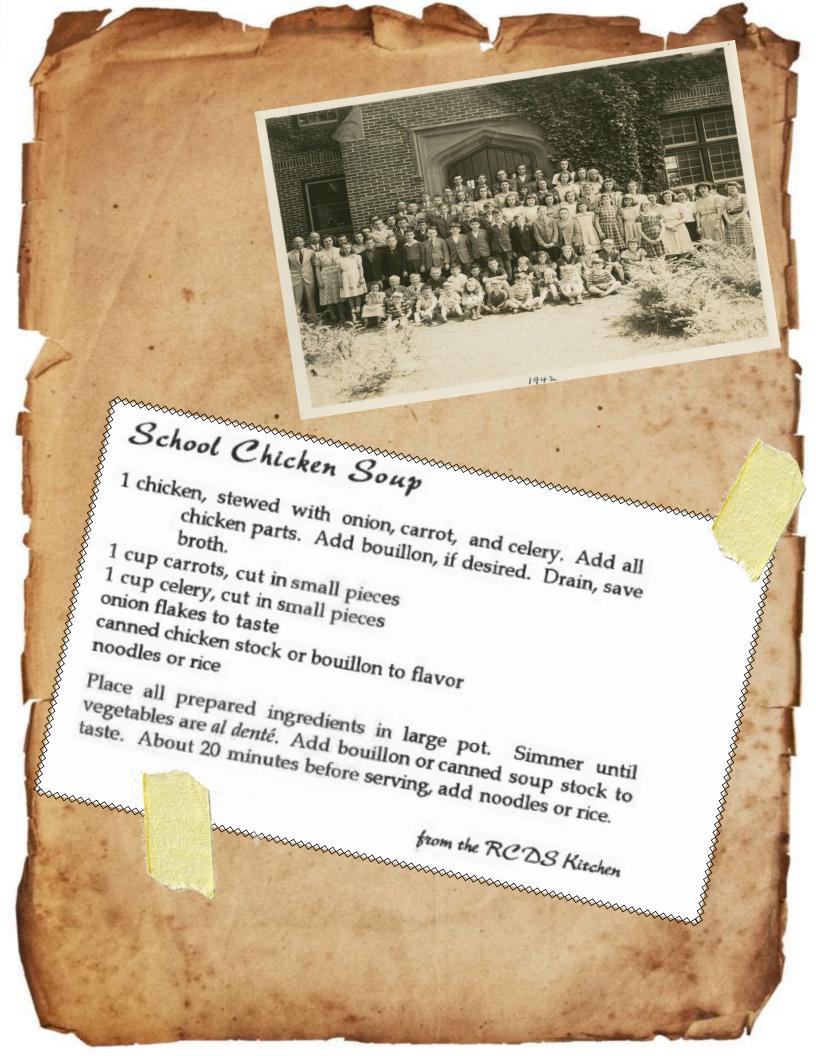
School Lunch

BAKED RICE Evanament in the second of the

Mix together in casserole dish and bake in a 350 oven for 35 to 45 minutes, covered with foil. School Lunch







APPLE CRISE

3 lbs. sliced tart apples, 1/2 c. water (less for peeled juicy apples) juice of 1/2 lemon 3/4 c. flour 1 c. brown sugar 1/2 c. butter 1 tsp. cinnamon 1/4 tsp. salt Topping:

vanilla flavored

nipped cream

Butter a 2-quart baking dish. Place tart apples, water and juice of 1/2 lemon into baking dish. Mix brown sugar, butter, cinnamon and salt with a fork. Spread mixture over apples. Bake at 350 for about 30 minutes, until the apples are tender and the crust is brown. Serve with whipped cream flavored with vanilla and 2 tablespoons sugar. Cordon Bleu





BAKED FILLET OF FISH

1 or 2 pieces of fish

per person (flounder)

salt

bread crumbs

so that the fish will be small enough together while cooking.

Butter pan. Fold filet in half length with the fish is in the pan.

When all the fish is in the pan.

Ightly, sprinkle with bread crumbs at 350

Bake about 40

School Lunch

