



... backyard barbecue

## Tender Little Meat Ball Kabobs Happy Idea For Outdoor Barbecue

Eating is all the rage. The barbecue grill, charcoal, dad's chef's apron and spicy barbecue sauce happily return to the backyard with the first warm days. Family barbecues can be simple, but when you invite guests for a festive outdoor barbecue, the menu can be quite gourmet. Feature kabobs, sporting a variety of vegetables and tender barbecued meat balls, and a chocolaty-crust Mocha Chiffon Pie.

### Menu

- Barbecued Meat Ball Kabobs
- Grilled Corn on the cob in Foil
- Buttered Hard Rolls
- Mocha Chiffon Pie
- Lemonade

Let dad, chief outdoor chef, fix the kabobs. The juicy little meat balls are spiced with horseradish and Worcestershire sauce, and rolled onto help look in the meat juices. They're formed around olive and mushroom centers which hold firm on the skewers. Alternate meat balls on the skewer with tomato wedges, green pepper, small onions and dill pickles—a colorful skewerful of kabob! It doesn't take long to grill them to perfection.

Mom's Mocha Chiffon Pie features a rich, chocolaty rolled oats crust. The filling, flavored with instant coffee, is frothy with beaten egg whites and whipped cream. Guests will agree that mom's cool dessert from the kitchen rivals even dad's masterpiece from the grill.

Barbecued Meat Ball Kabobs

**Makes 4 servings**  
**Meat Balls:**  
 1½ lb. ground beef  
 ¼ cup rolled oats (quick or old fashioned, uncooked)  
 1 egg  
 1 teaspoon salt  
 ¼ teaspoon pepper  
 1 tablespoon horseradish  
 1 tablespoon Worcestershire sauce  
 3 tablespoons milk  
 9 medium-sized stuffed olives  
 9 button mushrooms

**12 tomato wedges**  
 6 pieces green pepper  
 9 medium-sized stuffed olives  
 9 button mushrooms  
 6 cooked small onions  
 6 medium-sized dill pickles  
 Barbecue sauce  
 For meat balls, combine all ingredients except olives and mushrooms. Shape half the meat mixture around olives and half around mushrooms to form 18 meat balls. Alternate meat balls, tomato wedges, green pepper, olives, mushrooms, onions and dill pickles on six 12-inch metal skewers. (To be sure meat ball stays on skewers, thread it through the olive or mushroom in the center.) Brush meat balls with barbecue sauce.

Place kabobs over hot coals or in broiler 6 inches from source of heat. Cook about 8 minutes. Turn; brush again with barbecue sauce. Cook about 4 minutes or until done. Serve with additional barbecue sauce.

**Mocha Chiffon Pie**  
**Makes one 9-inch pie**

**Crust:**  
 ½ cup all-purpose flour  
 3 tablespoons sugar  
 2 tablespoons cocoa  
 ½ teaspoon salt  
 ½ cup shortening  
 ½ cup rolled oats (quick or old fashioned, uncooked)  
 3 tablespoons cold water

**Filling:**  
 1 envelope unflavored gelatin  
 ¼ cup cold water  
 3 egg yolks, beaten  
 ½ cup sugar  
 1 tablespoon instant coffee  
 ¼ teaspoon salt  
 ¼ cup milk  
 ½ cup cold water  
 ½ teaspoon vanilla  
 3 egg whites  
 ¼ cup sugar  
 ¼ cup whipping cream, whipped

Heat oven to hot (420 Deg. F.). For crust, sift together flour, sugar, cocoa and salt. Cut in shortening until mixture resembles coarse crumbs; lightly stir in oats. Sprinkle cold water by tablespoons over mixture; stir lightly with a fork until just dampened. (If necessary, add another tablespoon cold water to make dough hold together.) Form into ball. Roll out on lightly floured board or canvas to form a 13-inch circle. Fit loosely into 9-inch pie plate. Trim; flute edges; prick bottom and sides. Bake in preheated oven (425 Deg. F.) 10 to 12 minutes. Cool.

For filling, soften gelatin in cold water. Combine egg yolks, ¼ cup sugar, instant coffee, salt, milk and water in top of double boiler. Cook in double boiler over medium heat, stirring constantly, until mixture coats spoon. Remove from heat; add softened gelatin and stir until dissolved; add vanilla. Chill until mixture mounds when dropped from a spoon.

Beat egg whites until frothy; gradually add ¼ cup sugar, beating well after each addition. Beat until stiff and glossy. Fold whipped cream and egg whites into gelatin mixture. Pour into cooled pie crust. Chill several hours or until set. Garnish with shaved chocolate.

### HIGH QUALITY PROTEIN

Milk, cheese and cottage cheese furnish high quality protein as meat substitutes. Used alone or in combination with other foods, these wholesome dairy products are indispensable foods for nutritionally adequate diets.

### MILK ESSENTIAL

Milk is needed by individuals of every age group. It is essential for maintenance of bones and teeth and normal functioning of nerves and muscles, including action of the heart.

### KEEP FOOD IN CAN

Food may be left in an opened can if you cover it and keep it in the refrigerator the same as other perishable foods.

**NEW**

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## Confidence, Basic Recipe Needed For Good Souffle

**You, Too, Can Make A Souffle!**  
 Do you have a passion for souffles — enjoy those someone else has created, but grow faint-hearted at the thought of making one yourself? All you need is courage and a good basic recipe and you're on your way to successful souffles.

Eggs are plentiful during the spring months, and lower in price than at other seasons, so what better time to undertake a souffle, the puffy height of elegance in gourmet dishes! Careful seasoning always is the rule when cooking with eggs; their delicate, if bland, flavor needs to be livened up but not overpowered, the Tabasco's piquant zest is just right in all egg cookery. The world-famed liquid pepper sauce can be measured easily and blended smoothly with other recipe ingredients.

### Sausage Snacks For Teen-Agers

Teens — boys as well as girls — enjoy preparing interesting snacks for their friends and are intrigued with easy-to-prepare recipes with an unusual twist.

Here are two recipes that are both delightful to eat and rich in the B-vitamins and iron goodness of enriched flour. The first are little Biscuit Sausage Snacks — cocktail franks or Vienna sausages baked sandwich-style between biscuits. For serving, split these biscuit snacks and spread with mustard or other hot dog condiments, then press lightly back together.

### Biscuit Sausage Snacks

- 2 cups sifted enriched flour
- (If self-rising flour is used, omit the baking powder and salt)
- 1 tablespoon baking powder
- 1 teaspoon salt
- ¼ cup shortening
- Two-thirds to ¾ cup milk
- Melted butter or margarine
- 12 Vienna sausages or cocktail franks, cut in half lengthwise

Sift together flour, baking powder and salt. Cut or rub in shortening until mixture is crumbly. Stir in enough milk to make a soft dough. Turn out on lightly floured board or pastry cloth and knead gently 30 seconds. Roll out to 10-inch square. Cut 24 biscuits with 1½-inch floured biscuit cutter. Brush with butter or margarine. Cover one biscuit with two sausage or frank halves, then top with another biscuit, sandwich style. Stand snacks on end in ungreased small muffin pans. Bake in very hot oven (450 degrees F.) 10 to 12 minutes, or until golden brown. Serve hot.

Makes 12 snacks.  
 No. of ingredients: 7  
 No. of utensils: 15  
 Total preparation time: 30 minutes.

Spreckels Granulated

## SUGAR

25 lb. Sack **3.39**

Island Price Sliced

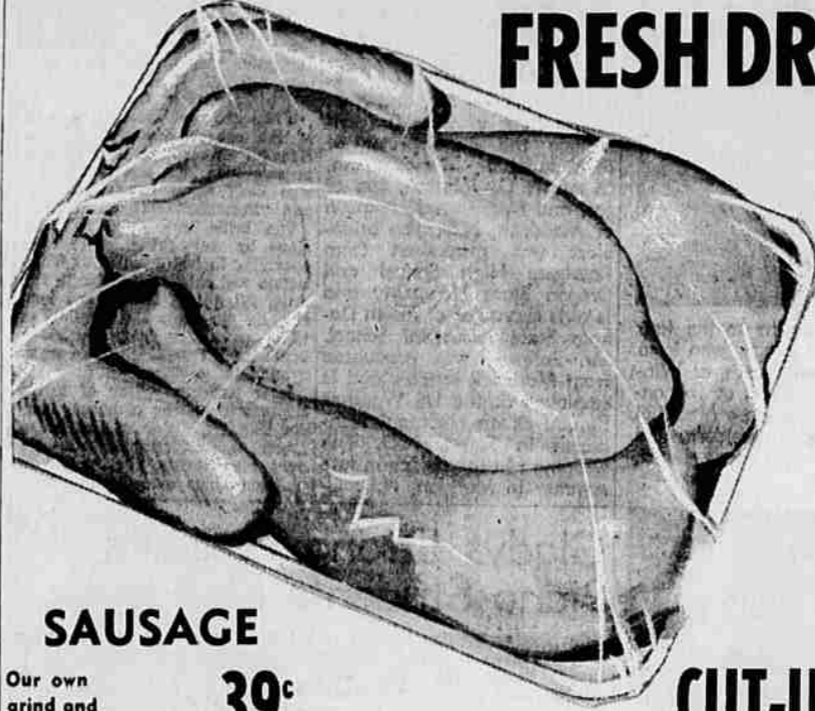
## P'APPLE

No. 1 Flat Can **8/99c**

SNOWDRIFT

## SHORTENING

3 lb. Can **49c**



### SAUSAGE

Our own grind and seasoning... lb. **39c**

**HAM SLICES** Extra Lean center cut... lb. **79c**

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## DECANTERS

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