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Gillie's Kitchen Caboodle

Ingredients

- 1 pound package of Gillie's Old Fashion Homemade Noodles, cooked and drained
- 1 pound Bacon, sliced and diced
- 1 medium head of Cabbage, thinly sliced
- 1/2 teaspoon Salt
- Dash Black Pepper

Directions

Cook Gillie's Noodles in boiling water according to package directions; drain and rinse with cold water. In a large skillet, cook bacon until crisp over low to medium heat; drain after cooking, reserving six Tablespoons of bacon drippings. Add cabbage to drippings; cover and cook on low heat for 30 minutes or until cabbage is tender, stirring occasionally. Stir in salt, black pepper, cooked Gillie's Noodles and bacon. Heat thoroughly; ready to serve. Enjoy!



Gillie's Summer Pasta Salad Supreme

Ingredients

- 1 pound package of Gillie's Old Fashion Homemade Noodles, cooked as directed below, drained and cut into bite-sized pieces
- 8 ounce bottle zesty Italian Dressing
- 4 Tablespoons McCormick Salad Supreme Seasoning
- 5 cups chopped, assorted Fresh Vegetables (such as, Tomatoes, Carrots, Broccoli, Cauliflower, Celery, Onions)
- Green and/or Black Olives (optional)
- Shredded Mozzarella Cheese and/or Cheddar Cheese (optional)

Directions

Cook Gillie's Noodles in boiling water for approximately fifteen minutes or until tender, but firm; drain and rinse with cold water. Place Gillie's Noodles in large salad bowl, add dressing and seasoning, and toss gently to coat. Cut vegetables into bite-sized pieces, add to Gillie's Noodles mixture, and mix gently. Add optional olives, if desired. Cover and refrigerate overnight. Add cheeses, if desired, before serving. Enjoy!



Gillie's Noodles Southwestern Soup

Ingredients

- 1 pound of Ground Round, browned and drained
- 2 Onions, chopped
- 1 package of Taco Seasoning mix
- 1 package of Ranch Dressing
- 15 ounce can of Great Northern Beans
- 15 ounce can of Kidney Beans
- 15 ounce can of Black Beans
- 15 ounce can of Golden Hominy
- 8 ounce can of Tomato Sauce
- 12 ounce can of Rotel Tomatoes with Green Chilies
- 1 large can of Tomato Juice
- 1 pound package of Gillie's Old Fashion Homemade Noodles, cooked and drained

Directions

Cook Gillie's Noodles in boiling water according to package directions; drain and rinse with cold water. Cook ground round and onions in sauce pan. Mix remaining ingredients in a large soup pot. Add ground round and onions. Cook on low heat for 1-½ hours. Add Gillie's Noodles to soup mixture during the last 15 minutes of cooking. Enjoy!



Gillie's Chicken and Homemade Noodles

Ingredients

- 1 pound package of Gillie's Old Fashion Homemade Noodles
- 1 pound boneless, skinless Chicken Thighs
- 2 cups Water
- 4 cups Chicken Broth
- 1 large Onion, chopped
- 1 large Carrot, thinly sliced
- 1 teaspoon Thyme
- ½ teaspoon Salt for seasoning
- Parsley (sprinkled as a garnish before serving)

Directions

Combine chicken and water in a medium stock pot. Bring to a boil over high heat. Reduce heat to simmer and cover for ten minutes. Drain and rinse chicken. Cut into ½-inch pieces and set aside. Combine chicken broth, onion, carrot, thyme and salt. Bring to a boil over high heat. Add Gillie's Noodles. Reduce heat to medium-low; simmer uncovered until Gillie's Noodles are done. Stir in chicken. Sprinkle with parsley before serving. Enjoy!



Gillie's CocoNoodleNut Dessert

Ingredients

½ pound of Gillie's Old Fashion Homemade Noodles, cooked according to directions below, and drained
4 Eggs
3 cups Milk
1 cup Sugar
2 teaspoons Vanilla Extract
1/4 cup Butter, melted
2/3 cup shredded Coconut

Directions

Cook Gillie's Noodles in boiling water for 15 minutes; drain, and rinse with cold water. Preheat oven to 350 degrees. Butter a 9x13-inch baking dish. In a bowl, beat together the eggs, milk, sugar, and vanilla extract. Stir in the noodles. Pour the noodle mixture in the prepared baking pan. Pour the melted butter over the noodles, and then top with the coconut. Bake in preheated oven until the noodle mixture is set and the coconut is golden brown, approximately 45 minutes. Enjoy!



Gillie's Thick and Rich Noodles and Cheese

Ingredients

1 pound package of Gillie's Old Fashion Homemade Noodles, cooked and drained
½ cup Onion, chopped
½ cup Butter
2 Tablespoons Flour
½ cup Milk
13 ounce can of Evaporated Milk
4 cups Cheddar Cheese, shredded
8 ounce package of Processed Cheese
½ teaspoon Black Pepper

Directions

Cook Gillie's Noodles in boiling water according to package directions; drain, and rinse with cold water. In a large saucepan, sauté onion in butter until tender. Add flour, stirring until smooth. After stirring for one minute, gradually add milk and cook over medium-low heat, stirring constantly until thickened. Add processed cheese, 3 cups of cheddar cheese and black pepper; stir in the cooked Gillie's Noodles. Pour the mixture into a greased casserole dish and bake at 350 degrees for 25 minutes, uncovered. Sprinkle with the remaining cheese and bake for an additional five minutes. Enjoy!



Gillie's Sweet Kugel Noodles

Ingredients

1 pound package of Gillie's Old Fashion Homemade Noodles, cooked and drained
½ stick of Margarine
16 ounce carton of small curd Cottage Cheese
16 ounce carton of Sour Cream
4 Eggs, beaten
½ cup Sugar
2 teaspoons Vanilla Extract
1-½ cups Corn Flakes, crushed
2 teaspoons Cinnamon
½ cup Sugar

Directions

Cook Gillie's Noodles in boiling water according to package directions; drain and rinse with cold water. In a large bowl, mix the noodles with the melted butter, cheese, sour cream, eggs, sugar and vanilla. Pour into a greased, 9x13 inch pan. In a separate bowl, mix the cornflakes, cinnamon and sugar. Sprinkle the corn flakes mixture on top of the noodle mixture. Bake at 350°F for 45-50 minutes, or until the top is brown. Enjoy!



Gillie's Beef Stroganoff

Ingredients

1 pound package of Gillie's Old Fashion Homemade Noodles, cooked and drained
2 pounds Round Steak, cubed and thinly sliced
½ teaspoon Salt
½ teaspoon Black Pepper
4 ounces Butter
1 cup Green Onions, sliced
1 cup Onions, sliced
4 Tablespoons All-Purpose Flour
10.5 ounce can of Beef Broth
10.5 ounce can of Cream of Mushroom Soup
1 teaspoon Prepared Mustard
2 cups Mushrooms, sliced
½ cup Sour Cream
1/3 cup White Wine
Fresh Parsley, chopped

Directions

Cook Gillie's Noodles in boiling water according to package directions; drain and rinse with cold water. Melt butter in sauce pan. Season steak with salt, black pepper and prepared mustard, and place in pan. Quickly brown on both sides then remove from pan. Put green onions, onion, and mushroom slices in pan and sweat until onions are just limp. Add flour to pan and cook for one minute. Add white wine to pan and simmer for one minute. Put steak back into pan then add the beef broth and cream of mushroom soup. Cook uncovered over low heat for 30 minutes. Remove from heat and fold in sour cream. Pour over cooked Gillie's Noodles. Top with fresh parsley. Serves 6-8. Enjoy!



Gillie's Cajun Shrimp Noodles

Ingredients

- 1 pound package of Gillie's Old Fashion Homemade Noodles (Medium Noodle, Green Label), cooked and drained
- 2 Tablespoons Olive Oil
- ½ Onion, chopped
- 1 Tablespoon Garlic, chopped
- ½ teaspoon Thyme
- ½ teaspoon Cayenne Pepper
- ½ teaspoon Black Pepper
- ½ teaspoon Basil
- 1 Tablespoon Worcestershire Sauce
- ½ teaspoon Tabasco Sauce
- 2 cups Tomatoes, diced and peeled
- 2 Tablespoons Sugar
- ½ cup Green Onions, chopped
- 3 cups of Chicken Stock or Shrimp Stock
- 1 pound fresh Shrimp, peeled and deveined
- ½ cup Parmesan Cheese, grated

Directions

Cook Gillie's Noodles in boiling water according to package directions; drain and rinse with cold water. In a large skillet, sauté onion in olive oil for approximately four minutes. Add garlic and stir. Add thyme, cayenne pepper, black pepper and basil; cook on low heat for an additional five minutes. Add remaining ingredients (except cooked Gillie's Noodles, shrimp, and cheese) and cook on low heat for an hour. In a separate skillet, sauté shrimp in butter and garlic until three-quarters cooked (until pink, but not totally opaque). Add the sauce mixture and cook for an additional two minutes. Add the cooked Gillie's Noodles and the grated cheese and combine thoroughly. Serve hot. Serves 4 to 6. Enjoy!