

Delicious Vintage 1960 Recipes

Leek and Potato Soup

This potato soup became a staple dish in every American household in the 1960s, including my Aunt Eunice's. She said this recipe came from her father's grandmother. This classically creamy soup is a flavorful combo of potato, leek, and cream.

Serves 8 | Prep time 15 minutes | Cooking time 55 minutes

Ingredients

- 1 pound potatoes, peeled and chopped
- 1 pound leeks, sliced thinly
- 8 cups water
- 1 tablespoon salt
- 4-6 tablespoons whipping cream
- 2-3 tablespoons fresh parsley, minced

Directions

1. In a pan, add all ingredients except for cream and parsley over medium-high heat and bring to a boil.
2. Reduce the heat to medium-low and simmer, partially covered for about 40-50 minutes.
3. Remove from the heat and stir in the cream.
4. With an immersion blender, blend the soup until smooth.
5. Serve hot with the garnishing of parsley.

Maple-Glazed Baked Ham

The mouthwatering combination of ham and maple makes this 1960s vintage recipe a party favorite. It's party time with your favorite boneless ham with a yummy maple twist!

Serves 18–20 | Prep time 30 minutes | Cooking time 3 hours 20 minutes

Ingredients

- $\frac{3}{4}$ cup light-brown sugar, firmly packed
- 1 cup dark corn syrup
- 1 boneless ham, fully cooked, about 8–10 pound
- Whole cloves
- 2 tablespoons prepared mustard
- 1 tablespoon maple flavoring

Directions

1. Preheat the oven to 325°F (163°C).
2. Add the ham, fat side up, to a shallow roasting pan. Insert a thermometer in the ham.
3. Bake until the thermometer reads 130°F (55°C), about 2½–3 hours.
4. Remove the ham from the oven, remove the thermometer, and finally remove the ham rind.
5. Make diamond-shaped cuts in the ham fat and place a clove in each diamond shape.
6. In order to glaze, increase the oven temperature to 450°F (232°C).
7. Combine all the remaining ingredients in a mixing bowl.
8. Spread half the glaze over the ham; bake for 10 minutes.
9. Spread remaining glaze and bake for 10 more minutes.
10. Serve warm.

Tuna and Noodles Casserole

An American household meal, especially in the 60s, this casserole is a combo of tuna, peas, cream of mushroom soup, milk, and butter.

Serves 6 | Prep time 15 minutes | Cooking time 35 minutes

Ingredients

- Non-stick cooking spray
- 2 cups dry egg noodles
- 1 (15-ounce) can low-sodium peas, drained
- 1 (10½-ounce) can cream of mushroom soup
- 1 (12-ounce) can light tuna in water, drained
- 1 cup whole milk
- ⅓ cup dry breadcrumbs
- 2 tablespoons butter, melted
- Salt and ground black pepper, as required

Directions

1. Preheat your oven to 400°F (204°C).
2. Grease a baking dish with cooking spray.
3. In a large pan of lightly salted boiling water, cook the noodles for about 8-10 minutes or according to the package's directions. Drain the noodles completely.
4. In a large bowl, add the cooked noodles, peas, soup, tuna, and milk and mix well.
5. Place the tuna mixture into the prepared casserole dish.
6. Bake for about 20 minutes.
7. In a small bowl, mix the breadcrumbs and melted butter.
8. Remove the casserole dish from the oven and sprinkle with the breadcrumb mixture evenly.
9. Bake for about 5 minutes. Remove from the oven and set aside for about 5 minutes.
10. Sprinkle with salt and black pepper and serve.

Stuffed Mushrooms

An Italian-style treat as an appetizer that my grandmother always cooked in the 1960s using her oven range. These baked mushrooms are stuffed with butter, cheese, pecans, breadcrumbs, and seasoning.

Serves 20 | Prep time 15 minutes | Cooking time 23 minutes

Ingredients

- Non-stick cooking spray
- 20 large fresh mushrooms, stems removed
- 3 tablespoons butter
- 1 small onion, chopped
- ¼ cup pecans, chopped finely
- ¼ cup dry breadcrumbs
- 3 tablespoons Parmesan cheese, grated
- ¼ teaspoon dried basil
- ¼ teaspoon salt
- Pinch of cayenne pepper

Directions

1. Preheat your oven to 400°F (204°C).
2. Grease a 15x10x1-inch baking dish with cooking spray.
3. Remove stems from mushrooms and set the caps aside. Then chop the stems finely.
4. In a large skillet, melt butter over medium heat and sauté the chopped mushroom stems and onion for about 5 minutes.
5. Remove from the heat set aside to cool slightly.
6. In a bowl, add the onion mixture and remaining ingredients and stir to combine.
7. Stuff each mushroom cap with a mixture.
8. Arrange the mushroom caps onto the prepared baking sheet.
9. Bake for about 15-18 minutes. Serve warm.

Lemon Chiffon Cake

An American cake that is unusually tender and moist. It's was a popular dessert in the 1960s, that is well worth revisiting. This cake is bursting with the refreshing touch of lemon.

Serves 16 | Prep time 15 minutes | Cooking time 55 minutes

Ingredients

Cake

- 2 cups cake flour
- 1½ cups sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- ½ cup low-fat sour cream
- ½ cup fat-free evaporated milk
- ¼ cup fresh lemon juice
- 2 tablespoons canola oil
- 2 teaspoons vanilla extract
- 1 teaspoon lemon extract
- 1 teaspoon lemon zest, grated
- 7 large egg whites
- ½ teaspoon cream of tartar

Lemon glaze

- 1¾ cups confectioners' sugar
- 3 tablespoons fresh lemon juice

Directions

1. Preheat the oven to 375°F (191°C). and place the oven rack in the middle position.
2. In a bowl, sift together the flour, sugar, baking powder, and salt.
3. In another large bowl, add the sour cream, evaporated milk, lemon juice, oil, vanilla extract, lemon extract, and lemon zest and beat until well combined.
4. Slowly, add the flour mixture and mix until smooth.
5. In a small glass bowl, add the egg whites and beat until foamy.
6. Add cream of tartar and beat until stiff peaks form.
7. Gently fold the whipped egg whites into the lemon mixture.
8. Place the mixture into an ungreased 10-inch tube pan.
9. Bake for about 40-55 minutes or until cake springs back when lightly touched.
10. Remove from the oven and immediately invert the cake onto a wire rack to cool completely.
11. Meanwhile, for the glaze: in a bowl, add the sugar and lemon juice and beat until well combined.
12. Drizzle the glaze over the cake and serve.

These recipes and more are found in Louise Davidson's *Retro Recipes - The Most Popular Vintage Dishes from the 1960s*. To get your copy, click on the cover below or click [here](#).

