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# Peanut and Peanut Butter Recipes



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# Peanuts and Peanut Butter

Peanuts belong to the pea-and-bean family, the legumes—they aren't really nuts at all. But like nuts, they're always popular in salads and sandwiches, cookies, and desserts—as well as just plain salted. And like peas and beans, peanuts are good in main dishes, in soups, and in combination with other vegetables.

## High in food value

Peanuts and peanut butter are well worth a place in everyday menus because of their high food value. The idea of using them often in family meals is nutritionally sound—

- Peanuts are exceptionally high in niacin, are important also for other B vitamins.
- Among the vegetable foods, peanuts rate high in quantity of protein. For most efficient use of peanut protein, some animal protein food such as meat, milk, or eggs should be eaten at the same meal.
- Peanuts are a good source of food energy.

## Cooking

**Peanuts.**—In many salads and desserts peanuts may be used whole or in halves. For most other dishes you'll need to chop the peanuts.

Peanuts take up moisture readily. When you want all of their crispness, as in salads and sauces, don't mix the peanuts with the other ingredients until just before serving.

**Peanut butter.**—Peanut butter is made in different grinds. The types usually found on the market are regular grind (fine to medium) and coarse or chunky. Some peanut butters are just ground roasted peanuts plus salt; to others stabilizers have been added in order to retard oil separation.

In the recipes in this publication, any kind of peanut butter that you like may be used. For a smooth texture, use a fine grind, of course; for an interesting "broken nut" effect, use a coarse grind.

Because peanut butter is so high in fat, it can be used as part of the shortening in breads, cakes, and pastries, and will add to the richness of main dishes.

## Storing

Keep peanuts in tightly closed containers in the refrigerator so they'll stay crisp and retain their flavor. Peanuts in the shell keep better than shelled peanuts; unsalted peanuts keep better than salted peanuts.

Peanut butter, too, keeps best in the refrigerator. Because peanut butter stiffens in a cold place, remove it from the refrigerator a short time before using to allow it to soften.

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The peanut recipes given here call for salted peanuts. If you use unsalted peanuts, you will need to increase the salt in the recipes.

Directions for roasting and salting raw peanuts are given on page 18.

## MAIN DISHES

### Peanut-stuffed peppers

- |  |  |
|--|--|
| 4 green peppers                              | 1½ cups cooked or<br>canned tomatoes       |
| 1 tablespoon melted but-<br>ter or margarine | ¾ cup chopped salted<br>peanuts            |
| ⅓ cup uncooked rice                          | ¼ cup fine dry bread<br>crumbs mixed with  |
| 3 tablespoons finely<br>chopped onion        | 1 tablespoon melted<br>butter or margarine |
| ¼ cup chopped celery                         |  |
| 1 teaspoon salt                              |  |
| 1 cup water                                  |  |

Cut out stem ends of the peppers and take out the seeds. Cook peppers 5 minutes in boiling salted water.

Combine butter or margarine, rice, onion, celery, and salt in a fry pan.

Add water slowly as the mixture begins to cook, and simmer covered 5 to 10 minutes. Add tomatoes and simmer 10 minutes longer or until rice is almost done. Add more liquid if needed.

Stir in peanuts, stuff peppers with the mixture, and sprinkle with crumbs. Place peppers in a baking pan with enough hot water to keep them from sticking and bake at 350° F. (moderate oven) 30 to 40 minutes.

Four servings.

### Peanut-potato cakes

- |   |  |
|---|--|
| 1½ cups chopped salted<br>peanuts                       | 1 egg, beaten  |
| 2¼ cups seasoned mashed<br>potatoes (white or<br>sweet) | Pepper or 2 or 3 drops<br>tabasco sauce, if de-<br>sired |
| 2 tablespoons chopped<br>parsley                        | Flour or fine dry bread<br>crumbs                        |
|   | Fat or drippings for<br>frying                           |

Combine peanuts, potatoes, and parsley and stir in half of the egg and the seasoning. Shape into eight flat cakes.

Dip cakes in rest of egg, then in flour or crumbs. Brown in hot fat.

Four servings.

*For variety.*—Use finely chopped pimiento, green pepper, celery, or onion in place of parsley.

### Peanut-meat loaf

- |  |  |
|--|--|
| 1½ cups ground beef<br>(¾ pound)                 | 1 teaspoon salt                        |
| 2 tablespoons finely<br>chopped onion            | 1 cup finely chopped<br>salted peanuts |
| ½ teaspoon powdered<br>dry mustard               | ¾ cup fine dry bread<br>crumbs         |
| ½ teaspoon Worcester-<br>shire sauce, if desired | 1 egg                                  |
|  | ½ cup milk                             |
|  | 1 tablespoon tomato<br>catsup          |

Mix ingredients lightly. Bake in a greased loaf pan at 350° F. (moderate oven) about 1 hour. Serve with tomato sauce.

Six servings.

### Peanut-cheese loaf

- |  |  |
|--|--|
| 1 cup cooked oatmeal,<br>wheat cereal, or rice | ½ teaspoon Worcester-<br>shire sauce, if desired |
| ¼ cup finely chopped<br>green pepper           | 1½ cups chopped salted<br>peanuts                |
| 3 tablespoons finely<br>chopped onion          | 1 cup fine dry bread<br>crumbs                   |
| 1½ teaspoons salt                              | 1½ cups grated cheese<br>(about 6 ounces)        |
| 2 teaspoons lemon juice                        | 1 egg  |
|  | ½ cup milk                                       |

Combine all ingredients. Bake in a greased loaf pan at 350° F. (moderate oven) about 1 hour. Serve hot with a mushroom or tomato sauce.

Six servings.

### Peanut butter french toast

- |                     |                                      |
|---------------------|--------------------------------------|
| ½ cup peanut butter | 2 eggs, beaten                       |
| ¼ cup honey         | ½ cup milk                           |
| ¼ teaspoon salt     | 2 tablespoons butter or<br>margarine |
| 8 slices bread      |                                      |

Blend peanut butter, honey, and salt. Place about 2½ tablespoons peanut butter-honey mixture between 2 slices of bread to make a sandwich.

Combine egg and milk. Soak sandwiches in egg mixture.

Melt butter or margarine in a baking pan or fry pan. Bake sandwiches at 400° F. (hot oven) about 40 minutes. Turn sandwiches to brown both sides. Or cook slowly in fry pan on top of range.

Four servings.

## Macaroni and cheese with peanuts

8-ounce package macaroni or spaghetti in small pieces  
3 tablespoons butter or margarine  
2 tablespoons flour  
Cayenne pepper, if desired  
1 teaspoon salt

1½ cups milk  
⅔ cup grated cheese  
¾ cup chopped salted peanuts  
¼ cup fine crumbs mixed with  
1 tablespoon melted butter or margarine

Cook macaroni or spaghetti in boiling salted water until tender. Drain.

Melt butter or margarine and blend in flour and seasonings.

Add milk and cook slowly until thickened, stirring constantly.

Arrange alternate layers of cooked macaroni or spaghetti, grated cheese, and chopped peanuts in a greased baking dish, saving some peanuts and cheese for the top.

Cover with white sauce and sprinkle with crumbs, peanuts, and cheese. Brown at 375° F. (moderate oven) about 20 minutes.

Four servings.

## PEANUTS WITH VEGETABLES

### Creamed celery and peanuts

1½ cups celery cut in 1-inch lengths  
¾ cup liquid (cooking liquid plus milk)  
1 tablespoon flour  
¼ teaspoon salt  
Pepper

1 tablespoon butter or margarine  
¼ cup grated cheese, if desired  
¼ cup chopped salted peanuts

Cook celery until tender in a small amount of boiling salted water. Drain.

Measure cooking liquid and add enough milk to make ¾ cup. Mix flour and part of liquid until smooth. Stir into rest of liquid.

Add seasonings and butter or margarine; cook slowly until sauce is thickened, stirring frequently.

Stir the celery and cheese into the sauce. As soon as cheese is melted, remove from heat. Add peanuts. Four servings.

## Peanuts and onions

3 tablespoons butter or margarine  
3 tablespoons flour  
½ teaspoon salt  
Pepper  
1½ cups milk  
2 cups cooked sliced onions

¾ cup finely chopped salted peanuts  
¼ cup fine dry crumbs mixed with  
1 tablespoon melted butter or margarine

Melt butter or margarine, blend in flour and seasonings. Add milk and cook slowly until thickened, stirring constantly.

Make alternate layers of onions, peanuts, and sauce in a baking dish. Sprinkle crumbs over the top. Brown at 400° F. (hot oven) about 20 minutes.

Or serve as a creamed dish, omitting the crumbs and heating over low heat or boiling water. Four servings.

### Stuffed sweetpotatoes with peanut butter

4 medium-sized baked sweetpotatoes  
¼ to ⅓ cup milk, as needed  
¼ cup peanut butter

¼ teaspoon salt  
Pepper  
½ cup chopped salted peanuts, if desired

Cut hot baked sweetpotatoes in half and remove from shells. Mash thoroughly.

Add milk, peanut butter, and seasonings. Beat until fluffy and refill shells.

Brown on a baking sheet at 425° F. (hot oven). Sprinkle chopped peanuts on the top before browning. Four servings.

### Peanut butter sauce for vegetables

1 tablespoon butter or margarine  
¼ cup peanut butter  
2 teaspoons flour

½ teaspoon salt  
Pepper  
1 cup milk

Melt butter or margarine in a pan over boiling water. Blend in the peanut butter.

Add flour and seasonings and stir until smooth. Stir in the milk slowly. Cook over boiling water until thickened, stirring constantly.

Serve on cooked cabbage, onions, or cauliflower. Makes about 1 cup.

## Peanut and eggplant scallop

1 small eggplant	1 egg
1 tablespoon butter or margarine	½ cup finely chopped salted peanuts
1 tablespoon finely chopped onion	¼ cup dry crumbs mixed with
½ cup soft crumbs	1 tablespoon melted butter or margarine
½ teaspoon salt	¼ cup grated cheese, if desired
¾ cup condensed tomato soup	
1 teaspoon horseradish, if desired	

Pare eggplant and cut in cubes. Cook in boiling salted water until tender. Drain.

Add all ingredients except buttered crumbs and cheese. Place the mixture in a greased baking dish.

Sprinkle with crumbs and bake at 350° F. (moderate oven) about 25 minutes. Sprinkle grated cheese over top and bake 5 minutes longer.

Four servings.

## PEANUTS AND PEANUT BUTTER IN BREADS

### Peanut butter biscuits

2 cups sifted flour	2 tablespoons shortening
¾ teaspoon salt	¼ cup peanut butter
2½ teaspoons baking powder	About ¾ cup milk

Sift dry ingredients together and cut in the shortening and peanut butter.

Add the milk slowly, stirring until a soft dough is formed. Knead a few times on a lightly floured board, roll or pat to the desired thickness, and cut into biscuits.

Bake on an ungreased baking sheet at 450° F. (very hot oven) 15 minutes.

Makes sixteen 2-inch biscuits.

**Drop biscuits.**—Increase milk to 1 cup; drop from spoon to greased baking sheet and bake as above.

## Peanut butter yeast bread

1 package active dry or 1 cake compressed yeast	3¼ to 3½ cups sifted flour
1 cup milk, scalded and cooled to lukewarm	⅓ cup peanut butter
¼ cup sugar	1 egg, beaten
	1½ teaspoons salt

Make a sponge as follows: Crumble yeast into milk, add 1 tablespoon of the sugar, and stir in 1 cup of flour. Cover bowl and set aside in a warm place (about 85° F.) until the sponge is light and full of bubbles.

Mix together peanut butter, egg, the rest of the sugar, and salt. Add to the sponge.

Stir in the rest of the flour and mix until the dough forms a ball.

Turn dough onto a lightly floured board, knead until smooth and elastic, and place in a clean greased bowl. Grease surface of dough by turning it over in the bowl several times. Cover bowl.

Let dough rise in a warm place until double in size. Punch down and let rise a second time. Punch down a second time; mold into a loaf and place in a greased baking pan (8½ x 4½ x 2½ inches). Let loaf rise in a warm place until double in size.

Bake at 375° F. (moderate oven) about 45 to 50 minutes or until the bread is well browned. Cool before serving.

**Sweet buns.**—Mix the dough and let rise twice as above; turn onto a floured board and roll very thin.

Spread with softened butter or margarine, sprinkle with brown sugar, cinnamon, raisins, and chopped peanuts. Roll as for jelly roll and cut in inch slices.

Blend ⅓ cup brown sugar and ⅓ cup butter or margarine and spread on bottom and sides of baking pan. Place slices of roll flat in pan and let rise at 85° F. until double in size.

Bake at 425° F. (hot oven) 25 minutes. Remove from pan at once.

## Peanut butter muffins

2 cups sifted flour	1/3 cup peanut butter
3 teaspoons baking powder	2 eggs, beaten
1 teaspoon salt	1 cup milk
1/4 cup sugar	2 tablespoons melted fat or oil

Sift dry ingredients together. Cut in peanut butter.

Combine eggs and milk and pour into dry ingredients. Add fat and stir just enough to moisten dry ingredients.

Fill greased muffin pans two-thirds full and bake at 400° F. (hot oven) 25 minutes.

Makes 12 large (2 1/2-inch) muffins.

## Peanut-cornmeal griddlecakes

1 cup cornmeal	1 teaspoon salt
1 cup sifted flour	2 tablespoons peanut butter
2 teaspoons baking powder	1 egg, beaten
1 tablespoon sugar, if desired	1 1/4 cups milk

Sift dry ingredients together.

Combine peanut butter, egg, and milk and add to dry mixture; stir only enough to moisten flour.

Drop by spoonfuls onto greased griddle. Cook slowly until surface is covered with bubbles, turn, and cook until bottom side is brown.

Four servings.

## Peanut quick bread

2 cups sifted flour	2 tablespoons shortening
2 teaspoons baking powder	1 1/4 cups milk
1 teaspoon salt	1 egg
1/3 cup sugar	1 cup chopped salted peanuts

Sift dry ingredients together. Cut in the shortening. Beat egg with milk and stir into the first mixture. Add chopped peanuts and mix.

Pour into a lightly greased loaf pan (8 1/2 x 4 1/2 x 2 1/2 inches) and bake at 350° F. (moderate oven) about 1 hour.

**Peanut-prune bread.**—Add 1/2 cup chopped uncooked prunes to the milk and egg mixture and let stand a few minutes. Sift 1/2 teaspoon soda with the dry ingredients.

**Peanut-orange bread.**—Mix 1/2 cup orange marmalade with the egg and milk.

**Peanut-banana bread.**—Mix 1/2 cup mashed banana pulp with the beaten egg and milk.

## Peanut butter sandwich fillings

Each recipe makes about 1 cup filling.

**Date.**—One-half cup peanut butter, 1/2 cup chopped pitted dates, 1 teaspoon lemon juice, 1/2 cup thick salad dressing. Mix lightly.

**Pineapple.**—One-half cup peanut butter, 1/2 cup drained crushed pineapple. Mix lightly.

**Prune.**—One-half cup peanut butter, 1/2 cup chopped cooked prunes, 2 teaspoons lemon juice, 2 teaspoons prune juice. Blend well.

**Apricot.**—One-half cup peanut butter, 1/3 cup chopped cooked apricots (sweetened), 2 tablespoons thick salad dressing. Mix lightly.

**Cranberry sauce.**—One-half cup peanut butter, 1/2 cup cranberry sauce. Mix lightly.

**Raisin.**—One-half cup peanut butter, 1/2 cup chopped raisins, 2 teaspoons lemon juice, 1/3 cup milk or cream. Mix lightly.

**Pickle relish.**—One-half cup peanut butter, 1/3 cup pickle relish, 2 tablespoons thick salad dressing. Blend well.

**Carrot and raisin.**—One-fourth cup peanut butter, 1/2 cup shredded carrots, 2 tablespoons chopped raisins, 2 tablespoons thick salad dressing. Mix lightly.

**Vegetable.**—One-half cup peanut butter, 1/2 cup chopped celery stalks with leaves, 1/3 cup grated carrots, 2 tablespoons french dressing, 1/8 teaspoon salt. Blend well.

## SALADS AND RELISHES

### Peanut-carrot-orange salad

1½ cups coarsely grated carrots	Mayonnaise, or any peanut butter salad dressing (p. 13), as needed
¾ cup coarsely chopped salted peanuts	Lemon juice, if desired
⅓ cup raisins	2 oranges, cut in sections

Combine carrots, peanuts, and raisins with mayonnaise or peanut butter salad dressing to moisten. Add lemon juice to taste, if desired.

Arrange on lettuce with orange sections around edge.

Four servings.

### Peanut and cranberry relish

1 cup cranberries	¼ cup chopped salted peanuts
⅓ cup sugar	¼ teaspoon salt
1 small orange	
1 small tart apple	

Put cranberries through food chopper, using the coarse plate, and mix with the sugar.

Cut the orange and apple into quarters, remove seeds, and put through chopper. Combine all ingredients.

Serve with poultry or meat.

Makes about 1½ cups.

### Peanut-stuffed prune salad

12 cooked prunes	¼ teaspoon salt
⅓ cup cottage cheese	Mayonnaise or any peanut butter salad dressing (p. 13), if needed
½ teaspoon grated orange rind	
3 tablespoons chopped salted peanuts	

Pit and chill prunes. Combine cottage cheese, orange rind, peanuts, and salt. Add mayonnaise or salad dressing to moisten, if necessary. Stuff mixture into the prunes. Serve on shredded greens.

Four servings.

## Other salad combinations

**Peanut-potato salad.**—Add ½ cup salted peanut halves to 4 servings of potato salad. A peanut butter dressing (below) may be used with this salad.

**Peanut deviled eggs.**—Add 2 tablespoons chopped salted peanuts and 1 tablespoon pickle relish to the filling for 4 deviled eggs.

**Peanut coleslaw.**—Add ½ cup chopped salted peanuts to 4 servings of coleslaw.

## SALAD DRESSINGS

### Cooked peanut butter dressing

1 egg, beaten	¼ cup peanut butter
2 tablespoons sugar	6 tablespoons milk or cream
2 tablespoons vinegar	
1 tablespoon butter or margarine	¼ teaspoon salt

Combine egg, sugar, vinegar, and butter or margarine. Cook over low heat until thick and smooth, stirring constantly.

Mix peanut butter with milk or cream and salt. Blend with the cooked mixture and chill.

Serve with vegetable salad.

### Uncooked peanut butter dressings

● Combine ½ cup peanut butter with ½ cup milk or cream, ½ teaspoon salt, 2 teaspoons sugar, and 3 tablespoons lemon juice. Mix well. Good with mixed vegetable salad.

● Combine 6 tablespoons peanut butter and 2 tablespoons sugar. Add ½ cup milk or cream, 2 tablespoons vinegar, and ½ teaspoon salt. Beat until smooth. Serve with fruit salad.

● Combine ⅓ cup peanut butter with ⅔ cup of french dressing, mayonnaise, or other salad dressing. Serve with fruit or vegetable salads.

## A PEANUT BUTTER SOUP

### Tomato-peanut butter soup

2 tablespoons butter or margarine	1/8 teaspoon celery salt
2 tablespoons flour	Pepper
3 cups milk	1 1/2 teaspoons salt
1 teaspoon grated onion	1/2 cup peanut butter
1/4 teaspoon paprika	2 cups sieved cooked tomatoes

Melt butter or margarine and add flour, stirring until smooth.

Add milk and cook over low heat until slightly thickened, stirring constantly.

Add seasonings and blend part of hot mixture with peanut butter; combine with the rest of the hot mixture.

Heat tomatoes and add slowly, stirring constantly.

Makes 5 cups.

## DESSERTS AND SWEET SAUCES

### Peanut butter pudding, or pie filling

2 1/2 tablespoons cornstarch	2 egg yolks, beaten
1/2 cup sugar	2 egg whites
2 cups milk	1/4 teaspoon salt
1/4 cup peanut butter	1/2 teaspoon vanilla

Mix cornstarch and 1/4 cup of the sugar and add milk. Cook over boiling water until thickened (10 to 15 minutes), stirring frequently.

Blend in peanut butter; stir a little of the hot mixture into the egg yolks, then add to the rest of the hot mixture and continue cooking a minute or two longer.

Cool slightly. Beat egg whites and salt until stiff but not dry. Add remaining 1/4 cup sugar gradually, beating until the egg whites are thick and glossy.

Add vanilla to cooked mixture and stir into egg whites. Chill before serving.

Four to six servings, or filling for 9-inch pie.

### Peanut butter bread pudding

2 cups milk	1 teaspoon grated lemon rind
1/2 cup sugar	2 eggs
1/4 teaspoon salt	1/4 cup peanut butter
1 teaspoon butter or margarine	3 slices bread

Scald milk and add sugar, salt, butter or margarine, and lemon rind. Beat eggs and gradually add milk mixture.

Spread peanut butter on bread and cut into small cubes. Put cubes into greased baking dish and pour in milk mixture. Set in pan of hot water.

Bake immediately at 350° F. (moderate oven) about 1 1/4 hours, or until set.

Four servings.

### Peanut butter cupcakes

1/3 cup butter, margarine, or other shortening	3/4 teaspoon salt
1/2 cup peanut butter	2 teaspoons baking powder
1 teaspoon vanilla	1 cup milk
1 1/3 cups brown sugar, packed	Meringue (see below)
2 egg yolks, plus 1 egg	1/2 cup chopped salted peanuts
2 cups sifted flour	

Blend shortening, peanut butter, and vanilla. Gradually add 1 cup of the sugar, creaming until light and fluffy. Beat eggs with remaining 1/3 cup sugar; add to the peanut butter mixture.

Sift dry ingredients together and add alternately with milk to the peanut butter mixture.

Fill lightly greased muffin pans half full, cover with meringue, and sprinkle with chopped peanuts.

Bake at 350° F. (moderate oven) about 25 minutes or until the meringue is set and well browned.

Makes twenty-four 2-inch cupcakes.

### Meringue for cupcakes

2 egg whites	1/4 teaspoon salt	1/2 cup brown sugar
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Beat egg whites and salt until stiff but not dry and add sugar gradually. Continue beating until the mixture is stiff and glossy.



## Peanut pie

½ cup sugar	3 eggs, beaten
1½ cups corn sirup	½ teaspoon vanilla
¼ cup butter or margarine	1 cup salted peanut halves
¼ teaspoon salt	Unbaked 9-inch pie shell

Combine sugar, corn sirup, butter or margarine, and salt and bring to boil over low heat.

Pour the sirup mixture slowly over eggs, stirring constantly. Add vanilla and peanuts and pour into the pie shell.

Bake at 375° F. (moderate oven) 40 to 50 minutes or until the filling is set and nuts browned.

## Peanut butter fruit sauce

½ cup sugar	¼ cup peanut butter
½ cup dark corn sirup	¼ cup raisins or chopped candied fruit
¼ cup water	
½ teaspoon salt	

Mix sugar, corn sirup, water, and salt. Simmer 10 minutes. Cool and add slowly to peanut butter, stirring until well mixed. Stir in the raisins or candied fruit.

Serve on ice cream, pudding, or baked custard. Makes about 1 cup.

## Baked apples with peanut topping

4 medium-sized apples	1 teaspoon grated orange rind
½ cup raisins	
½ cup orange juice	1½ tablespoons butter or margarine
½ cup water	
2 tablespoons flour	1½ tablespoons peanut butter
⅛ teaspoon salt	¼ cup chopped salted peanuts
¼ cup sugar	
½ teaspoon cinnamon	

Core apples without cutting through the blossom end. Pare apples one-third of the way down. Put raisins into centers of apples.

Place apples in a baking dish and pour the orange juice and water around them.

Combine the flour, salt, sugar, cinnamon, orange rind, butter or margarine, and peanut butter, mixing until crumbly. Stir in the peanuts.

Spoon the peanut mixture over the raisins, piling some in a mound on top of each apple.

Bake at 375° F. (moderate oven) about 1 hour, basting with the liquid every 15 minutes. The top of the filling may be toasted by placing in the broiler the last 5 minutes. Four servings.

## Filled peanut butter cookies

⅓ cup shortening	2 teaspoons baking powder
½ cup peanut butter	½ teaspoon salt
¾ cup brown sugar, packed	2¼ cups sifted flour
1 egg	Raisin or peach filling (see below)
⅓ cup milk	
½ teaspoon vanilla	

Cream shortening, peanut butter, and sugar. Add egg, milk, and vanilla and mix well.

Sift dry ingredients together and stir into the first mixture. Chill.

Roll dough thin. Cut rounds with a biscuit or cookie cutter, drop a spoonful of filling in center of one round and cover with another. Press edges together.

Bake on ungreased baking sheet at 425° F. (hot oven) 10 minutes.

Makes fifty 2-inch cookies.

## Raisin filling for cookies

¾ cup ground raisins	1 teaspoon grated lemon rind
¼ cup sugar	
⅓ cup water	¼ cup finely chopped salted peanuts
1 tablespoon lemon juice	

Combine ingredients except peanuts and cook until thickened, stirring frequently. Remove from heat and add peanuts.

## Peach filling for cookies

¾ cup ground dried peaches	1 teaspoon grated lemon rind
⅓ cup sugar	¼ cup finely chopped salted peanuts
1 cup water	
½ teaspoon lemon juice	

Combine ingredients except peanuts and cook until thickened, stirring frequently. Remove from heat and add peanuts.

## Peanut-oatmeal cookies

1 cup shortening	1 teaspoon soda
2 cups brown sugar, packed	2 cups quick-cooking rolled oats
2 eggs	1 cup chopped salted peanuts
1 teaspoon vanilla	
2 cups sifted flour	
½ teaspoon salt	

Cream shortening and brown sugar. Add eggs and vanilla and mix well.

Sift flour, salt, and soda together and stir into the first mixture. Stir in rolled oats and peanuts.

Portion the dough onto baking sheets—about 1½ tablespoons of dough to each cookie. Place cookies about 1 inch apart and flatten with a fork.

Bake at 375° F. (moderate oven) for 8 minutes.

Makes fifty 2-inch cookies.

## TO ROAST AND SALT PEANUTS

If you buy peanuts raw or grow your own here's an easy way to roast and salt them:

First, spread the shelled peanuts in one layer in a shallow pan and heat at 300° F. (slow oven) 30 to 45 minutes, depending on size of nuts and how brown you want them. Stir nuts often as they heat. Check on brownness from time to time by removing the skins from a few nuts.

For "redskins," add butter or margarine immediately after removing from oven, 1 teaspoon to each cup of peanuts. Stir until nuts are evenly coated, spread on absorbent paper, and sprinkle with salt.

For *plain salted peanuts*, cool, and slip the skins off by pressing between thumb and forefinger. Add butter or margarine (1 teaspoon to each cup of nuts) and place over low heat, shaking or stirring nuts constantly until well-coated and warm. Spread on absorbent paper and sprinkle with salt while warm.

Peanuts bought roasted in the shell may be shelled, warmed in a little butter or margarine over low heat, and salted as above.

## INDEX TO RECIPES

	Page
<b>Main dishes:</b>	
Macaroni and cheese with peanuts.....	6
Peanut butter french toast.....	5
Peanut-cheese loaf.....	5
Peanut-meat loaf.....	5
Peanut-potato cakes.....	4
Peanut-stuffed peppers.....	4
<b>Peanuts with vegetables:</b>	
Creamed celery and peanuts.....	6
Peanut and eggplant scallop.....	8
Peanuts and onions.....	7
Peanut butter sauce for vegetables.....	7
Stuffed sweetpotatoes with peanut butter.....	7
<b>Peanuts and peanut butter in breads:</b>	
Peanut butter biscuits.....	8
Peanut butter muffins.....	10
Peanut butter sandwich fillings.....	11
Peanut butter yeast bread.....	9
Peanut-cornmeal griddlecakes.....	10
Peanut quick bread.....	10
<b>Salads and relishes:</b>	
Peanut and cranberry relish.....	12
Peanut-carrot-orange salad.....	12
Peanut-stuffed prune salad.....	12
Other salad combinations.....	13
<b>Salad dressings:</b>	
Cooked peanut butter dressing.....	13
Uncooked peanut butter dressings.....	13
<b>Soup:</b>	
Tomato-peanut butter.....	14
<b>Desserts and sweet sauces:</b>	
Baked apples with peanut topping.....	16
Filled peanut butter cookies.....	17
Peanut butter bread pudding.....	15
Peanut butter cupcakes.....	15
Peanut butter fruit sauce.....	16
Peanut butter pudding, or pie filling.....	14
Peanut-oatmeal cookies.....	18
Peanut pie.....	16
Roasted peanuts.....	18
Salted peanuts.....	18

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L-326.

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Sweetpotato recipes. L-293.

Apples in appealing ways. L-312.

Honey . . . some ways to use it. G-37.

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Vegetables in family meals: A guide for consumers.  
G-105.

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