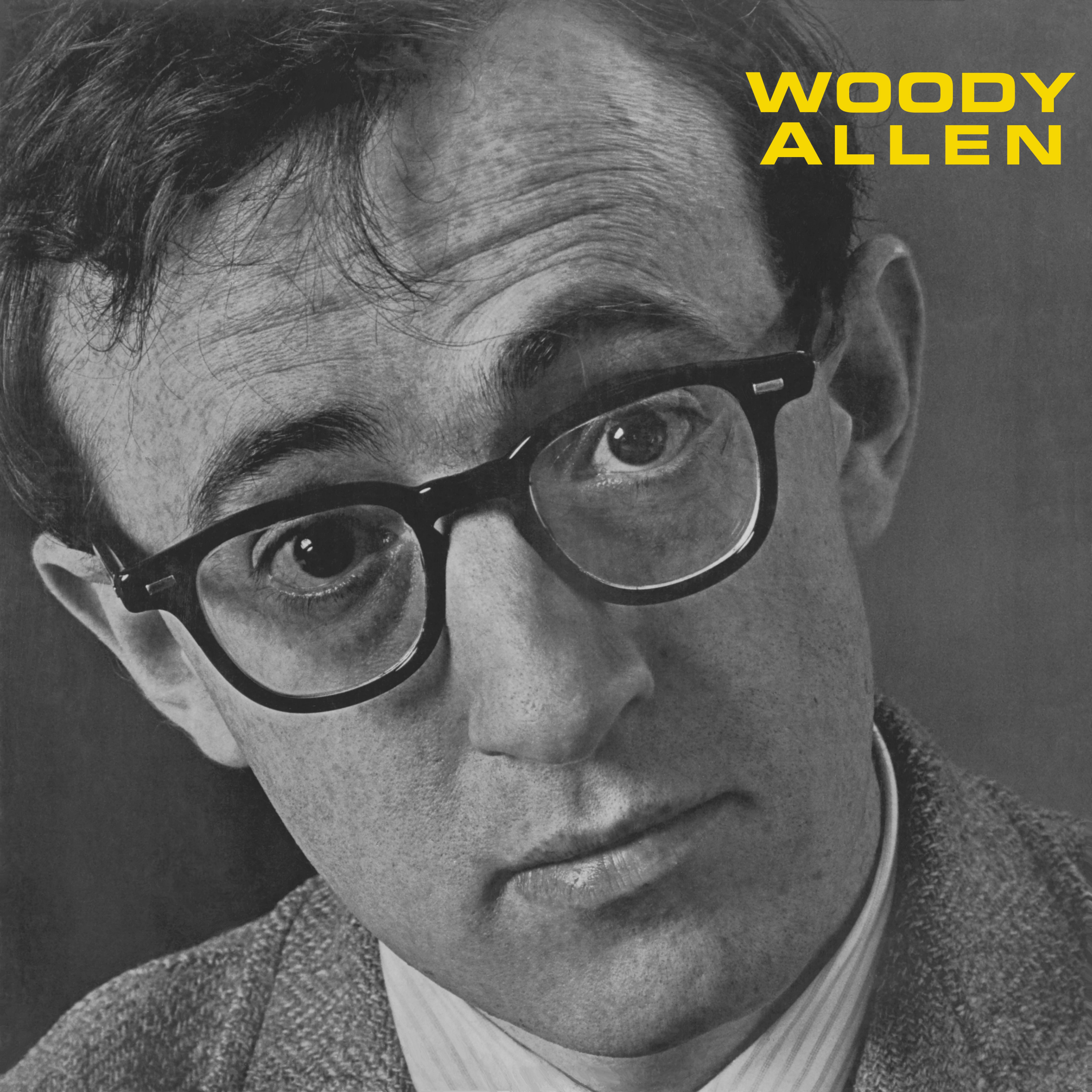


**WOODY
ALLEN**



Baked Wild Rice

3 tablespoons butter
1 green pepper, finely chopped
1 cup wild rice
1 teaspoon salt

2¾ cups canned chicken broth
(or half water, half chicken broth)

The Night Before

Preparation and Cooking Time: 10 min.

Chop green pepper. Melt butter in saucepan and cook green pepper in the butter for 3 min., stirring occasionally. Meanwhile, grease the bottom and sides of a 2-quart casserole.

When green pepper has sautéed for 3 min., add the salt, rice, and chicken broth. Mix and turn into the greased casserole. Cover and refrigerate.

Before Serving

Preparation Time: 1 min. *Cooking Time:* 1 hr.

Heat oven to 325°. Stir contents of casserole once, re-cover and place in oven. Bake for 1 hr.

Serves 6

Lamb Shishkebab

2 lbs. boned leg of lamb, cut in cubes
1 #2 can boiled onions
1 green pepper, cut in cubes

½ cup lemon juice
½ cup lime juice
½ cup olive oil
1½ teaspoons salt

The Night Before

Preparation Time: 12 min.

Thread the lamb cubes, onions, and green pepper alternately on four long skewers. Lay skewers flat in a large roasting pan.

Combine all other ingredients and mix well. Pour over the filled skewers. Cover pan with foil and refrigerate. Turn skewers once, several hours later or the next morning.

Before Serving

Preparation Time: 3 min. *Cooking Time:* 20 to 30 min.

Broil the filled skewers about 4 in. from heat for 10 to 15 min., depending on how well done you like your meat. Turn and brush with marinade again and broil for another 10 to 15 min.

Serves 4

Pickled Cucumbers

3 cucumbers, pared and thinly sliced
1 cup sugar

1½ cups vinegar
Scant ¼ teaspoon salt
⅛ teaspoon pepper

The Night Before

Preparation Time: 10 min.

Pare and slice cucumbers. Combine sugar, salt and pepper and dissolve in vinegar. Pour the mixture over the cucumbers and refrigerate.

Before Serving

Preparation Time: 1 min.

Drain cucumbers before serving.

Serves 6

See also: Three-Way Eggplant (page 115), which makes an excellent salad substitute.

Spinach Salad with Sour Cream Dressing

10-oz. package fresh spinach
2 or 3 cloves garlic
2 tablespoons salad oil
½ pint sour cream

¼ cup tarragon vinegar
½ teaspoon salt
¼ teaspoon pepper

The Night Before

Preparation Time: 5 min.

Wash and dry spinach leaves. Tear into pieces and store in a plastic bag in the refrigerator.

Place split garlic cloves and the salad oil in blender and blend for 20 seconds. Add all remaining ingredients and run blender until they are well mixed. Refrigerate in a covered jar.

Before Serving

Preparation Time: 1 min.

Put spinach in a salad bowl, add dressing and mix well.

Serves 4

Monday's Oxtail Ragout

This is called "Monday's" Ragout because, while the time needed in preparation is not great, the combination of the marinating time and the cooking time is too much for a single evening unless you start earlier than is probably convenient. If you plan this for Monday's dinner, however, the time problem disappears. The meat can be marinated Sunday afternoon when you finish the lunch dishes or while you're putting the final touches on your Sunday evening meal. The cooking can then be left for after dinner.

3 oxtails, cut in 2-inch pieces
2 cups Burgundy
2 large onions, chopped
1 carrot, chopped
10 whole peppercorns
4 teaspoons salt
3 tablespoons salad oil

¼ cup flour
1 teaspoon paprika
1 clove garlic, minced
1½ cups tomato puree
6 carrots
3 cups water

The Day Before

Preparation Time: 35 min.

Cooking Time: 2 hrs.

Place the oxtail in a deep bowl and cover with a marinade made of the chopped onions, chopped carrot, peppercorns, 1 teaspoon salt, and the Burgundy. Cover and refrigerate for 3 to 5 hrs., turning every once in a while.

Pare the 6 carrots and cut them diagonally. Wrap in waxed paper or a plastic bag and refrigerate.

When the oxtails have been marinated for the convenient length of time, remove them from the marinade and dry them on a triple thickness of paper towel. Heat the salad oil in a Dutch oven and brown the oxtails well on all sides. Stir in the flour, then add the marinade, the remaining 3 teaspoons salt, paprika, garlic, tomato purée, and the water. Stir and cover. Simmer for 2 hrs. Cool slightly and refrigerate.

Creole Veal Scallops

8 veal scallops
1 egg, lightly beaten
¼ cup milk
1½ cups bread crumbs
¼ cup salad oil
1 onion, coarsely chopped

1 cup (about 3 large stalks) diced celery
1 green pepper, chopped
1 large can (2 lbs.) tomatoes
1 teaspoon salt

The Night Before

Preparation Time: 15 min.

Cooking Time: 1 hr., 15 min.

Mix egg with milk. Spread bread crumbs on a flat surface. Dip veal in bread crumbs, then in egg mixture, then once again in bread crumbs. Heat oil in large skillet (325° in electric skillet) or Dutch oven and brown veal scallops on both sides. When brown, add all other ingredients, lower heat, cover, and simmer for 1 hr., 15 min. Refrigerate.

Before Serving

Cooking Time: 15 to 20 min.

Place covered pot over medium-low heat, or set electric skillet at 250°, and cook for 15 or 20 min., until heated through.

Serves 4

Eggplant Casserole

1 medium eggplant
2 cups canned tomatoes
1 green pepper
1 medium onion
3 tablespoons butter

3 tablespoons flour
1½ teaspoons salt
1 tablespoon brown sugar
Bread crumbs
Grated cheese

The Night Before

Preparation and Cooking Time: 25 min.

Peel and dice the eggplant. Cook for 10 min. in boiling water. While it is cooking, chop the tomatoes, onion, and pepper.

Melt the butter and add the flour, stirring. Add the tomatoes, pepper, onion, salt, and sugar. Cook for 5 min.

Drain the eggplant and place it in a greased 1-quart casserole. Top with vegetable mixture. Cover lightly with bread crumbs and sprinkle with grated cheese. Cover and refrigerate.

Biscuit Tortoni

1 cup heavy cream
Scant ⅓ cup confectioner's (powdered) sugar

1 egg white
½ cup macaroon crumbs
1 to 1½ teaspoons cream sherry

The Night Before

Preparation Time: 15 min.

Prepare macaroon crumbs (the electric blender does this beautifully — and quickly!). Whip the cream. Fold in sugar, a tablespoonful at a time. Beat egg white until stiff. Using about a third of each at a time, fold the following into the whipped cream: the beaten egg white, ⅓ of the cup macaroon crumbs, and the sherry.

Spoon the mixture into paper muffin cups. Sprinkle the tops with remaining macaroon crumbs. Place in freezer, uncovered, until quite firm, then wrap in plastic bag and return to freezer.

Recorded live at Mister Kelly's, Chicago

Recording Engineer . . .

JERRY DE CLERCQ — Universal Recording Corp., Chicago

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Side 1

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