

Barbecues and easy meals

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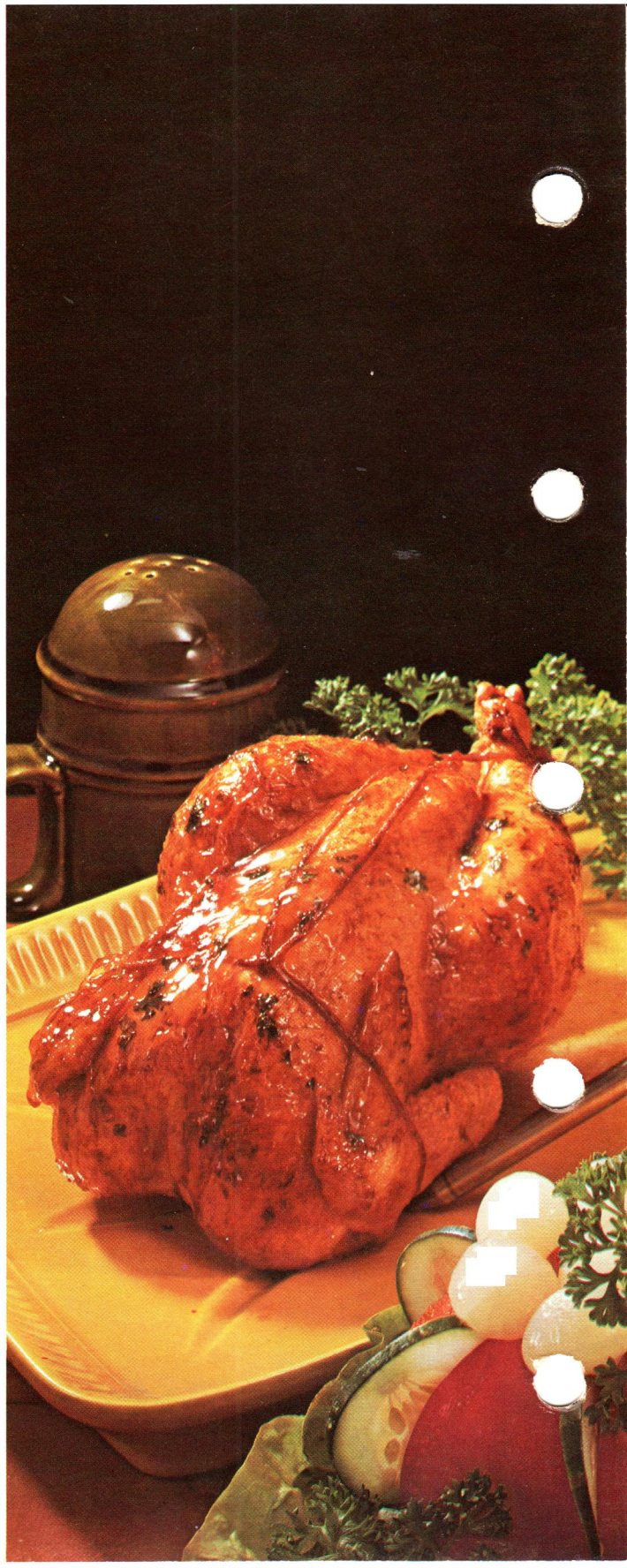
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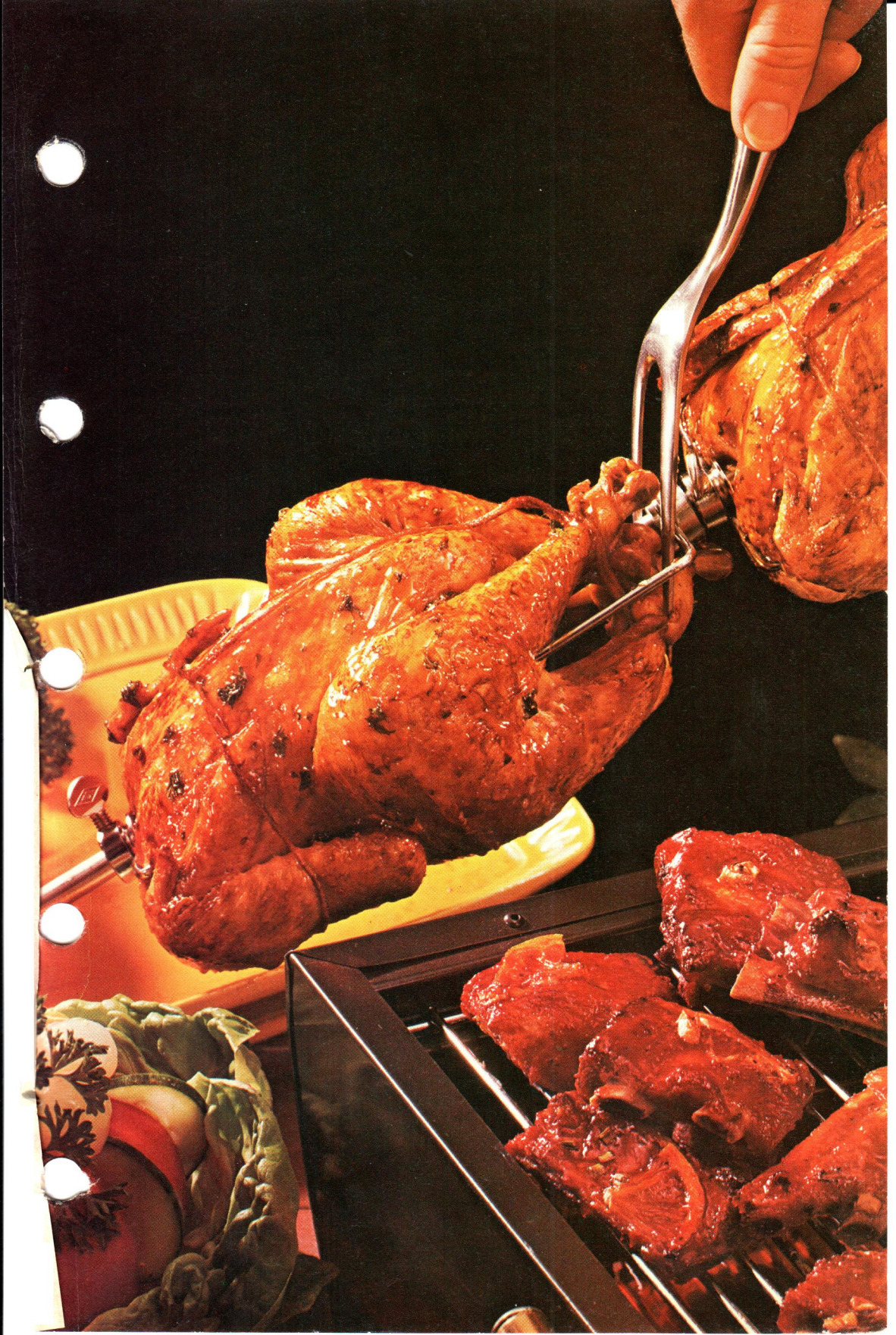
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BARBECUES

Choosing a grill: The size and style of gas, electric, or portable grill or hibachi you need depends on your outdoor cooking needs. How large is your family? How often do you plan to use the grill for family and company meals? Will you use the grill away from home? What types of foods will you prepare most often? The portable grills range upward from tabletop size and may or may not have covers. Gas and electric grills are easier to regulate and also are available in a number of different models.

Before cooking: Line firebox (and hood of a smoker) with heavy-duty aluminum foil. Doing this not only speeds cooking, it catches drippings for easier cleaning. Add a 1-inch-deep bed of gravel to help prevent the firebox from burning out and to provide a better draft so heat is more evenly distributed. The gravel catches fat drippings, so after a number of cookings wash in hot water, let it dry, then replace.

To help prevent flare-ups, trim all excess fat from steaks and chops. Rub trimmings on grill to help keep meats from sticking.

To build the fire: Charcoal briquets are easier to use and burn longer with more uniform heat than lump charcoal. The number needed depends on the type of food to be cooked and the size of the grill. In the firebox, scatter briquets in a single layer to cover a slightly larger area than the food surface; gather into a pyramid in the center and soak with liquid lighter. (NEVER use gasoline or kerosene.) Let stand a few minutes before lighting. Allow about 30 to 45 minutes for coals to burn down. Or, use an electric fire starter; coals will be ready in about 15 minutes. To start an electric or gas grill, follow manufacturer's recommendations.

Cooking coals appear ash gray during the day and have a red glow at night with no flame. If the fire is too hot, meat will dry out and lose good juices.

To make a reserve of hot coals when grilling roasts, add briquets around the cooking coals after the fire is ready.

To estimate heat: Hold palm of hand over coals at height the food will be cooking. Begin counting "one thousand one,

one thousand two," and so on. The number of seconds you can comfortably hold your hand over the fire indicates the temperature. One or two seconds is a hot fire (good for steaks, burgers, and kabobs); three or four seconds is a medium fire (good for roasts); and five or six seconds is a slow fire (good for pork chops and spareribs).

For direct cooking (burgers and steaks), spread out the hot coals and place the meat on grill directly above the coals. For indirect cooking (roasts), place the coals on both sides of a drip pan set in the center under the food to be cooked.

To adjust heat: To increase heat, tap ashes off burning coals. Open drafts to let more air through. Add warm coals from reserve around the fire's edge. Lower the grill if adjustable. Narrow the ring of fire.

To reduce heat, do the reverse.

For hickory flavor: Use hickory chunks, chips, or sawdust. Avoid soft or resinous woods, which give an unpleasant odor.

Open grill: Wrap fistful of dry hickory chips in foil. Puncture top of package with a fork; place on hot coals. Smoke will last about 30 minutes.

Closed grill: Soak hickory chunks and bark in water for 1 hour. Or, dampen hickory sawdust flakes or chips. Sprinkle dampened hickory over cooking coals and close the hood.

Cooking tips: A wire broiler basket is great for small pieces of food, such as appetizers. It's easy to turn and food won't slip through the grill. Or, use foil-ware pans or a piece of heavy-duty foil. Puncture the pan or foil first with a fork.

After cooking: For easier cleaning, remove hot grill and place on wet newspapers or wrap in wet paper towels. Extinguish the fire by closing dampers and covering with hood. Or, transfer hot coals to metal bucket and smother by covering tightly.

For safety's sake: Invest in long-handled forks, tongs, and turners plus durable hot pads. Keep a water sprinkler handy to put out any flare-ups. Remember that barbecuing is an *outdoor* activity.

OUTDOOR STEAKS

Choose tender steaks, about 1 inch thick. Slash fat edge at intervals to keep steaks flat. When coals are *hot*, tap off gray ash with fire tongs. Let grill top heat, then grease it and put on the steaks (orders for "rare" go on last). When you see little bubbles on top side of steaks, they are ready to turn (heat forces the juices to the uncooked surface). Flip steaks with tongs and pancake turner—piercing with a fork wastes good meat juices. Broil second side less than first—turn only once. For 1-inch steaks cooked medium, allow 13 to 15 minutes *total* time.

Salt and pepper each browned side of steak right after turning, or season steaks as they come from the grill. Serve sputtering hot, with a pat of butter atop.

If you like steak with a deep-brown, crusty coat, sear first side by lowering grill top close to coals for 2 to 3 minutes. Then raise grill to finish cooking first side. Turn steak, and sear second side; raise grill and complete cooking.

LEMON CHUCK STEAK

- 1 beef chuck steak, cut
1½ inches thick
(about 4 pounds)
- • •
- 1 teaspoon grated lemon peel
- ⅔ cup lemon juice
- ⅓ cup salad oil
- 1½ teaspoons salt
- ⅛ teaspoon pepper
- 1 teaspoon Worcestershire
sauce
- 1 teaspoon prepared mustard
- 2 green onion tops, sliced

Score fat edges of meat. Place in shallow dish. Combine remaining ingredients; pour over steak. Let stand 3 hours at room temperature or 6 hours in refrigerator, turning steak several times.

Remove steak from marinade; with paper toweling, remove excess moisture. Cook over *hot* coals about 12 minutes on each side for rare, or 15 minutes on each side for medium. Brush occasionally with the marinade. Carve meat across grain in thin slices. Makes 6 to 8 servings.

SWANK PORTERHOUSE

Slash fat edge of one 2½- to 3-pound porterhouse or sirloin steak (about 2 inches thick). Slitting from fat side, cut pocket in each side of lean, cutting *almost* to bone. Combine ¾ cup finely chopped Bermuda onion, 2 cloves garlic, minced, dash salt, dash pepper, and dash celery salt; stuff into steak pockets.

Mix 3 tablespoons claret and 2 tablespoons soy sauce; brush on steak. Broil over *hot* coals a total of about 25 minutes for rare, or till done to your liking, turning once. Brush occasionally with soy mixture. Heat ¼ cup butter and one 3-ounce can sliced mushrooms, drained; pour over steak. Slice across grain. Serves 4.

GRILLED RIB EYE ROAST

Have a 5- to 6-pound beef rib eye roast tied with string at 1½-inch intervals. Center meat on spit; fasten with holding forks. Attach spit; turn on motor. Have *hot* coals at back of firebox and drip pan under roast. Roast 2 to 2½ hours for medium-rare or to your liking. Meat thermometer will register 140° for rare, 160° for medium, and 170° for well-done. Let stand 15 minutes to firm up before carving. Serve with Herb Butter, dabbing a little on each serving of meat—it's potent.

Herb Butter: Blend ½ cup butter with 2 teaspoons seasoned salt, 1 teaspoon *fines herbes*, ¼ teaspoon freshly ground pepper, and few drops bottled hot pepper sauce.

Score fat edges of steaks, chops, or ham slices to prevent curling while cooking. Cut to *but not into meat*. Remove excess fat to keep flare-ups at a minimum.



BUTTERFLY LEG OF LAMB

- 1 5- to 6-pound leg of lamb
- 1 or 2 cloves garlic, minced
- 1 teaspoon salt
- 1 teaspoon *fines herbes*
- ½ teaspoon pepper
- ½ teaspoon dried thyme, crushed
- ¼ cup grated onion
- ½ cup salad oil
- ½ cup lemon juice

Have meatman bone leg of lamb and slit lengthwise to spread flat like a thick steak. In large glass dish or baking pan, thoroughly blend remaining ingredients. Place meat in marinade. Leave at least one hour at room temperature, *or* overnight in the refrigerator, turning occasionally. Remove meat and reserve marinade. Insert 2 long skewers through meat at right angles making an X *or* place meat in a wire basket. This will make for easy turning of the meat and keep meat from "curling" during cooking. Roast over *medium* coals 1½ to 2 hours turning every 15 minutes till medium done. Baste frequently with reserved marinade. Remove skewers and cut across grain into thin slices. Serves 8.

ROAST PORK CHOPS

- 1 cup chopped onion
- 1 clove garlic, minced
- ¼ cup salad oil
- 1 cup water
- ¾ cup catsup
- ⅓ cup lemon juice
- 3 tablespoons sugar
- 2 tablespoons Worcestershire sauce
- 1 tablespoon prepared mustard
- 2 teaspoons salt
- ¼ teaspoon bottled hot pepper sauce
- 6 rib or loin chops, 1 to 1¼ inches thick

Cook onion and garlic in hot oil till tender but not brown. Add remaining ingredients except chops; simmer uncovered 15 minutes. Set aside. Lock chops in a spit basket. Rotate over *slow* coals 45 minutes to 1 hour, or till done. Baste with sauce during last 20 minutes of cooking.

PEANUT BUTTERED PORK

- 5- to 6-pounds boned pork loins
- ½ cup orange juice
- ¼ cup creamy peanut butter

Tie pork loins together at 1½-inch intervals with fat sides out. Balance roast on spit and secure with holding forks; insert meat thermometer. Season with salt and pepper. Arrange *medium* coals at rear of firebox, knock off ash. Place a foil drip pan in front of coals and under roast. Attach spit, turn on motor, and lower hood. Roast to 170° (about 3 hours).

Combine orange juice and peanut butter. When thermometer reads 170° brush the sauce on roast and continue cooking and basting 15 to 20 minutes. Serves 15.

ROSY HAM SLICE

- ½ cup extra-hot catsup
- ⅓ cup orange marmalade
- 2 tablespoons finely chopped onion
- 2 tablespoons salad oil
- 1 tablespoon lemon juice
- 1 to 1½ teaspoons dry mustard
- 1 1-inch slice fully cooked ham (about 1½ pounds)

Combine all ingredients except ham slice. Slash fat edge of ham and broil over *slow* coals 15 minutes, turning once. Brush with sauce and broil 15 minutes more, turning and basting once. Heat remaining sauce on edge of grill; serve with ham. Makes 5 or 6 servings.

SPINNING HAM

Buy round, boneless, fully cooked ham. With sharp knife slit casing lengthwise; remove. Score ham if desired. Tie with cord if necessary. Center lengthwise on spit; adjust on rotisserie. Let rotate over coals till hot through, about 10 minutes per pound. Last 20 minutes, brush with Pineapple Glaze.

Pineapple Glaze: Drain one 8¾-ounce can crushed pineapple, reserving 2 tablespoons syrup. Mix pineapple, syrup, 1 cup brown sugar, and 2 tablespoons *each* lemon juice and prepared mustard.

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BARBECUED RIBS

- 4 pounds loin back ribs*
- • •
- 1 cup chopped onion
- ¼ cup salad oil
- 1 8-ounce can tomato sauce
- ½ cup water
- ¼ cup brown sugar
- ¼ cup lemon juice
- 3 tablespoons Worcestershire sauce
- 2 tablespoons prepared mustard
- 2 teaspoons salt
- ¼ teaspoon pepper

Lace ribs on spit accordion style, and secure with holding forks. Adjust on rotisserie above drip pan. Let ribs rotate over *slow* coals. In a saucepan, cook onion in hot oil till tender. Add remaining ingredients; simmer uncovered 15 minutes. After ribs cook 40 minutes, baste well with sauce; add damp hickory to coals. Cook 20 minutes longer or till well done.

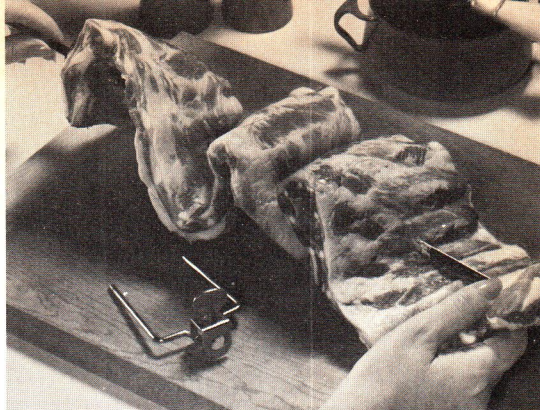
*Or use spareribs. Have meatman saw them lengthwise in two strips. Beginning with narrow end of ribs, lace on spit accordion style. Start second strip at wide end, third at narrow end. Use a holding fork for each slab of ribs.

LUAU RIBS

- 2 4½-ounce jars or cans strained peaches (baby food)
- ⅓ cup catsup
- ⅓ cup vinegar
- 2 tablespoons soy sauce
- ½ cup brown sugar
- 1 clove garlic, minced
- 2 teaspoons ground ginger
- 1 teaspoon salt
- Dash pepper
- 4 pounds meaty spareribs

Mix all ingredients except ribs. Rub ribs with salt and pepper. Place bone side down on grill over *slow* coals. Broil about 20 minutes; turn meat side down and broil till browned, about 10 minutes.

Again turn meat side up, brush with sauce and broil without turning, about 30 minutes or till meat is well done. Brush frequently with sauce. Serves 4 to 6.



Easy way to barbecue long strips of ribs is to lace them accordion style on a spit. Then secure with holding forks so they'll stay in position while rotating over coals.

BARBECUED SHORT RIBS

- 3 pounds beef short ribs
- 1 teaspoon salt
- ½ cup water
- 1 cup chili sauce
- 1 12-ounce jar (1 cup) pineapple preserves
- ⅓ cup vinegar

Trim excess fat from ribs. Sprinkle meat with salt and pepper to taste. Place ribs in Dutch oven. Add ½ cup water; cover and simmer till tender, about 2 hours (add more water during cooking if needed). Drain. Combine remaining ingredients; coat ribs. Grill over *slow* coals 15 to 20 minutes, brushing with sauce and turning frequently. Heat remaining glaze and serve with ribs. Makes 3 or 4 servings.

SMOKY RIBS

Salt 4 pounds loin back ribs and place bone-side down on grill of barbecue smoker, away from the coals. Add dampened hickory to *slow* coals and close smoker hood. Hickory-barbecue about 3½ hours, basting with Gaucho Sauce last half hour. Makes 4 servings.

Gaucho Sauce: Combine 1 cup catsup, 1 tablespoon Worcestershire sauce, 2 or 3 dashes bottled hot pepper sauce, ½ cup water, ¼ cup vinegar, 1 tablespoon sugar, and 1 teaspoon *each* salt and celery seed. Simmer 20 minutes; stir occasionally.



Meet the American barbecue favorite—burgers. They're easy to prepare, economical, and oh-so-good to eat. Add spicy

Pizza in a Burger, sauced Dilly Hamburgers, and grilled hamburgers with easy 1-2-3 Sauce to your list of recipe ideas.

PIZZA IN A BURGER

- 1½ pounds ground beef
- ⅓ cup grated Parmesan cheese
- ¼ cup finely chopped onion
- ¼ cup chopped pitted ripe olives
- 1 teaspoon salt
- 1 teaspoon dried oregano, crushed
- 1 6-ounce can tomato paste
- 4 slices mozzarella cheese, cut in strips
- 8 cherry tomatoes, halved
- 8 slices French bread, toasted

Combine first 7 ingredients and dash pepper; shape into 8 oval patties. Broil over *medium* coals 5 to 6 minutes. Turn; top each with cheese and tomatoes. Broil 5 minutes or to desired doneness. Serve on toasted French bread slices.

DILLY HAMBURGERS

Combine 1 cup dairy sour cream, 1 teaspoon prepared mustard, and 3 tablespoons snipped fresh dillweed. Form 1 to 1½ pounds ground beef into 4 to 6 patties, ½ inch thick. Broil over *hot* coals 5 to 6 minutes; turn and sprinkle with salt and pepper. Broil 5 minutes longer or to desired doneness. Season again. Serve on hot toasted buns. Top with dill sauce. Makes 4 to 6 servings.

1-2-3 SAUCE

Combine one 12-ounce bottle extra-hot catsup, 2 teaspoons celery seed, 3 tablespoons vinegar, and 1 clove garlic, halved. Chill several hours; remove garlic before serving. Grill hamburgers a few minutes on each side, then baste with sauce. Makes about ¼ cups barbecue sauce.

BLUE CHEESE BURGERS

- 2 pounds ground beef
- 1/3 cup chopped onion
- 1/3 cup crumbled blue cheese
- 2 teaspoons salt
- 1 tablespoon Worcestershire sauce
- • •
- 1 loaf French bread
- 1/2 cup butter, softened
- 1/4 cup prepared mustard

Combine first 5 ingredients. Shape mixture into 10 oval patties slightly larger than diameter of French loaf. Cut French loaf in twenty 1/2-inch slices (freeze any extra bread). Blend butter and mustard; spread generously on one side of each bread slice. Reassemble loaf, buttered sides together. Wrap in heavy foil; place on grill over *medium* coals 15 minutes. Broil burgers 5 to 6 minutes; turn and broil about 5 minutes. Serve between bread. Makes 10.

OUTDOOR BURGERS

- 1 pound ground beef
- 1/4 cup chopped onion
- 2 tablespoons finely chopped green pepper (optional)
- 3 tablespoons catsup
- 1 tablespoon prepared horseradish
- 1 teaspoon salt
- 2 teaspoons prepared mustard
- Dash pepper

Combine all ingredients; mix lightly. Shape in 4 patties about 1/2 inch thick. Broil over *hot* coals 5 to 6 minutes, turn and broil 5 minutes or to desired doneness.

POCKETBURGERS

Mix 1 pound ground beef, 1/2 teaspoon salt, and dash pepper. Between sheets of waxed paper, roll out patties 1/4 inch thick. Center half of patties with small amount of shredded process American cheese, chopped onion, and dash barbecue sauce. Top with meat lids. Press around edges to seal. Broil over *hot* coals for 10 to 12 minutes or to desired doneness, turning once. Makes 3 large burgers.

HILO FRANKS

- 1 cup apricot preserves
- 1/2 of an 8-ounce can (1/2 cup) tomato sauce
- 1/3 cup vinegar
- 1/4 cup dry white wine
- 2 tablespoons soy sauce
- 2 tablespoons honey
- 1 tablespoon salad oil
- 1 teaspoon salt
- 1/4 teaspoon ground ginger
- 2 pounds (16 to 20) frankfurters

Combine first 9 ingredients. Score franks on the bias. Broil over *hot* coals turning and basting often with sauce. Heat remaining sauce to pass. Serves 8 to 10.

NUTTY PUPS

Broil frankfurters over *hot* coals. Serve in hot toasted buns spread with chunk-style peanut butter. Pass pickle relish.

BEST HAMDOGS

- 1 cup finely chopped cooked ham or luncheon meat
- 3 tablespoons pickle relish
- 2 tablespoons finely chopped onion
- 2 tablespoons prepared mustard
- 2 tablespoons mayonnaise
- 1 pound (8 to 10) frankfurters
- 8 to 10 slices bacon
- Bottled barbecue sauce

Mix first 5 ingredients. Slit franks, cutting almost to ends and only 3/4 the way through. Stuff with ham mixture; wrap with bacon and secure with wooden picks. Broil over *hot* coals, brushing with sauce, till filling is hot and bacon crisp. Serve in toasted buns. Serves 8 to 10.

FROSTED LUNCHEON MEAT

Anchor canned luncheon meat on a spit. Blend 2 parts pasteurized process cheese spread and 1 part Dijon-style prepared mustard; spread on all sides of meat. Broil over *hot* coals till golden brown. Slice and serve on toasted buns. Pass sauce.

BAR-B-Q MEAT LOAVES

- 2 pounds ground beef
- 2 slightly beaten eggs
- 2 cups soft bread crumbs
- ¼ cup finely chopped onion
- 1 tablespoon prepared horseradish
- 1½ teaspoons salt
- ½ teaspoon dry mustard
- ¼ cup milk
- • •
- ½ cup butter or margarine
- ½ cup catsup

Combine first 8 ingredients and mix well. Shape in 6 miniature meat loaves about 4½x2½-inches. Heat butter with catsup just till butter melts. Brush over all sides of loaves. Cook meat loaves over *medium* coals; turn and brush all sides frequently with sauce. Cook 40 minutes or till done. Pass remaining sauce. Serves 6.

GOLDEN GRILLED CHICKEN

Split ready-to-cook broiler-fryer chickens in half lengthwise. Break joints of drumstick, hip, and wing, so birds will stay flat. Brush with melted butter or salad oil. Season with salt and pepper. Broil over *slow* coals, bone side down, 20 to 30 minutes. Turn and cook 20 to 30 minutes longer, brushing with butter occasionally during cooking.

Doneness test: Leg should move easily. Thickest parts should feel very soft.

MARINATED DRUMSTICKS

- ¼ cup catsup
- 2 to 3 tablespoons lemon juice
- 2 tablespoons soy sauce
- ¼ cup salad oil
- • •
- 12 chicken drumsticks

Combine first 4 ingredients, mixing well. Add chicken legs and turn to coat. Refrigerate overnight, spooning marinade over occasionally. Place drumsticks in wire broiler basket. Broil over *medium* coals for about 1 hour or till tender, turning occasionally. Baste with marinade now and then. Makes 6 servings.

CHICKEN WHIRLIBIRDS

Salt cavities of broiler-fryer chickens (about 2 to 2½ pounds each). Fasten neck skin to back with skewers. Tie with cord to hold. To mount each bird: Place holding fork on spit, tines toward point; insert spit through chicken, pressing tines of holding fork firmly into breast meat. Slip 24-inch piece of cord under back of chicken; bring ends of cord to front, looping around each wing tip. (Make slip knots so wings can't straighten.) Tie in center of breast, leaving equal cord ends. Slip 18-inch piece of cord under tail. Loop around tail, then around crossed legs. Tie very tightly, again leaving cord ends. Pull cords attached to wings and legs together; tie tightly. Adjust holding forks and tighten screws. Test balance.

Attach spit to rotisserie and turn on motor. Use *medium* coals at back of firebox with a drip pan under birds. Baste chickens frequently with a mixture of ½ cup salad oil and ¼ cup lemon juice. During the last 30 minutes, brush frequently with Basting Sauce. (Allow about 2 hours roasting time without barbecue hood—1¾ hours with hood down.)

Basting Sauce: Combine ¼ cup salad oil, ¼ cup dry white wine, ¼ cup chicken broth, 2 tablespoons lemon juice, 2 tablespoons apple jelly, 1 teaspoon salt, 1 teaspoon snipped parsley, ½ teaspoon prepared mustard, ½ teaspoon Worcestershire sauce, and dash *each* celery seed, rosemary, and pepper. Beat the sauce well to remove lumps.

CORNISH GAME HENS

Rinse four 1-pound Cornish game hens; pat dry with paper towels. Lightly salt cavities. Stuff with one 1-pound 4½-ounce can pineapple chunks, drained. Truss birds and tie cavity closed. Mount crosswise on spit, alternating front-back, front-back. Do not have birds touching. Secure with extra long holding forks. Combine 1 teaspoon salt, ½ cup butter, melted, and 2 tablespoons lemon juice; brush birds with mixture. Place on rotisserie over *medium* coals. Broil 1 to 1¼ hours or till done, brushing with lemon butter every 15 minutes. Makes 4 servings.

HICKORY SMOKED TURKEY

Rub inside of one 14- to 16-pound turkey with 1 tablespoon salt. Skewer neck skin to back. Insert spit; anchor turkey with holding forks. Check balance. Tie wings flat against body. With another piece of cord, tie legs to tail. Attach to rotisserie. Arrange *medium-slow* coals at back and sides of firebox and a foil drip pan under bird. Brush bird with melted butter. Lower hood and start rotisserie. Sprinkle hickory chips over coals every 20 or 30 minutes; brush bird with butter occasionally. Roast 5 to 5½ hours.

GRILLED TURKEY PIECES

1 6- to 7-pound ready-to-cook turkey

• • •

- ¼ cup salad oil
- ¼ cup soy sauce
- 1 tablespoon honey
- 1 teaspoon ground ginger
- 1 teaspoon dry mustard
- 1 clove garlic, minced

Cut turkey in pieces as follows: 2 wings, 2 drumsticks, 2 thighs, 4 breast pieces, and 2 back pieces. Combine remaining ingredients for marinade. Place turkey pieces in marinade about 2 hours at room temperature or overnight in the refrigerator. Place pieces on grill 6 to 8 inches above *medium-hot* coals. (Add wings and back ½ hour later.) Broil, turning occasionally, 1 hour. Baste with marinade; broil 30 minutes. To test doneness, cut into drumstick—no pink near bone. Serves 10 to 12.

GRILLED HALIBUT

Thaw one 1-pound package frozen halibut fillets until they come apart. Brush with mixture of 2 tablespoons soy sauce and 1 teaspoon lemon juice. Season with salt and pepper. Using ½ cup dairy sour cream, coat both sides of fillets. Combine ½ cup fine cornflake crumbs and 2 tablespoons toasted sesame seed. Roll fillets in crumb mixture. Place fish in an oiled wire broiler basket. Broil over *medium* coals 10 minutes, turning once. Serves 4.

FISH IN A BASKET

- ¼ cup butter or margarine, melted
- 2 tablespoons lemon juice
- 1 8-ounce package frozen breaded fish sticks
- 5 toasted frankfurter buns
- Sandwich spread

Combine butter and lemon juice; quickly dip *frozen* fish sticks in mixture, coating all sides. Broil in wire broiler basket over *hot* coals 5 to 7 minutes, brushing with lemon butter and turning once. Meanwhile, split and toast frankfurter buns. Spread hot buns generously with sandwich spread; tuck 2 fish sticks in each. Serves 5.

HICKORY FISH BAKE

- 2 pounds fish fillets
- 1 lemon, thinly sliced
- ¼ cup butter, melted
- 1 clove garlic, minced

Sprinkle fish generously with salt and pepper. Arrange *half* the lemon slices in bottom of a shallow baking pan; add fish in single layer. Place remaining lemon atop. Combine butter and garlic; pour over fish. Add hickory to *slow* coals. Place baking pan atop grill. Close hood and cook 25 to 30 minutes, basting frequently. Serve with the lemon slices and butter mixture. Serves 6.

BARBECUED SHRIMP

- ⅓ cup butter or margarine
- ½ teaspoon curry powder
- 1 clove garlic, minced
- ½ teaspoon salt
- Freshly ground pepper
- ½ cup snipped parsley
- • •
- 2 pounds large raw shrimp, peeled and deveined

Cream butter with remaining ingredients except shrimp. Divide shrimp equally on 6 pieces of heavy-duty aluminum foil. Top with butter mixture. Bring foil up around shrimp; seal tightly. Place shrimp directly on *hot* coals. Cook 5 to 7 minutes. Serve in foil packages. Serves 6.

KABOBS

Select quick-cooking foods such as lamb, tender steak, fully cooked ham, green pepper, mushrooms, canned potatoes, canned onions, fresh or canned pineapple. Peppers and fresh mushrooms won't split if first dipped in very hot water a minute. Cut in cubes or pieces approximately the same size. Tiny tomatoes, summer squash, and spiced crab apples may be left whole. For cuts of meat that aren't tender use marinades or meat tenderizer.

When different kinds of food share the same skewer, choose only those that cook in the same length of time. Leave a little space between pieces so heat can reach all surfaces. *Exception:* For meat kabobs cooked rare, push foods close together.

Brush vegetables with melted butter before and during cooking. Baste meats often with marinades. Sauces go on near end of cooking. Cook over *hot* coals so food stays moist, yet browns well.

FIESTA BEEF KABOBS

- ½ envelope (¼ cup) dry onion soup mix
- 2 tablespoons sugar
- ½ cup catsup
- ¼ cup vinegar
- ¼ cup salad oil
- 1 tablespoon prepared mustard
- ¼ teaspoon salt
- Dash bottled hot pepper sauce
- 1½ pounds beef chuck, cut in 1-inch cubes
- Instant unseasoned meat tenderizer
- 1 green pepper, cut in pieces
- 1 sweet red pepper, cut in pieces

In saucepan, combine first 8 ingredients and ½ cup water; bring to boiling. Reduce heat and simmer 20 minutes. Cool. Add meat; toss to coat. Refrigerate overnight; drain meat, reserving the marinade. Use tenderizer on meat according to label directions. Thread meat and pepper alternately on skewers. Broil over *medium* coals 20 to 25 minutes, turning once and brushing with marinade 2 or 3 times. Heat remaining marinade to pass. Serves 4.

TERIYAKI

If desired, weave canned pineapple chunks with the meat. Use the marinade on steaks, too—

- ½ cup soy sauce
- ¼ cup salad oil
- 2 tablespoons molasses
- 2 teaspoons ground ginger
- 2 teaspoons dry mustard
- 6 cloves garlic, minced
- 1½ pounds beef chuck or round steak, cut 1 inch thick
- Instant unseasoned meat tenderizer

For marinade, combine soy sauce, salad oil, molasses, ginger, dry mustard, and minced garlic cloves; mix well. Cut steak in strips ¼ inch thick. Use meat tenderizer on steak according to label directions. Add meat to marinade, stirring to coat, and let stand 15 minutes at room temperature. Lace meat strips accordion fashion on skewers. Broil over *hot* coals 5 to 7 minutes or to desired doneness. Turn frequently and baste with marinade. Serves 6.

ARMENIAN SHISH KABOBS

- ½ cup salad oil
- ¼ cup lemon juice
- 1 teaspoon salt
- 1 teaspoon dried marjoram, crushed
- 1 teaspoon dried thyme, crushed
- ½ teaspoon pepper
- 1 clove garlic, minced
- ½ cup chopped onion
- ¼ cup snipped parsley
- 2 pounds boneless lamb, cut in 1½-inch cubes
- Green peppers, quartered
- Sweet red peppers, quartered
- Onion wedges, precooked

Combine salad oil, lemon juice, salt, marjoram, thyme, pepper, garlic, onion, and parsley; add meat and stir to coat. Refrigerate several hours or overnight, turning meat occasionally. Fill skewers with meat cubes, chunks of green and red pepper, and onion wedges. Broil over *hot* coals, 10 to 12 minutes, turning and brushing often with marinade. Serves 6.



Ham and Fruit Kabobs get a tangy sweet-sour glaze as they broil. Big cubes of ham

are accented with pineapple slices, orange wedges, and spicy whole crab apples.

HAM AND FRUIT KABOBS

- 2 to 2½ pounds fully cooked boneless ham, cut in 1½-inch cubes**
- Spiced crab apples**
- Pineapple slices, quartered**
- Orange wedges (with peel)**
- ½ cup extra-hot catsup**
- ⅓ cup orange marmalade**
- 2 tablespoons finely chopped onion**
- 2 tablespoons salad oil**
- 1 tablespoon lemon juice**
- 1 to 1½ teaspoons dry mustard**

Thread ham and fruits alternately on skewers. For sauce, combine remaining ingredients. Broil ham and fruit over *slow* coals 12 to 15 minutes; brush often with sauce. Use a rotating skewer, or turn skewers frequently during broiling. Serves 6.

GRILLED SAUSAGE TREATS

Spread large slices of Bologna or salami with prepared mustard. Center each with ½-inch cube sharp process American cheese or slice of candied dill pickle. Overlap two opposite sides of meat; repeat with 2 remaining sides. Insert skewer to hold meat together. Thread several on skewer; add an olive to each skewer.

Broil over *hot* coals about 10 minutes or till meat is lightly browned, brushing frequently with bottled Italian salad dressing.

SAUSAGE KABOBS

Alternate brown-and-serve sausages, canned peach halves with a maraschino cherry in center, and mushroom caps on skewers. Brush generously with melted butter. Broil 4 to 5 inches from *slow* coals about 5 minutes on each side till hot.

BARBECUE BREADS

Grilled Garlic Slices: Melt a little butter in shallow pan over grill; add garlic powder or minced garlic to taste. Toast thick slices of French bread on grill. Dip into garlic butter. Serve hot.

Rolls on a Spit: Thread brown-and-serve rolls on spit. Brush with melted butter; rotate over coals 10 to 15 minutes.

Onion-cheese Loaf: Cut French bread loaf in 1-inch slices cutting *to but not through* bottom of loaf. Combine $\frac{1}{2}$ cup butter, softened, and 3 tablespoons prepared mustard; spread over cut surfaces of bread. Insert slices of sharp process American cheese and *thin* slices of onion in slashes. Wrap loaf in foil; heat over *medium* coals about 15 minutes or till hot.

ROASTED CORN

Remove husks from fresh corn. Remove silk with a stiff brush. Place each ear on a piece of aluminum foil. Spread corn liberally with soft butter and sprinkle with salt and pepper. Wrap in foil (don't seal seam, but fold or twist foil around ends). Roast over *hot* coals 15 to 20 minutes or till corn is tender, turning ears frequently. Pass extra butter and salt.

GRILLED TOMATOES

Cut tomatoes in half. Brush cut surfaces with bottled Italian salad dressing; sprinkle with salt, pepper, and dried basil, crushed. Heat, cut side up, on aluminum foil or greased grill over *hot* coals about 10 minutes or till hot through (don't turn).

CHEESED SPUDS

Scrub medium baking potatoes; pare if desired. Cut into $\frac{1}{4}$ -inch lengthwise sticks. Place individual servings on pieces of foil. Sprinkle each with onion salt, celery salt, pepper, and 2 tablespoons grated Parmesan cheese, making sure all surfaces are seasoned. Dot each with 2 tablespoons butter. Bring edges of foil together and seal, leaving room for expansion of steam. Cook potatoes on grill over coals about 30 minutes or till tender, turning packages several times. Serve in foil.

FOILED POTATOES

Scrub medium baking potatoes or sweet potatoes. Brush with salad oil. Wrap each in foil. Bake 45 to 60 minutes on grill or right on top of coals. Turn occasionally. Pinch to tell when done. Cut crisscross in top of package; push on ends to fluff. Top with butter; season to taste.

FOILED VEGETABLES

Place one block of frozen vegetables on a large square of foil. Season; top with pat of butter. Wrap, leaving room for expansion of steam. Cook over *hot* coals 10 to 15 minutes; turn occasionally.

PINEAPPLE ON A SPIT

Pare 1 medium pineapple, leaving crown attached. Remove eyes and replace with 15 to 20 whole cloves. Center pineapple on spit (pull out center crown leaves and pierce with a small skewer first); secure with holding fork. Wrap crown in foil. Rotate over *hot* coals 45 minutes to 1 hour, basting often with mixture of $\frac{1}{2}$ cup maple-flavored syrup and $\frac{1}{2}$ teaspoon cinnamon. Slice; serve hot.

S'MORES

Toast marshmallows. Sandwich 2 hot marshmallows and a square of milk chocolate bar between graham crackers.

CAKE KABOBS

Cut pound or angel cake in $1\frac{1}{2}$ -inch cubes. Spear each on fork; dip in melted currant jelly or in sweetened condensed milk. Then roll in flaked coconut to cover. String cubes on skewers and toast over *very hot* coals turning often till golden.

DONUT HOLES

Cut refrigerated biscuits in thirds; roll each piece into a ball. String on skewers, leaving about $\frac{1}{2}$ inch between each. Brown over *hot* coals, *turning constantly*, till done through, about 7 minutes. Push off skewers into melted butter; roll in cinnamon-sugar mixture. Serve at once.

EASY MEALS

QUICK MEAL BEGINNINGS

- Pour a little ginger ale or lemon-lime carbonated beverage over melon balls.
- Broil grapefruit halves till bubbly. Sprinkle with ground cinnamon or ginger.
- Serve apple wedges or rings spread with blue cheese.
- Fold sliced strawberries (fresh or frozen) into strawberry-flavored yogurt.
- Freeze tomato juice to a "slush"; serve with a sprig of watercress or fresh mint. Or, serve tomato juice warm with a dab of butter or margarine.
- Pass herring and onion rings marinated in dairy sour cream.
- Stir crab meat into mayonnaise or salad dressing; serve atop avocado slices.
- Add sauteed fresh onion to onion soup from a mix. Sprinkle with Parmesan cheese.
- Serve beef broth "on the rocks" sparked with a dash of bottled hot pepper sauce or Worcestershire sauce.

QUICK BEEF STROGANOFF

- 1 pound beef sirloin
- 1 tablespoon shortening
- 1 medium onion, sliced
- 1 clove garlic, minced
- 1 10½-ounce can condensed cream of mushroom soup
- 1 cup dairy sour cream
- 1 3-ounce can broiled sliced mushrooms, undrained
- 2 tablespoons catsup
- 2 teaspoons Worcestershire sauce
- Poppy Seed Noodles

Cut meat in ¼-inch strips. Brown in hot shortening. Add onion and garlic; cook till onion is crisp-tender. Combine remaining ingredients except noodles. Add to meat. Heat through, but do not boil. Serve over noodles. Makes 4 servings.

Poppy Seed Noodles: Cook 4 ounces noodles in large amount boiling salted water according to package directions; drain. Add 1 tablespoon butter and 1 teaspoon poppy seed; toss together.

STUFFED BURGER BUNDLES

- 1 cup packaged herb-seasoned stuffing mix
- ⅓ cup evaporated milk
- 1 pound ground beef
- 1 10½-ounce can condensed cream of mushroom soup
- 2 teaspoons Worcestershire sauce
- 1 tablespoon catsup

OVEN 350°

Prepare stuffing according to package directions. Combine evaporated milk and meat; divide in 5 patties. On waxed paper, pat each to 6-inch circle. Put ¼ cup stuffing in center of each; draw meat over stuffing; seal. Place in 1½-quart casserole. Combine remaining ingredients; pour over meat. Bake, uncovered, at 350° for 45 minutes. Makes 5 servings.

SANDWICHES STROGANOFF

In large skillet cook 1 tablespoon chopped onion in 1 tablespoon butter or margarine till tender but not brown. Blend in one 10½-ounce can mushroom gravy or one 10¾-ounce can beef gravy, ½ cup dairy sour cream, 1 tablespoon dry white wine, and dash dried basil, crushed. Add 6 slices leftover roast beef. Heat through, stirring occasionally, about 5 to 7 minutes. Serve roast beef mixture over 6 slices hot toast. Makes 6 servings.

SWEET-SOUR MEATBALLS

Drain one 8¾-ounce can pineapple tidbits, reserving syrup. In medium saucepan, combine ¼ cup brown sugar and 2 tablespoons cornstarch. Blend in reserved syrup, ½ cup water, ¼ cup cider vinegar, and 1 teaspoon soy sauce. Cook and stir over low heat till thickened and bubbly.

Carefully stir in one 1-pound can meatballs in gravy, one 5-ounce can water chestnuts, drained and thinly sliced, 1 green pepper, cut in strips, and pineapple. Heat to boiling. Serve over hot cooked rice. Trim with tomatoes. Serves 4.

PORCUPINE MEATBALLS

- 1 pound ground beef
- ¼ cup uncooked long-grain rice
- 1 slightly beaten egg
- 1 tablespoon snipped parsley
- 2 tablespoons finely chopped onion
- ½ teaspoon salt
- Dash pepper
- 1 10¾-ounce can condensed tomato soup
- ½ cup water
- 1 teaspoon Worcestershire sauce

Combine meat, rice, egg, parsley, onion, salt, pepper, and ¼ cup condensed tomato soup. Mix thoroughly; shape in about 20 small balls and place in skillet. Mix remaining soup, water, and Worcestershire sauce; pour over meatballs. Bring to boil; reduce heat; cover and simmer 40 minutes, stirring often. Makes 4 or 5 servings.

SKILLET SPAGHETTI

An easy all-in-one spaghetti supper—

- 1 pound ground beef
- 2 teaspoons chili powder
- 1½ teaspoons dried oregano, crushed
- 1 teaspoon sugar
- 1 teaspoon salt
- 1 teaspoon garlic salt
- 1 6-ounce can tomato paste
- 1 1-pint 2-ounce can tomato juice (2¼ cups)
- 2 tablespoons instant minced onion
- 1 7-ounce package uncooked spaghetti
- Grated Parmesan cheese

In 12-inch skillet, brown ground beef; drain off excess fat. Stir in chili powder, oregano, sugar, salt, and garlic salt. Blend in tomato paste. Stir in tomato juice, onion, and 3½ cups water. Bring to boiling. Carefully add spaghetti; stir to separate strands. Cover and simmer, stirring frequently, for 30 minutes. Serve with grated Parmesan cheese. Makes 4 to 6 servings.

LAZY DAY LASAGNE

- 6 ounces lasagne noodles
- ¼ teaspoon dried oregano, crushed
- 1 15½-ounce can spaghetti sauce with meat
- 1 cup cream-style cottage cheese
- 1 6-ounce package sliced mozzarella cheese

OVEN 375°

Cook noodles in boiling salted water following package directions; drain. Add oregano to spaghetti sauce.

In greased 10x6x1½-inch baking dish, make layers in order *half each* noodles, cottage cheese, mozzarella cheese slices, and spaghetti sauce. Repeat. Bake in moderate oven (375°) about 30 minutes. Let stand 10 minutes before serving. Serves 4.

BEEF MUSHROOM LOAF

An easy oven meal with Crisscross Potatoes—

- 1 3-ounce can broiled chopped mushrooms
- Milk
- 1 slightly beaten egg
- 1½ teaspoons Worcestershire sauce
- 1 teaspoon salt
- ½ teaspoon dry mustard
- Dash pepper
- 1½ cups soft bread crumbs
- 1½ pounds lean ground beef
- 2 tablespoons catsup
- 1 tablespoon light corn syrup
- Broiled mushroom crowns
- Pimiento strips

OVEN 350°

Drain the chopped mushrooms, reserving liquid. Add enough milk to mushroom liquid to make ½ cup. In mixing bowl, combine liquid, egg, Worcestershire sauce, seasonings, and bread crumbs. Let stand about 5 minutes. Stir in beef and chopped mushrooms; mix lightly but thoroughly.

Shape into loaf in 13x9x2-inch baking dish. Bake in moderate oven (350°) 1 hour.

Combine catsup and corn syrup; brush on meat loaf. Bake 15 minutes more. Garnish with mushroom crowns topped with pimiento spirals. Makes 6 servings.

OVEN POT ROAST

OVEN 350°

Place a 3- to 4-pound beef pot roast in center of double thickness of heavy-duty aluminum foil. Sprinkle all sides of meat with 1 envelope *dry* onion soup mix. Spoon one 10½-ounce can condensed cream of mushroom soup atop. Seal meat in foil. Place in 13x9x2-inch baking pan. Bake at 350° for 2½ to 3 hours. Remove meat to platter. Skim off excess fat from meat juices. Serve juices with meat or thicken for gravy. Makes 6 to 8 servings.

Note: For a more onion-flavored pot roast, omit the mushroom soup.

PORK AND LIMA SKILLET

- 2 10-ounce packages frozen baby limas**
- 5 or 6 smoked pork loin chops**
- 1 teaspoon chicken-flavored gravy base**
- 1 tablespoon all-purpose flour**
- ½ teaspoon dried basil, crushed**
- ¾ cup water**

Cook limas according to package directions, omitting salt in cooking water; drain. In skillet, brown chops over medium heat. Remove chops from skillet. Pour off all but 1 tablespoon drippings.

Add gravy base to skillet. Blend in flour and basil. Add ¾ cup water; cook and stir over medium heat till thickened and bubbly. Add limas to skillet, stirring to coat with sauce. Arrange chops over limas. Cover and cook over low heat about 5 minutes, or till heated through. Serves 5 or 6.

PORK CHOPS CACCIATORE

OVEN 350°

In skillet, brown 6 pork chops, about ¾-inch thick, on both sides. Season with ½ teaspoon salt and dash pepper. Place in 11x7x1½-inch baking pan. Top each chop with a thin onion slice.

Combine 1 envelope spaghetti sauce mix, one 1-pound can tomatoes, and 1 tablespoon brown sugar. Pour over chops. Cover. Bake at 350° for 1 hour. Uncover; top each chop with green pepper ring. Bake 15 minutes. Serves 6.

PORK CHOPS ON RICE

- 6 pork chops, ¾-inch thick**
- 1½ cups uncooked packaged precooked rice**
- 1 cup orange juice**
- 1 10½-ounce can condensed chicken with rice soup**

OVEN 350°

In skillet, brown pork chops on both sides; season with salt and pepper. Place rice in 12x7½x2-inch baking dish; pour orange juice over rice. Arrange pork chops on rice. Pour chicken soup over all. Cover and bake at 350° for 45 minutes. Uncover; bake 10 minutes. Serves 6.

PORK AND BEAN BAKE

- 2 1-pound cans pork and beans in tomato sauce**
- 5 or 6 lean pork rib chops**
- Prepared mustard**
- ½ cup brown sugar**
- ½ cup catsup**
- 5 or 6 onion slices**
- 5 or 6 thin lemon slices**

OVEN 325°

Turn beans into a 13x9x2-inch baking dish. Arrange chops over beans. Dash chops with salt and pepper, then spread tops lightly with mustard; sprinkle brown sugar atop and spread with catsup. Bake at 325° for 1¼ hours. Place onion and lemon slice atop each chop. Bake 15 minutes. Trim with parsley. Serves 5 or 6.

SAUCY PORK CHOPS

- 6 pork chops, ¾-inch thick**
- 1 medium onion, thinly sliced**
- 1 10½-ounce can condensed cream of chicken soup**
- ¼ cup catsup**
- 2 to 3 teaspoons Worcestershire sauce**

In skillet, brown chops on both sides in small amount hot fat; season with salt and pepper. Top chops with onion slices.

Combine remaining ingredients; pour over chops. Cover; simmer 45 to 60 minutes, or till done. Remove chops to platter. Spoon sauce over. Serves 6.

BROILED HAM DINNER

- 1/2 cup apricot preserves
- 1/2 teaspoon dry mustard
- 1/4 teaspoon ground ginger
- 1/4 teaspoon salt
- 1 tablespoon water
- 1 3/4-inch slice cooked ham
- 1 8-ounce package frozen potato patties
- 3 tablespoons butter, melted

Mix first 5 ingredients. Slash fat edge of ham. Place ham and potato patties on rack in broiler pan. Spread *half* the apricot glaze on ham; brush potatoes with *half* the butter. Broil 3 inches from heat 6 minutes. Turn ham and patties. Spread ham with glaze. Butter patties; season with salt and pepper. Broil 6 minutes. Serves 4.

HAM AND POTATOES

OVEN 400°

Cut one 12-ounce can luncheon meat into 8 slices; place in 11x7x1 1/2-inch baking pan. Top with potatoes from 1 package dry au gratin potato mix, one 3-ounce can chopped mushrooms, drained, and cheese sauce mix from potato mix. Continue as directed on package, adding 1 teaspoon Worcestershire sauce to butter and boiling water called for. Cover; bake at 400° for 40 minutes. Serves 4.

LUNCHEON MEAT DINNER

- 2 12-ounce cans luncheon meat
- 1/2 cup orange marmalade
- 1 1-pound 2-ounce can sweet potatoes, drained
- 1 8 1/2-ounce can sliced pineapple, halved
- 1/4 cup butter, melted

OVEN 375°

Slice each piece of meat crosswise 3 times, slicing 3/4 of the way through; spread with orange marmalade. Place in 12x7 1/2x2-inch baking dish. Arrange potatoes around meat. Brush pineapple slices with butter. Insert in cuts in meat. Add remaining 2 half slices to dish with potatoes. Drizzle remaining butter over potatoes. Heat at 375° about 30 minutes, or till browned. Baste often. Serves 6 to 8.

HAM WITH CHERRY SAUCE

- 1 5-pound canned ham
- 1 10-ounce jar apple jelly or guava jelly
- 1 tablespoon prepared mustard
- 1/3 cup pineapple juice
- 2 tablespoons dry white wine
- • •
- 1 1-pound 5-ounce can cherry pie filling
- 1/2 cup light raisins

OVEN 325°

Place ham fat side up on rack in shallow pan. Heat in slow oven (325°) for time indicated on label (about 1 1/2 hours for a 5-pound ham). Half an hour before end of heating time, remove ham from oven and score top in diamonds.

In medium saucepan, combine jelly and mustard; stir in pineapple juice and wine. Cook and stir to boiling; simmer 2 to 3 minutes. Pour 1/3 of glaze over ham and return to oven. Spoon on remaining glaze at two 10-minute intervals.

In saucepan, heat cherry pie filling and raisins to boiling, stirring occasionally. Remove ham to serving platter. Add glaze from baking pan to cherry sauce. Bring again to boiling. Spoon some over ham on platter; pass remainder. Makes 3 cups.

FRANK AND POTATO SALAD

- 1/2 pound (4 or 5) frankfurters, cut in 1/2-inch pieces
- 1 tablespoon butter
- 1/2 envelope (1/4 cup) dry onion soup mix
- 1 tablespoon all-purpose flour
- 1 tablespoon sugar
- Dash pepper
- 1/2 cup water
- 2 tablespoons vinegar
- 2 1-pound cans (4 cups) sliced white potatoes, drained
- 1/2 cup dairy sour cream

Brown franks in butter; remove from heat. Stir in soup mix, flour, sugar, and pepper; add water and vinegar. Return to heat; cook and stir till boiling. Reduce heat and simmer gently, covered, for 10 minutes. Add the potatoes and sour cream; heat through. Makes 6 servings.

WIENER-BEAN BAKE

- 1 10-ounce package frozen limas, cooked and drained**
- 1 1-pound can pork and beans in tomato sauce**
- 1 1-pound can kidney beans, drained**
- ½ cup chili sauce**
- ¼ cup molasses**
- ½ to 1 teaspoon dry mustard**
- ½ teaspoon Worcestershire sauce**
- ½ envelope (¼ cup) dry onion soup mix**
- 1 pound (8 to 10) frankfurters, cut in 1-inch pieces**

OVEN 350°

Combine first 3 ingredients. Stir in remaining ingredients. Turn into 2-quart casserole or bean pot. Bake, covered, at 350° for 1 hour. Uncover; stir; bake 30 minutes longer. Makes 6 servings.

HOT DOGS DELICIOUS

Cook ½ cup chopped onion in 1 tablespoon hot shortening till tender, but not brown. Stir in one 14-ounce bottle (1¼ cups) extra-hot catsup, 2 tablespoons pickle relish, 1 tablespoon sugar, 1 tablespoon vinegar, ¼ teaspoon salt, and dash pepper. Score 1 pound (8 to 10) frankfurters; add to sauce.

Simmer till franks are heated, about 10 minutes. Serve in hot toasted frankfurter buns. Makes 8 to 10 servings.

QUICK WESTERN RAREBIT

- 1 10-ounce package corn bread mix**
- 1 11-ounce can condensed Cheddar cheese soup**
- 2 tablespoons milk**
- Dash bottled hot pepper sauce**
- ¼ cup sliced ripe olives**

Bake corn bread mix according to package directions. Combine soup, milk, and pepper sauce. Heat slowly, stirring often, until hot. Add olives; heat just to boiling.

Cut hot corn bread in squares; split in half and spoon sauce over. Pass extra corn bread with butter. Makes 3 servings.

HURRY SEAFOOD CURRY

Cook ¼ cup chopped onion with 1 to 1½ teaspoons curry powder in 1 tablespoon butter till onion is tender, but not brown. Add one 10½-ounce can condensed cream of chicken soup, ⅓ cup milk, and 1 cup canned crab meat *or* lobster, flaked or cubed, *or* 1 cup canned *or* cooked cleaned shrimp, split lengthwise.

Heat, stirring frequently, till soup mixture is hot. Serve over fluffy hot cooked rice. Pass curry condiments—raisins, shredded coconut, peanuts, and chutney. Makes 4 servings.

SHRIMP AND RICE DELUXE

- ½ cup milk**
- 1 10½-ounce can condensed cream of celery soup**
- 1 7-ounce package frozen rice and peas with mushrooms**
- 1 4½- or 5-ounce can shrimp, drained, *or* 1½ cups frozen cooked shrimp**
- 2 tablespoons snipped parsley**
- ½ teaspoon curry powder**
- Toasted slivered almonds**

In 2-quart saucepan, gradually blend the milk and 1 cup water into soup. Add frozen rice and peas with mushrooms, shrimp, parsley, and curry powder. Cover and simmer gently for 30 minutes. Stir occasionally. Garnish with nuts. Serves 4 to 6.

FILLETS ELEGANTE

- 1 pound frozen fish fillets**
- 2 tablespoons butter**
- 1 envelope cheese sauce mix**
- 1 4½- or 5-ounce can shrimp, drained**
- ¼ cup grated Parmesan cheese**
- Paprika**

OVEN 400°

Thaw fillets (sole, haddock, or halibut) enough to separate. Arrange in buttered 9-inch pie plate. Dash with pepper; dot with butter. Prepare sauce mix following package directions; stir in shrimp. Spread sauce over fish; sprinkle with cheese and paprika. Bake at 400° for 25 minutes. Serve with lemon wedges. Serves 4.

SPEEDY TUNA SKILLET

Cook 1 medium onion, sliced, in 1 tablespoon butter till almost tender. Add one 10¾-ounce can condensed cream of shrimp soup, ½ cup milk, and 1 cup drained canned peas. Cover and heat just to boiling, stirring occasionally. Add one 6½- or 7-ounce can tuna, drained and broken in chunks, and dash pepper. Heat thoroughly. Serve over warm chow mein noodles or hot cooked rice. Serves 4.

TUNA RICE CASSEROLE

- 1 6½- or 7-ounce can tuna
- 1 10½-ounce can condensed cream of celery soup
- ¾ cup uncooked packaged precooked rice
- ¼ cup milk
- 2 slightly beaten egg yolks
- 1 tablespoon lemon juice
- 2 tablespoons chopped canned pimiento
- 2 teaspoons instant minced onion
- 2 stiffly beaten egg whites
- ½ cup milk
- 1 tablespoon snipped parsley

OVEN 350°

Drain tuna and break in chunks; combine with *half* the soup and next 6 ingredients. Fold in egg whites. Turn into greased 10x 6x1½-inch baking dish. Bake at 350° for 20 to 25 minutes or till set. Heat remaining soup with ½ cup milk and parsley. Spoon over servings of tuna. Serves 6.

TUNA JACKSTRAW BAKE

OVEN 375°

Reserve 1 cup shoestring potatoes from one 4-ounce can for topper. Combine remaining potatoes with one 10½-ounce can condensed cream of mushroom soup, one 6½- or 7-ounce can tuna, drained, and one 6-ounce can (¾ cup) evaporated milk.

Add one 3-ounce can sliced mushrooms, drained (½ cup), and ¼ cup chopped canned pimiento. Turn into 1½-quart casserole. Top with reserved potatoes. Bake at 375° for 25 minutes or till hot. Makes 4 to 6 servings.

CORN 'N CHICKEN SCALLOP

OVEN 350°

In a 13x9x2-inch baking dish, thoroughly combine one 1-pound can cream-style corn, 1 cup milk, 1 egg, and 1 tablespoon all-purpose flour. Snip in about 6 green onions and tops; stir to distribute onions. Generously sprinkle 6 to 8 chicken drumsticks with paprika; arrange drumsticks over corn. Dash with seasoned salt; crumble 30 saltines atop; dot with ¼ cup butter.

Bake at 350° for 1 hour or till chicken is tender. Drain one 3-ounce can sliced mushrooms; arrange in center of casserole. Return to oven a few minutes to heat through. Trim with parsley. Serves 3 or 4.

QUICK TURKEY CURRY

Cook ¼ cup chopped onion in 1 tablespoon butter or margarine. Add one 10½-ounce can condensed cream of mushroom soup and ¼ cup milk; heat and stir till smooth. Stir in 1 cup dairy sour cream and ½ teaspoon curry powder. Add 1 cup cubed cooked turkey or chicken; heat. Garnish with snipped parsley. Serve over fluffy hot cooked rice.

Offer curry condiments of chutney, raisins, toasted slivered almonds, sliced green onion, and mixed pickles. Serves 4.

BUTTERMILK CHICKEN

- 1 2½- to 3-pound ready-to-cook broiler-fryer chicken, cut up
- 1½ cups buttermilk
- ¾ cup all-purpose flour
- 1½ teaspoons salt
- ¼ teaspoon pepper
- ¼ cup butter or margarine
- 1 10½-ounce can condensed cream of chicken soup

OVEN 375°

Dip chicken into ½ cup buttermilk. Then roll in flour seasoned with the salt and pepper. Melt butter in a 13x9x2-inch pan. Put chicken in pan, skin side down, and bake, uncovered, in a moderate oven (375°) for 30 minutes. Turn chicken and bake 15 minutes. Blend remaining 1 cup buttermilk and soup; pour around chicken. Bake 15 minutes more or till done. Serves 6.



Chicken Dinner Omelet features a vegetable and toasted crouton filling and a

creamy chicken sauce. This easy-to-prepare recipe makes a tasty main dish.

CHICKEN AND BISCUIT PIE

- 1 15¼-ounce can chicken stew
- 1 10½-ounce can condensed cream of chicken soup
- 1 tablespoon instant minced onion
- ½ teaspoon dried rosemary, crushed
- 1 8-ounce can peas, drained
- 1 4-ounce can mushroom stems and pieces, drained
- 1 5-ounce can boned chicken, diced
- 1 tube refrigerated biscuits, halved (10 biscuits)

OVEN 450°

In 2-quart saucepan combine stew, chicken soup, onion, and rosemary. Stir in peas and mushrooms; carefully stir in chicken. Heat slowly, stirring occasionally, till mixture boils. Turn into a 2-quart casserole. Arrange biscuits atop *hot* chicken mixture. Bake at 450° for 12 minutes. Serves 4 or 5.

CHICKEN DINNER OMELET

- 1 10½-ounce can chicken a la king
- 2 tablespoons chopped canned pimiento
- ¼ cup chopped onion
- ¼ cup chopped celery
- 3 tablespoons butter
- ½ cup garlic croutons
- 5 slightly beaten eggs
- ½ cup milk

Combine chicken and pimiento; heat through. Meanwhile, in 10-inch skillet cook onion and celery in butter till tender. Add croutons; toss lightly. Remove mixture from skillet. Combine eggs, milk, and ½ teaspoon salt; pour into hot skillet. Cook slowly, lifting eggs to allow uncooked portion to flow under. Place vegetable mixture on half the omelet; fold over. Tilt pan and roll omelet onto hot plate. Pour chicken mixture over. Serves 2 or 3.

BLUEBERRY CREAM SALAD

- 1 3-ounce package lemon-flavored gelatin
- 1 cup boiling water
- 1 1-pound 5-ounce can blueberry pie filling
- 2 tablespoons lemon juice
- • •
- ½ cup dairy sour cream
- 1 tablespoon sugar

Dissolve gelatin in boiling water. Set aside to cool. Stir in pie filling and lemon juice. Chill till partially set. Spoon *half* the gelatin mixture into 8½x4½x2½-inch loaf dish. Chill till set. (Keep remaining gelatin at room temperature.)

Combine dairy sour cream and sugar. Spread evenly over gelatin in loaf dish. Top with layer of remaining gelatin. Chill 4 to 5 hours or overnight till firm. Cut in squares and serve on crisp salad greens. Makes 6 to 8 servings.

CRANBERRY RELISH

- 1 3-ounce package strawberry-flavored gelatin
- 1 cup boiling water
- 1 8¾-ounce can pineapple tidbits
- • •
- 1 10-ounce package frozen cranberry-orange relish, thawed
- ⅓ cup finely chopped celery

Dissolve gelatin in boiling water. Drain pineapple, reserving syrup. If necessary, add water to syrup to make ½ cup; add to gelatin along with relish. Chill till partially set. Stir in pineapple and celery. Chill in 1-quart mold till firm. Serves 6.

ONION-DRESSED SALAD

OVEN 350°

Heat one 3½-ounce can (2 cups) French-fried onions in moderate oven (350°) a few minutes to crisp. Break ½ head lettuce (about 5 cups torn) and 5 cups romaine in bite-size pieces. Add ⅓ cup Italian salad dressing; toss lightly. Scatter warm onions atop. Toss gently. Garnish with tomato wedges. Serve at once. Serves 6.

FAST SALAD IDEAS

• **Apple-orange Toss:** Dice 1 tart apple into bowl. Add ½ teaspoon shredded orange peel, 1 orange, peeled and diced, 2 tablespoons broken walnuts, and ¼ cup mayonnaise or salad dressing. Toss together. Serve on lettuce. Serves 2 or 3.

• **Avocado-cranberry Salad:** Arrange avocado halves or quarters on lettuce. Top with mixture of cubed canned cranberry sauce and diced celery. Serve with bottled French salad dressing.

• **Cheese-peach "Sandwiches":** To softened cream cheese, add chopped walnuts and cut up dates; blend. "Sandwich" two chilled canned peach halves together with mixture. Serve on salad greens.

• **Golden Peach Plate:** Crown chilled canned peach half with cottage cheese. Top with chopped walnuts or bits of candied ginger. Trim plate with curly endive and maraschino cherries.

• **Pear-cheese Salad:** Arrange pear halves on lettuce leaves. Top with mayonnaise, then a sprinkle of shredded sharp process American cheese.

• **Cheese-topped Lettuce:** Thoroughly chill blue cheese in freezer for 20 to 30 minutes (allow about 1 ounce per serving). Cut lettuce in crosswise slices and place on salad plates. Spoon oil and vinegar salad dressing over each slice. Shred a generous fluff of blue cheese over each lettuce slice. Serve immediately.

• **Festive Lettuce Salad:** Cut lettuce in 1-inch slices. Place each slice on salad plate. Top with tomato slices, green pepper and onion rings. Pass favorite Italian or French salad dressing.

• **Beet-topped Lettuce:** Thoroughly drain one 8-ounce can diced beets, reserving liquid. Mash beets slightly with fork. Stir in ½ cup mayonnaise or salad dressing, 1½ teaspoons prepared horseradish, and dash salt. Add beet juice if needed to make mixture of desired consistency. Spoon over 6 lettuce wedges. Serves 6.

• **Corn-aspic Salad:** Cut canned tomato aspic into cubes and toss with drained whole kernel corn and creamy French salad dressing. Serve in lettuce-lined bowl.

• **Creamy Bean Salad:** Chill cooked green beans and lima beans. Toss with chopped pimiento and creamy onion salad dressing.

CREOLE GREEN BEANS

Cook $\frac{1}{4}$ cup chopped onion in 1 tablespoon butter till tender, but not brown. Add $\frac{1}{4}$ cup chili sauce, $\frac{1}{8}$ teaspoon salt, and one 1-pound can green beans, drained. Heat through; stir often. Serves 4.

BROCCOLI PARMESAN

Cook two 10-ounce packages frozen broccoli spears in *unsalted* water till tender. Drain. Cook $\frac{1}{4}$ cup chopped onion in 2 tablespoons butter. Blend in one 10½-ounce can condensed cream of chicken soup, $\frac{2}{3}$ cup milk, and $\frac{1}{3}$ cup grated Parmesan cheese. Heat. Serve atop broccoli. Serves 6.

CARROTS PIQUANT

Drain two 1-pound cans small whole carrots, reserving $\frac{1}{4}$ cup liquid. In saucepan, blend 1 tablespoon cornstarch with $\frac{1}{4}$ teaspoon salt and several dashes ground nutmeg. Stir in the carrot liquid and $\frac{2}{3}$ cup orange juice. Cook, stirring constantly, till mixture thickens and bubbles. Boil 2 minutes, stirring constantly.

Add 2 tablespoons butter and carrots; heat through. Sprinkle with snipped parsley before serving. Serves 6 to 8.

FRIED CORN AND ONIONS

Melt 2 tablespoons butter in skillet. Add $\frac{1}{2}$ cup chopped onion; season with salt and pepper. Cover; cook over low heat 4 minutes, shaking skillet often. Add one 12-ounce can Mexican-style whole kernel corn, drained, and dash dried basil, crushed; mix. Heat uncovered about 4 minutes, or till hot. Makes 4 servings.

OVEN PEAS

OVEN 350°

In a 1½-quart casserole, combine two 10-ounce packages frozen peas, thawed enough to separate, one 3-ounce can sliced mushrooms, drained ($\frac{1}{2}$ cup), $\frac{1}{4}$ cup chopped onion, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon dried savory, crushed, dash pepper, 2 tablespoons butter, and 1 tablespoon water. Cover; bake at 350° for 1 hour, or till tender. Stir once or twice. Serves 8.

HOT DEVEILED POTATOES

Packaged instant mashed potatoes (enough for 4 servings)

$\frac{1}{2}$ cup dairy sour cream
 2 teaspoons prepared mustard
 $\frac{1}{2}$ teaspoon sugar
 2 tablespoons chopped green onion

OVEN 350°

Prepare potatoes according to package directions. Heat sour cream (do not boil). Add mustard, $\frac{1}{2}$ teaspoon salt, and sugar; stir to blend. Mix into hot potatoes with onion. Immediately turn into 1-quart casserole. Sprinkle with paprika, if desired. Bake at 350° about 10 minutes. Makes about 5 servings.

CRISSCROSS POTATOES

OVEN 350°

Scrub 3 medium baking potatoes; halve lengthwise. Make diagonal slashes, about $\frac{1}{8}$ inch deep, in cut surfaces of potatoes, forming a crisscross pattern. Brush cut surfaces with 2 tablespoons butter, melted; season with salt and pepper. Arrange in baking dish. Bake at 350° for 1 hour. Sprinkle potatoes with paprika; continue baking 15 minutes more. Makes 6 servings.

DOUBLE POTATO BAKE

Packaged instant hash brown potatoes (enough for 4 servings)

1 10½-ounce can condensed cream of potato soup
 1 soup can milk
 1 tablespoon instant minced onion
 1 tablespoon snipped parsley
 $\frac{1}{3}$ cup shredded Parmesan cheese

OVEN 350°

Prepare potatoes according to basic recipe on package, *reducing cooking time 4 minutes*; drain. Combine soup, milk, onion, parsley, and dash pepper. Heat soup through; add to potatoes, mixing lightly. Turn into 10x6x1½-inch baking dish. Sprinkle with cheese. Bake at 350° about 35 minutes. Makes 6 servings.

QUICK COFFEE BREADS

- **Quickly Crullers:** Unroll one tube refrigerated crescent rolls (8 rolls). Pinch together diagonal perforations of each 2 crescents, making 4 rectangles. Cut each rectangle in thirds lengthwise. Tie each strip in knot. Fry crullers in deep hot fat (375°) till browned. Drain on paper towels. While warm, brush lightly with confectioners' sugar glaze.

- **Jiffy Doughnuts:** Stretch and flatten slightly each biscuit from 1 tube refrigerated biscuits (10 biscuits). With finger, punch hole in center and shape in doughnut. Fry in deep hot fat (375°) about 2 minutes; turn once. Drain well on paper towels. Roll each doughnut in a mixture of ground cinnamon and sugar. Serve warm. Makes 10 doughnuts.

- **Caramel Coffee Ring:** Combine 1/3 cup vanilla caramel sundae sauce and 1/4 cup light corn syrup. Pour mixture into bottom of a well-greased 5-cup ring mold. Sprinkle 1/4 cup chopped pecans evenly over caramel mixture in the mold.

Separate rolls from one tube refrigerated butterflake dinner rolls (12 rolls). Dip each roll on all sides in 2 tablespoons butter, melted. Arrange rolls, side by side, in mold. Bake in a hot oven (400°) for 20 minutes. Let cool 1 to 2 minutes. Loosen sides; invert on serving plate.

- **Jam Brown and Serves:** Brush 1 teaspoon butter, melted, over tops of 6 brown-and-serve dinner rolls. Make lengthwise cut in top of each. Spread 1 teaspoon apricot preserves in each cut. Bake rolls in greased 11x7x1 1/2-inch baking pan in hot oven (400°) for 10 to 15 minutes or till rolls are lightly browned.

- **Honey Crunch Loaf:** Slice 1 round loaf unsliced white bread *almost* to the bottom, 4 or 5 times in each direction. Place loaf on foil on baking sheet; turn up edges of foil to catch excess topping.

Combine 1/2 cup butter or margarine, melted, and 1/4 cup honey; spoon over top of loaf letting excess drizzle between sections. Combine 1/2 cup sugar-coated cereal, 1/2 cup flaked coconut, and 1/2 cup brown sugar; sprinkle atop loaf and between sections. Drizzle with 1/4 cup honey. Heat in moderate oven (350°) for 20 minutes or till lightly browned.

PEAR COFFEE CAKE

1 1-pound can sliced pears, drained

1 teaspoon lemon juice

1/2 cup sugar

1/2 cup all-purpose flour

1/4 teaspoon ground cinnamon

1/4 cup butter or margarine

1 14-ounce package orange muffin mix

OVEN 400°

Sprinkle pears with lemon juice. Mix sugar, flour, and cinnamon; cut in butter till crumbly; set aside. Prepare muffin mix using package directions. Turn into greased 9x9x2-inch pan. Top with pear slices; sprinkle with crumbly mixture. Bake in hot oven (400°) for 30 to 35 minutes.

EASY BREADSTICKS

OVEN 450°

Prepare 1 package hot-roll mix using package directions *except use 1 cup warm water and omit the egg.*

When dough has risen, turn out and toss lightly on floured surface. Divide into 3 parts; divide each third into 10 pieces. Roll each piece with hands on lightly floured surface to make an 8 to 10 inch stick. Place on greased baking sheet.

Brush with mixture of 1 slightly beaten egg white and 1 tablespoon water. Let rise uncovered about 20 minutes. Brush again with egg white mixture. Sprinkle with sesame or poppy seed. Bake at 450° for 10 to 12 minutes. Makes 2 1/2 dozen.

ONION SUPPER BREAD

1/2 cup chopped onion

2 tablespoons butter

1 14-ounce package corn muffin mix

1/2 cup dairy sour cream

1/2 cup shredded sharp process American cheese

OVEN 400°

Cook onion in butter till tender. Prepare mix using package directions. Pour into greased 8x8x2-inch pan. Sprinkle with onion. Mix sour cream and cheese; spoon atop. Bake at 400° for 25 minutes. Let stand a few minutes; cut in 9 squares.

CHEESE TOPPED BISCUITS

- 2 tubes refrigerated biscuits**
(20 biscuits)
- 4 ounces sharp natural Cheddar**
cheese, shredded (1 cup)
- 2 tablespoons light cream**
- ½ teaspoon poppy seed**
- Dash dry mustard**

OVEN 425°

Overlap 15 biscuits around edge and rest of biscuits in center of well-greased 9x1½-inch round pan. Mix remaining ingredients; crumble atop. Bake at 425° for 15 minutes. Remove from pan at once.

Parmesan Biscuits: Mix ¼ cup butter, melted, 2 tablespoons snipped parsley, and 1 clove garlic, minced. Dip 2 tubes refrigerated biscuits (20 biscuits) in butter mixture. Arrange in pan as above. Top with remaining butter and ¼ cup grated Parmesan cheese. Bake as above.

CRUNCH STICKS

- 1 tube refrigerated biscuits**
(10 biscuits)
- Milk**
- 1 cup crisp rice cereal,**
coarsely crushed
- 1 tablespoon caraway, celery,**
or dillseed

OVEN 450°

Cut biscuits in half. Roll each half into 4-inch pencil-like stick. Brush with milk. Mix cereal crumbs, seed, and 1 teaspoon salt in shallow pan (be sure salt is well distributed). Roll sticks in mixture. Bake on greased baking sheet at 450° for 8 to 10 minutes or till lightly browned. Makes 20.

TOASTED CHEESE LOAF

OVEN 400°

Cut crusts from top and sides of unsliced sandwich loaf. Make 8 slices crosswise *almost* to bottom crust; make one vertical cut lengthwise down center *almost* to bottom.

Place on baking sheet. Blend ¼ cup butter, softened, one 5-ounce jar sharp cheese spread, and 2 tablespoons snipped chives. Spread between slices, over top and sides. Tie string around loaf. Bake at 400° for 10 to 12 minutes or till bread is crusty. Serve as pan rolls. Makes 16.

FRENCH BREAD FIX-UPS

• **Parsleyed Bread Slices:** Slice 1 loaf French bread on the diagonal. Spread slices with ½ cup butter, softened. Sprinkle with paprika and ½ cup finely snipped parsley. Arrange slices on baking sheet. Bake at 350° for 15 to 20 minutes, or till toasty. Serve warm.

• **Herb-buttered Bread:** Combine 1½-teaspoons *each* snipped chives and snipped parsley, ¼ teaspoon dried tarragon, crushed, ¼ teaspoon dried chervil, crushed, and ¼ cup butter, softened; mix well. Spread on 8 slices French bread. Arrange slices on baking sheet; toast at 350° about 20 minutes.

• **Poppy Seed-cheese Bread:** Combine ¼ cup butter, melted, and ½ cup grated Parmesan cheese. Spread mixture on both sides of six 1-inch slices French bread. Sprinkle the bread on both sides with 1 tablespoon poppy seed. Arrange slices on baking sheet and toast at 350° about 12 minutes, turning once.

• **Toasty Garlic Bread:** Melt ⅓ cup butter in 11x7x1½-inch baking pan. Add 1 or 2 cloves garlic, minced. Add six 1-inch slices French bread, turning quickly to butter both sides. Let stand 10 minutes. Heat at 350° for 20 minutes or till toasty.

CARAWAY FINGERS

- 6 frankfurter rolls**
- ¼ cup garlic spread**
- ¼ cup butter or margarine**
- ¼ cup grated Parmesan cheese**
- 2 teaspoons caraway**
seed

OVEN 450°

Quarter rolls lengthwise. Melt spread and butter; brush on cut sides of rolls. Sprinkle with cheese then caraway. Bake on baking sheet at 450° for 5 to 8 minutes.

ONION-BUTTER ROLLS

OVEN 350°

Blend ½ cup butter, softened, 1 tablespoon *each* finely chopped green onion and parsley, and ¼ to ½ teaspoon dried rosemary, crushed. Halve 6 hard rolls. Spread with butter mixture. Wrap in foil. Heat at 350° about 15 minutes or till hot.

CARAMEL CAKEWICHES

For an extra quick dessert, heat caramel sundae sauce from a jar—

- 1 2-ounce package dessert topping mix**
- 1 large banana, sliced**
• • •
- ½ 14-ounce package vanilla caramels (about 1¼ cups)**
- 1 6-ounce can (⅔ cup) evaporated milk**
- 3 to 4 drops bitters**
- 6 slices pound cake**

Prepare dessert topping mix according to package directions; fold in banana. Chill. In medium saucepan, combine caramels and evaporated milk. Cook and stir over medium heat till caramels are melted; stir in bitters. To serve, top cake slices with banana mixture then with warm caramel sauce. Makes 6 servings.

Add a sweet ending to an easy meal with Caramel Cakewiches. Fold sliced bananas into dessert topping mix, then spoon atop

PINK FRUIT DESSERT

- 1 12-ounce package (½ cups) frozen sliced peaches**
- 1 13½-ounce can (1½ cups) frozen pineapple chunks**
- 1 10-ounce package frozen raspberries, thawed**
- Dash bitters**

Thaw peaches and pineapple together. To serve, add raspberries. Dash in bitters. Spoon into sherbets. Serves 4 to 6.

Triple Fruit Dessert: Follow recipe above but thaw fruits with 1 to 2 teaspoons finely chopped candied ginger; omit bitters. Substitute ½ cup frozen blueberries, thawed and drained for raspberries.

CHOCO-MINT SHORTCAKES

For each serving, top a slice of toasted pound cake with peppermint ice cream, then pour canned chocolate syrup over all.

pound cake and drizzle with caramel sauce. Or, use fruits from the freezer for Pink Fruit Dessert; serve icy cold in sherbets.



FAST DESSERT IDEAS

- **Special Banana Pudding:** Layer banana pudding, banana slices, and crushed chocolate wafers in parfait glasses.
- **Custard Sauce:** Combine instant vanilla pudding mix and $1\frac{1}{2}$ times the amount of milk called for on package. Serve over fresh or canned fruit.
- **Ice Cream Surprise:** Stir chopped semisweet chocolate pieces or nuts into softened vanilla or chocolate ice cream. Refreeze in paper bake cups.
- **Ice Cream Special:** Scoop ice cream ahead; then roll each scoop in crushed cookies or candy and refreeze.
- **Ice Cream Delight:** Sprinkle vanilla or chocolate ice cream with instant coffee powder; or, sprinkle peppermint ice cream with chocolate malt powder.
- **Quick Upside-down Cake:** Use fruit cocktail for bottom layer and a spice cake or gingerbread mix for top.
- **Ginger Bars:** Bake gingerbread mix in a 13x9x2-inch baking pan. While warm, spread with orange glaze made by blending orange juice and confectioners' sugar to a thin, spreading consistency. Cut in bars.
- **Choco-angel Dessert:** Cube angel cake; fold into chocolate pudding.
- **Ice Cream Treats:** Sandwich peppermint ice cream between slices of cake.
- **Applesauce Cream:** Fold applesauce into sweetened whipped cream. Serve plain or as a topper for warm gingerbread squares prepared from a mix.
- **Apricot Mousse:** Stir strained apricots (baby food) into prepared dessert topping. Sweeten to taste with honey. Spoon into dessert dishes; chill in freezer.
- **Pears Deluxe:** Sauce canned pears with mint-flavored chocolate syrup.
- **Fruit Dessert Tray:** Serve chilled fresh fruits with Camembert or other dessert cheese or with whipped cream cheese.
- **Melba Sundaes:** Fill chilled canned peach halves with vanilla ice cream. Top with raspberry topping from a jar.
- **Coconut-mallow Topper:** Stir pineapple juice and flaked coconut into marshmallow creme. Spoon over sherbet.
- **Raspberry-Lemon Sundae:** Top scoops of lemon sherbet with frozen red raspberries, partially thawed.

STRAWBERRY CREAM

- 1 3-ounce package cream cheese, softened
- 2 tablespoons sugar
- Dash salt
- 1 cup whipping cream
- Fresh whole strawberries

In small mixing bowl, combine cheese, sugar, salt, and 2 *tablespoons* whipping cream; beat till fluffy. Whip remaining cream; fold into cheese mixture. Spoon over berries. Makes $1\frac{3}{4}$ cups sauce.

DOUBLE BERRY DESSERT

- 1 quart fresh strawberries
- 1 8-ounce carton strawberry-flavored yogurt
- $\frac{1}{4}$ cup sugar
- 3 drops red food coloring

Wash and hull berries; spoon into sherbet dishes. Combine remaining ingredients. Drizzle over strawberries. Serves 6.

QUICK FUDGE SUNDAES

- 1 6-ounce package (1 cup) semisweet chocolate pieces
- 1 6-ounce can evaporated milk
- $\frac{1}{2}$ 1-pint jar marshmallow creme
- Vanilla ice cream

Mix chocolate and milk in saucepan. Heat slowly, stirring to blend. Beat in marshmallow creme till blended. Serve warm or cool over ice cream. Makes 2 cups.

BROWNIE MINT TREATS

- 1 1-pound package fudge brownie mix
- $\frac{1}{2}$ 1-pint jar marshmallow creme
- 2 tablespoons green creme de menthe
- Vanilla ice cream

Prepare brownies according to package directions. Cool slightly; cut into large bars or squares. Blend together marshmallow creme and creme de menthe. To serve, top brownies with a scoop of ice cream. Spoon mint sauce atop. Serves 6.

PEPPERMINT ALASKAS

- 3 egg whites
 - ½ teaspoon vanilla
 - ¼ teaspoon cream of tartar
 - ⅓ cup sugar
 - 4 sponge cake dessert cups
 - 4 1½-ounce chocolate-coated peppermint ice cream patties
 - 2 tablespoons crushed peppermint candies
- OVEN 500°

Beat first 3 ingredients and dash salt to soft peaks. Gradually add sugar, beating till stiff peaks form. Place cake cups on baking sheet. Top each with ice cream patty and completely cover with meringue, spreading thicker over ice cream and thinner around cake. Be careful to seal edges at bottom. Sprinkle meringue with crushed candies. Bake in extremely hot oven (500°) for 2 to 3 minutes or till browned. Serve immediately. Makes 6 servings.

WINTER FRUIT COMPOTE

- 3 firm-ripe pears, quartered and cored
 - 3 baking apples, quartered and cored
 - 2 oranges, peeled and chunked
 - ¼ cup raisins
 - ¾ cup brown sugar
- OVEN 350°

Place pears, apples, oranges, and raisins in 2-quart casserole. Combine brown sugar and ½ cup water; pour over fruits. Cover and bake at 350° for 1 hour or till tender. Serve warm or cool. Serves 6.

FROZEN APRICOT TORTE

- 1 1-pound 14-ounce can apricots, drained and chopped
- ½ cup sugar
- 1 tablespoon lemon juice
- 1 cup whipping cream, whipped
- 1 cup soft macaroon crumbs

Combine apricots, sugar, and lemon juice; mix well. Fold in cream. Sprinkle ½ cup macaroon crumbs in bottom of 1-quart refrigerator tray; spoon in cream mixture. Top with remaining macaroon crumbs. Freeze firm, about 5 hours. Serves 6 to 8.

PINEAPPLE FREEZE

- 1 cup dairy sour cream
- 1 15-ounce can sweetened condensed milk
- 2 cups milk
- 1 tablespoon lemon juice
- 1 8¾-ounce can (1 cup) crushed pineapple, drained

Combine sour cream and condensed milk. Stir in milk and lemon juice. Freeze in 1-quart refrigerator tray till partially frozen. Stir in drained pineapple; freeze firm. Makes 1 quart.

CHERRY PARFAITS

- 1 cup milk
- 1 cup dairy sour cream
- ¼ teaspoon almond extract
- 1 3½- or 3¾-ounce package instant vanilla pudding mix
- 1 1-pound 5-ounce can cherry pie filling
- Toasted slivered almonds

In mixing bowl, combine milk, sour cream, and almond extract. Add pudding mix and beat with rotary beater till creamy and well blended, about 2 minutes. Fill parfait glasses with alternate layers of pudding, cherry pie filling, and almonds; chill. Garnish with additional toasted slivered almonds. Makes 6 parfaits.

EMERALD SALAD DESSERT

- 1 8¾-ounce can (1 cup) crushed pineapple
- 1 3-ounce package lime-flavored gelatin
- 2 cups miniature marshmallows
- 1 2-ounce package dessert topping mix

Drain pineapple, reserving syrup. Add water to syrup to make 2 cups; bring to boil; add gelatin and stir to dissolve. Add pineapple; pour into 10x6x1½-inch dish. Cover immediately with a layer of marshmallows. Chill till gelatin is firm.

Just before serving, prepare topping mix using package directions; spread over marshmallows. Makes 8 to 10 servings.

BERRY CHEESECAKE PIE

- 1 8-ounce package cream cheese, softened
- 1 cup sifted confectioners' sugar
- 1 teaspoon vanilla
- 1 cup whipping cream, whipped
- 1 9-inch *baked* pastry shell
- 1 1-pound 5-ounce can blueberry pie filling

Beat together cream cheese, sugar, and vanilla till smooth. Fold in whipped cream. Spoon into pastry shell. Spoon pie filling atop. Chill till set.

APRICOT CREAM PIE

Swirl $\frac{1}{2}$ cup dairy sour cream in one 1-pound 6-ounce can apricot pie filling till almost blended. Turn into 9-inch graham-cracker crust. Sprinkle 1 cup flaked coconut, toasted, over filling. Chill thoroughly, about 4 hours, before serving.

CHERRY CREAM PIE

- 1 8-ounce package cream cheese, softened
- 1 cup dairy sour cream
- $\frac{1}{2}$ cup milk
- 1 $3\frac{3}{4}$ - or $3\frac{5}{8}$ -ounce package instant vanilla pudding mix
- 1 1-pound 5-ounce can cherry pie filling
- 1 9-inch *baked* pastry shell

Beat first 3 ingredients using slow speed on mixer. Fold in pudding mix. Reserve $\frac{1}{2}$ cup cherry filling; marble remainder into cheese mixture. Pour into pie shell; top with remaining cherry filling. Chill well.

GINGERSCOTCH CAKE

OVEN 350°

Prepare 1 package 2-layer-size butter-scotch cake mix using package directions. Stir in $\frac{1}{2}$ cup chopped walnuts, 2 tablespoons chopped candied ginger, and one 1-ounce square semisweet chocolate, grated. Bake in 2 greased and lightly floured 8x1 $\frac{1}{2}$ -inch round pans at 350° for 35 minutes. Cool 10 minutes; remove from pan.

CHERRY SAUCED CAKE

- 1 package 2-layer-size devil's food cake mix
- 1 1-pound can pitted dark sweet cherries
- $\frac{1}{4}$ cup sugar
- 2 tablespoons cornstarch
- $\frac{1}{4}$ cup Burgundy
- • •
- 1 8-ounce package cream cheese, softened
- $\frac{1}{4}$ cup sugar
- 2 tablespoons milk
- $\frac{1}{4}$ teaspoon vanilla

Prepare cake mix according to package directions. Bake in a 13x9x2-inch baking pan using package directions. Cool.

Drain cherries, reserving syrup. In saucepan, blend $\frac{1}{4}$ cup sugar and cornstarch; gradually add cherry syrup, mixing well. Cook and stir over medium heat till mixture thickens and bubbles. Remove from heat; stir in wine and cherries.

Beat cream cheese, $\frac{1}{4}$ cup sugar, milk, and vanilla till fluffy. Cut cake into squares. Top each square with a small mound of cream cheese mixture. Then serve warm cherry sauce over all.

SPICY PUMPKIN CAKE

- 1 package 2-layer-size spice cake mix
- $\frac{1}{2}$ teaspoon soda
- 1 cup milk
- 1 cup canned pumpkin
- $\frac{1}{2}$ cup chopped walnuts
- $\frac{1}{2}$ cup dates, finely cut
- • •
- 1 cup whipping cream
- 2 tablespoons honey
- $\frac{1}{4}$ teaspoon ground cinnamon

Combine cake mix and soda; proceed according to package directions substituting milk for the first addition of liquid and pumpkin for the second addition. Fold in nuts and dates. Bake in 2 greased and lightly floured 9x1 $\frac{1}{2}$ -inch round pans according to package directions. Cool; remove from pans. Cool completely.

Whip cream with honey and cinnamon. Fill and frost top of cake. Chill.

RHUBARB CAKE

- 3 tablespoons butter, melted**
- ½ cup sugar**
- Few drops red food coloring**
- 1 pound rhubarb, finely diced (about 3 cups)**
- 1 package 1-layer-size white cake mix** OVEN 375°

Combine butter, sugar, and food coloring. Add rhubarb; toss lightly; spread in 8x8x2-inch pan. Prepare cake mix using package directions; pour over fruit. Bake at 375° about 35 minutes or till done.

Immediately run spatula around edge of pan and invert onto serving plate. Before lifting off pan, let syrup drain onto cake for 3 to 5 minutes. Cut while warm. Pass whipped cream. Serves 6 to 8.

DATE APPLE TORTE

OVEN 375°

Spread one 1-pound 5-ounce can apple pie filling in 9x9x2-inch baking pan. Sprinkle 1 teaspoon grated orange peel over; pour 2 tablespoons orange juice over all. Prepare date filling from one 14-ounce package date bar mix according to package directions. Stir in ½ cup chopped walnuts. Add crumbly mixture from mix and 1 egg; blend. Spread over apples. Bake at 375° for 35 to 40 minutes. Serve with cream or ice cream. Serves 6.

CRUNCHY PEACH COBLER

- 6 fresh peaches, peeled and sliced (4 cups)**
- 1 cup sugar**
- 2 tablespoons lemon juice**
- 1 14-ounce package oatmeal muffin mix**
- ¼ teaspoon ground nutmeg**
- ½ cup butter** OVEN 375°

Combine peaches, sugar, and lemon juice. Turn into 8x8x2-inch baking dish. In mixing bowl, combine muffin mix and nutmeg; cut in butter till like coarse crumbs. Spoon over peaches. Bake in moderate oven (375°) for 40 to 45 minutes. Cut in squares. Serve warm or cool, topped with ice cream. Serves 6 to 8.

BROILED PARTY CAKE

- 1 package 2-layer-size yellow cake mix**
- 1 12-ounce jar (1 cup) apricot preserves**
- 1 tablespoon lemon juice**
- 1 3½-ounce can (1⅓ cups) flaked coconut**
- 1½ cups miniature marshmallows** OVEN 350°

Prepare cake mix using package directions. Bake in greased and floured 13x9x2-inch pan at 350° about 35 minutes. Combine preserves and lemon juice; stir in coconut and marshmallows. Spread atop hot cake. Broil 3 to 4 inches from heat about 1 minute or till golden. Cool.

CARAMEL TOPPED CAKE

OVEN 350°

Prepare 1 package 1-layer-size yellow cake mix using package directions. Pour into greased 9x9x2-inch pan. Bake at 350° for 25 to 30 minutes. Combine ¼ cup brown sugar, ½ cup quick-cooking rolled oats, ¼ cup butter, and ¼ cup milk; bring to boil. Pour over cake. Return to oven for 5 minutes or till bubbly.

PEACH KUCHEN

- 1 package 2-layer-size white cake mix**
- ½ cup flaked coconut, toasted**
- ½ cup butter or margarine**
- 1 1-pound 13-ounce can sliced peaches, drained (3 cups)**
- 2 tablespoons sugar**
- ½ teaspoon ground cinnamon**
- 1 cup dairy sour cream**
- 1 slightly beaten egg** OVEN 350°

Combine cake mix and coconut; cut in butter till mixture resembles coarse crumbs. *Lightly* press onto bottom and ½ inch up sides of 13x9x2-inch pan. Bake at 350° for 10 to 15 minutes. Arrange peaches over crust. Combine sugar and cinnamon; sprinkle evenly over peaches. Blend sour cream and egg; pour over all. Bake at 350° just till sour cream is set, about 10 minutes. Makes 10 to 12 servings.

QUICK SANDWICH COOKIES

OVEN 375°

Cut 1 roll refrigerated slice-and-bake sugar cookies into 13 slices of about 3/4-inch thickness. Cut each slice into quarters. Place 2 inches apart on ungreased cookie sheet and bake at 375° for about 9 minutes. Remove from oven.

Top each of *half* the slices with a pecan half (about 1/2 cup total). Top each of the remaining cookies with about 10 semi-sweet chocolate pieces (about 1/2 cup total). Return to 375° oven for about 1 minute. Remove from oven; spread softened chocolate evenly over the chocolate-topped cookies. Top each with a pecan-topped cookie. Makes 26 sandwich cookies.

BROWNEB BUTTER NUGGETS

- 1 2⁷/₈-ounce package whole shelled filberts (about 2 1/2 dozen)
- • •
- 1/2 cup butter or margarine
- 1/4 cup sifted confectioners' sugar
- 1/2 teaspoon vanilla
- 1 1/4 cups sifted all-purpose flour

OVEN 325°

Toast filberts in 325° oven for 10 minutes. Brown butter in saucepan. Add confectioners' sugar and vanilla. Cool. Blend in flour. Shape a rounded teaspoon of dough around each nut, forming balls. Bake on ungreased cookie sheet at 325° for 20 minutes. Cool slightly on sheet; remove. When cool, sift confectioners' sugar over cookies. Makes about 2 1/2 dozen.

GLORIFIED GRAHAMS

- 24 graham-cracker squares
- 1/2 cup butter or margarine, melted
- 1/2 cup brown sugar
- 1 cup chopped pecans

OVEN 350°

Line a 15 1/2 x 10 1/2 x 1-inch pan with 24 graham-cracker squares. Mix butter and brown sugar; spoon over graham crackers. Sprinkle with nuts. Bake at 350° about 12 minutes. Break into squares. Makes 24.

RASPBERRY FOLDOVERS

- 2 sticks pie crust mix
- 1 3-ounce package cream cheese, softened
- 1 tablespoon milk
- Raspberry jam

OVEN 350°

Blend pie crust mix, cream cheese, and milk. Divide dough in half; roll each into a 10-inch square. With pastry wheel, cut each square into sixteen 2 1/2-inch squares; place 1/2 teaspoon jam in center of each. Pinch only two opposite corners together. Place on greased cookie sheet. Bake at 350° for 10 to 12 minutes. Remove immediately to rack. Sift confectioners' sugar over, if desired. Makes 32.

LAYER BAR COOKIES

- 1/2 cup butter or margarine
- 1 cup graham-cracker crumbs
- 1 6-ounce package (1 cup) semisweet chocolate pieces
- 1 6-ounce package (1 cup) butterscotch pieces
- 1 1/3 cups flaked coconut
- 1/2 cup chopped walnuts
- 1 15-ounce can sweetened condensed milk

OVEN 350°

Melt butter in 13x9x2-inch pan. Sprinkle crumbs evenly over butter. Layer with chocolate and butterscotch pieces, coconut, and nuts. Pour milk over all. Bake at 350° for 30 minutes. Cool. Cut in bars.

GINGER-APPLE BARS

OVEN 375°

Combine one 14-ounce package gingerbread mix and one 8-ounce can applesauce. Beat 2 minutes at medium speed with electric mixer. Stir in 1/2 cup raisins and one 4-ounce jar (1/2 cup) chopped mixed candied fruits and peels. Spread in greased 15 1/2 x 10 1/2 x 1-inch pan. Bake in moderate oven (375°) for 15 minutes.

Prepare one 14-ounce package white creamy-type frosting mix according to package directions, substituting 2 tablespoons lemon juice for *half* the liquid. Spread on cooled cookies. Cut in 1 x 1 1/2-inch bars. Makes about 8 dozen bars.

MINT-TOP BROWNIES

- 1 family-size package chocolate brownie mix**
- ½ cup chopped walnuts**
- 1 package fluffy white frosting mix (for 2-layer cake)**
- 3 drops red food coloring**
- ¼ cup crushed peppermint-stick candy**

OVEN 350°

Prepare brownie mix following package directions; add nuts. Spread in greased 13x9x2-inch pan. Bake at 350° for 25 minutes. Cool. Prepare frosting mix following package directions; tint pink with food coloring. Spread brownies with frosting. Return to oven; bake 10 minutes longer. Remove from oven; sprinkle with candy. Cool; cut into 40 bars.

NO-BAKE ALMOND BALLS

- 1 6-ounce package (1 cup) semisweet chocolate pieces**
- 1 6-ounce package (1 cup) butterscotch pieces**
- • •
- ¾ cup sifted confectioners' sugar**
- ½ cup dairy sour cream**
- 1 teaspoon grated lemon peel**
- 1¾ cups vanilla-wafer crumbs**
- ¾ cup chopped almonds, toasted**

Melt chocolate and butterscotch pieces together over hot water; remove from heat. Add sugar, sour cream, peel, and ¼ teaspoon salt; mix. Blend in crumbs. Chill 20 minutes. Shape into 1-inch balls; roll in chopped nuts. Store in tightly covered container. Makes about 42.

CARAMEL COOKIES

In large saucepan, combine 2 cups sugar, ¾ cup butter, and one 6-ounce can (¾ cup) evaporated milk. Bring mixture to rolling boil, stirring frequently. Remove from heat and add one 3½- or 4-ounce package *instant* butterscotch pudding mix and 3½ cups quick-cooking rolled oats; mix thoroughly. Cool 15 minutes; drop from teaspoon onto waxed paper-lined tray. Makes about 60.

EASY MACAROONS

- 2 8-ounce packages shredded coconut**
- 1 15-ounce can (1⅓ cups) sweetened condensed milk**
- 2 teaspoons vanilla**

OVEN 350°

Mix ingredients. Drop from teaspoon onto well-greased cookie sheet. Bake at 350° for 10 to 12 minutes. Cool slightly. Remove to rack. Makes about 4 dozen.

EASY PEANUT CHEWS

- 1 stick pie crust mix**
- ¾ cup brown sugar**
- ½ teaspoon vanilla**
- 1 slightly beaten egg**
- ½ cup chopped peanuts**

OVEN 350°

Prepare pie crust mix according to package directions. Blend in brown sugar and vanilla. Add egg and ¼ cup chopped peanuts. Spread on well-greased and floured cookie sheet to 13x10-inch rectangle. Top with remaining peanuts.

Bake in moderate oven (350°) for 15 to 17 minutes. *Loosen edges as soon as cookie sheet is removed from oven.* Cool cookies on sheet. Cut cookies in pieces.

RAISIN OATMEAL COOKIES

- 1 package 2-layer-size yellow cake mix**
- 2 cups quick-cooking rolled oats**
- ½ teaspoon salt**
- 1 teaspoon ground cinnamon**
- ½ teaspoon ground nutmeg**
- 1 1-pound 6-ounce can raisin pie filling**
- 2 eggs**
- ¼ cup salad oil**
- • •
- 1 cup chopped walnuts**

OVEN 350°

Combine all ingredients except nuts in a large bowl. Beat till blended. Stir in the nuts. Drop from a spoon onto a greased cookie sheet, using about 2 tablespoons dough for each. Bake in a moderate oven (350°) for 15 to 17 minutes. Remove from pan. Makes 5 dozen large cookies.

SCOTCH CRUNCHIES

- 1 6-ounce package (1 cup) butterscotch pieces
- 1 6-ounce package (1 cup) semisweet chocolate pieces
- 1 3-ounce can (2 cups) chow mein noodles
- 1 cup salted cashews

Melt butterscotch and chocolate pieces together over hot water. Remove from heat. Stir in noodles and cashews. Drop by teaspoon onto waxed paper. Refrigerate till set. Makes about 4 dozen.

CARAMEL SNAPPERS

- 144 small pecan halves (about 1 cup)
- 36 vanilla caramels
- ½ cup semisweet chocolate pieces, melted

OVEN 325°

Grease cookie sheet. On it arrange pecans, flat side down, in groups of 4. Place 1 caramel on each cluster of pecans. Heat in slow oven (325°) till caramels soften, about 4 to 8 minutes. (Watch carefully; various caramels melt at different rates.)

Remove from the oven; with buttered spatula, flatten caramel over pecans. Cool slightly; remove from pan to waxed paper. Swirl melted chocolate on top. Makes 36 pieces of candy.

PEANUT CEREAL CANDY

- 3 cups crisp rice cereal
- 1 cup salted peanuts

- • •
- ½ cup sugar
- ½ cup light corn syrup
- ¼ cup peanut butter
- ½ teaspoon vanilla

Mix cereal and peanuts; set aside. Combine sugar and corn syrup. Cook, stirring constantly, till mixture comes to a full rolling boil. Remove from heat.

Stir in peanut butter and vanilla. Immediately pour syrup over cereal mixture, stirring gently to coat. Pat cereal evenly into buttered 8x8x2-inch pan. Cool; cut in 2x1-inch bars. Makes 32 bars.

EASY CHOCOLATE FUDGE

- ½ cup butter or margarine
- 1 4-ounce package regular chocolate pudding mix
- 1 3- or 3¼-ounce package regular vanilla pudding mix
- ½ cup milk
- • •
- 1 1-pound package sifted confectioners' sugar (about 4¾ cups)
- ½ teaspoon vanilla
- ½ cup chopped walnuts

In saucepan, melt butter; stir in dry pudding mixes and milk. Bring to boiling; boil for 1 minute, stirring constantly. Remove from heat; beat in sugar. Stir in vanilla and nuts. Pour into buttered 10x6x1½-inch baking dish. Garnish with walnut halves, if desired. Chill before cutting in 1½-inch squares. Makes 24.

ROCKY ROAD

Not really a fudge, but the next best thing with pieces of marshmallows and nuts—

- 4 4½-ounce milk-chocolate bars
- 3 cups miniature marshmallows
- ¾ cup coarsely broken walnuts

Partially melt chocolate bars over hot water; remove from heat; beat smooth. Stir in marshmallows and nuts. Spread in buttered 8x8x2-inch pan. Chill. Cut when firm.

PECAN ROLL

- 1 12-ounce package penuche fudge mix
- ½ pound caramels (about 28)
- ¼ cup milk
- 1½ cups chopped pecans

Prepare fudge mix according to package directions; cool. Roll into four rolls about 1 inch in diameter. Melt caramels with milk; spread rolls with caramel mixture; roll in pecans. Chill. Cut chilled rolls in ½-inch slices. Makes 32.

ENERGY-SAVING OVEN MEALS

Try an oven meal on a busy day. Just prepare the dishes, slide them into the oven at the appropriate time, and set the oven temperature and timer. (When you use an automatic timer to turn the oven on, omit egg or milk dishes if meal will wait in the oven before baking.) Prepare a molded salad ahead of time (marked with an *), or toss salad greens together at mealtime.

Oven meals save energy by making the most efficient use of oven heat. Position racks before turning on the oven. Warm air is lost when the oven door is opened. If

two racks are used, position them to divide the oven in thirds. This allows air to circulate freely for efficient cooking. Do not peek into the oven during cooking just to check on the dinner's progress—this also causes a heat loss. Use the oven window.

When planning menus for oven meals, set oven temperature for the meat dish. Then choose vegetables and a dessert that bake at the same temperature. Accompany with crisp salads or breads. If your oven is too small for some of the following menus, transfer some item to the top of the range.

OVEN 350° Salmon Loaf (p. 298)

Lima-cheese Bake (p. 357)

Carrot Sticks

Lemon Pudding Cake (p. 214)

Beverage

Stuffed Pepper Cups (p. 195)

Herb-buttered Bread (p. 51)

*Double Apple Salad (p. 324)

Caramel Topped Cake (p. 56)

Beverage

Beef Mushroom Loaf (p. 42)

Crisscross Potatoes (p. 49)

*Three-bean Salad (p. 319)

Baked Apples (p. 225)

Beverage

Pork Chops on Rice (p. 43)

Oven-cooked Frozen Broccoli (p. 352)

Lettuce Wedge—French Dressing

Chocolate Cake

Beverage

Ham Medley (p. 200)

Oven-cooked Frozen Green Beans (p. 352)

Tossed Green Salad

Brownie Pudding (p. 214)

Beverage

OVEN 325° Roast Leg of Lamb (p. 231)

Oven-cooked Frozen Peas (p. 352)

Butter-baked Rice (p. 364)

*Cran-raspberry Ring (p. 324)

Baked Custard (p. 215)

Gingersnaps

Beverage

OVEN 375° Special Hamburger (p. 241)

Baked Tomatoes (p. 366)

Stuffed Baked Potatoes (p. 363)

*Orange-apricot Freeze (p. 326)

Apple Betty (p. 226)

Beverage

OVEN 400° Orange Chicken (p. 283)

Potato Salad

Green Beans

Sliced Tomatoes

Peach Cobbler (p. 225)

Beverage

OVEN 450° Halibut Royale (p. 298)

Peas and Onions (p. 361)

Foil-baked Corn (p. 360)

Easy Breadsticks (p. 50)

*Classic Waldorf Salad (p. 326)

Lemon Sherbet

Sugar Cookies

Beverage