

*Many Uses for*  
**ARGO**  
CORN STARCH



PUDDINGS... PIES...

CAKE · GRAVIES · SAUCES





# is Good Kitchen Arithmetic

from 1 package of ARGO Corn Starch  
you get *all these uses*:

Smooth sauces — hot, or white or sweet! Good gravy, without any lumps! Light, luscious pie fillings! Clear, tender cake fillings! Grand, creamy puddings! And a Merry Miscellany of *Other Uses* Besides . . . Doesn't that add up to sum-thin'!

*Keep a package of ARGO Corn Starch within arm's reach—and reach for it often!*



## LEMON PUDDING SAUCE

- 1 tablespoon Argo Corn Starch
- $\frac{1}{2}$  cup sugar
- $\frac{1}{4}$  teaspoon salt
- 1 cup water
- 1 teaspoon grated lemon rind
- 3 tablespoons lemon juice
- 2 tablespoons butter

In saucepan mix thoroughly corn starch, sugar and salt. Add water and cook, stirring constantly, until mixture thickens and becomes clear, (3 to 5 minutes). Remove from heat; add remaining ingredients. Serve warm. Makes 6 servings.

### *Variations*

**Pineapple Sauce:** Reduce water to  $\frac{1}{2}$  cup, add 1 cup crushed pineapple.

**Butterscotch Sauce:** Use  $\frac{1}{2}$  cup brown sugar, firmly packed, instead of white, omit lemon rind and juice, add 1 teaspoon vanilla flavoring.



## ORANGE CAKE FILLING

- 3 tablespoons Argo Corn Starch
- $\frac{1}{2}$  cup sugar
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{2}$  cup water
- $\frac{1}{2}$  cup orange juice
- 2 egg yolks, slightly beaten
- 1 tablespoon lemon juice
- 1 tablespoon grated orange rind

Mix corn starch, sugar and salt in top of double boiler; stir in water, orange juice and beaten egg yolks. Cook over boiling water, stirring constantly until mixture thickens, then 10 minutes more, stirring occasionally. Remove from heat, add lemon juice and orange rind. When cold, spread between layers. Makes filling for two 9-inch layers.

**TAKE A PEEK AT THIS SECRET!**  
Make "cake flour" out of "bread flour" by replacing 2 tablespoons out of each cup of sifted bread flour with the same amount of Argo Corn Starch.





## CREAMY VANILLA PUDDING (Blanc Mange)

- 3 tablespoons Argo Corn Starch
- $\frac{1}{4}$  cup sugar
- $\frac{1}{4}$  teaspoon salt
- 2 cups milk
- 1 teaspoon vanilla

Mix corn starch, sugar and salt; stir in  $\frac{1}{2}$  cup of the milk. Heat remaining milk in double boiler. Stir corn starch mixture into heated milk, stirring constantly until mixture is thickened and smooth. Cover, and continue cooking, stirring occasionally, for ten minutes longer. Cool slightly, add flavoring. Turn into molds or pile in serving glasses. Chill. Serve with cream or fresh or preserved fruit. Makes 4 - 5 servings.

### Variations

**Chocolate:** Add  $1\frac{1}{2}$  squares chocolate to milk and heat in double boiler. Increase sugar to  $\frac{1}{3}$  cup, when cool fold in 6 marshmallows cut in quarters.

**Coffee:** Substitute 1 cup double-strength freshly made (or instant) coffee for 1 cup milk, use  $\frac{1}{3}$

cup brown sugar, firmly packed, instead of white. Serve with whipped cream.



## LEMON MERINGUE PIE

- 5 tablespoons Argo Corn Starch
- 1 cup sugar
- $\frac{1}{4}$  teaspoon salt
- 2 cups boiling water
- 5 tablespoons lemon juice
- 3 egg yolks, beaten
- 2 teaspoons grated lemon rind
- 2 tablespoons butter
- 8-inch baked pastry shell

Mix corn starch, sugar and salt in top part of double boiler; gradually stir in boiling water and cook over hot water, stirring constantly, until mixture thickens. Cover and cook 15 minutes longer. Add lemon juice to egg yolks, and beat into hot mixture. Remove from heat, add lemon rind and butter; cool. Turn into baked pastry shell. To make meringue, beat 3 egg whites until stiff and gradually beat in 6 tablespoons sugar. Pile on top of pie and bake in a slow oven ( $325^{\circ}\text{F.}$ ) about 15 minutes. Makes one 8-inch pie.

## General Rule for Using ARGO Corn Starch

**Rule of Thumb:** Use  $\frac{2}{3}$  as much Argo Corn starch as you would flour, for thickening purposes.

**For Gravy:** For Medium consistency, use 1 tablespoon Argo Corn Starch to each 1 cup liquid; for Heavy or Thick Mixture, use  $1\frac{1}{2}$  tablespoons to each cup liquid.

**Blending:** Method I (for white sauce, or cold liquid mixtures): Mix Argo Corn Starch with a small amount of the (cold) liquid to be

thickened, add remainder of liquid and cook over direct heat stirring constantly until mixture reaches boiling point.

**Method II** (for thickening hot liquids, stews, gravies etc.): Mix corn starch with a small amount of cold liquid, stir in some of the hot mixture, then pour all quickly into hot mixture, stirring constantly, and cook 'til thickened.

**For Blanc Mange and Puddings:** Use 3 tablespoons Argo Corn Starch to each pint of liquid.





# Yes Ma'am

*you can make good sauce—HERE'S HOW!*

## **THIN WHITE SAUCE**

*(For cream soups)*

- 2 teaspoons Argo Corn Starch
- 1 cup milk
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{8}$  teaspoon pepper
- 2 tablespoons butter

In a saucepan mix corn starch with  $\frac{1}{4}$  cup of the milk, then add remaining milk, salt, pepper, and butter. Place over heat, stirring constantly until mixture boils and thickens. Makes 1 cup sauce.

## **MEDIUM WHITE SAUCE**

*(For foundation sauces, creamed and scalloped dishes)*

Increase Argo Corn Starch to  $1\frac{1}{2}$  tablespoons; proceed as directed for thin white sauce.

## **THICK WHITE SAUCE**

*(For binder in croquettes, etc.)*

Increase Argo Corn Starch to 3 tablespoons; proceed as directed for thin white sauce.

## **Variations**

**CHEESE SAUCE:** After medium sauce has thickened, add 1 cup grated yellow cheese and stir until cheese has melted. Season with  $\frac{1}{2}$  teaspoon each prepared mustard and Worcestershire sauce and a dash of cayenne. Serve with asparagus, broccoli, cauliflower, or croquettes. Makes  $1\frac{1}{2}$  cups sauce.

**EGG SAUCE:** To medium sauce add one chopped, hard cooked egg, 1 tablespoon chopped parsley and  $\frac{1}{2}$  teaspoon prepared mustard. Serve with croquettes or boiled fish. Makes  $1\frac{1}{4}$  cups sauce.

**PIMIENTO SAUCE:** To medium sauce add 4 tablespoons puréed pimiento and  $\frac{1}{2}$  teaspoon onion juice. Serve with boiled potatoes, croquettes, or boiled fish. Makes  $1\frac{1}{4}$  cups sauce.

**CREAM SOUPS:** To each cup of thin white sauce add  $\frac{3}{4}$  to 1 cup puréed vegetables.

**SCALLOPED DISHES:** To each cup of medium white sauce, add 1 to 2 cups cooked vegetables, meat, fish, hard cooked eggs, or macaroni. Put into a baking dish; sprinkle with buttered crumbs and bake in a moderate oven ( $375^{\circ}\text{F.}$ ) until brown.

**CROQUETTE MIXTURE:** To each cup thick white sauce use  $1\frac{1}{2}$  to 2 cups finely chopped cooked meat, fish, hard cooked eggs or vegetables. Season with  $\frac{1}{2}$  teaspoon lemon juice if fish, and if meat  $\frac{1}{2}$  teaspoon each Worcestershire sauce and grated onion. When mixture is cold, shape into croquettes. Roll in bread or cracker crumbs, then in beaten egg and then in crumbs again. Fry in deep hot Mazola ( $370^{\circ}$ – $385^{\circ}\text{F.}$ ). Drain on absorbent paper.

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