



Top frozen waffles with any fresh fruit and ice cream for a cool summer dessert.

Take a break from the usual side dishes

Grits 'N' Green Onion Bake is a side dish to savor—with chicken, with ham, or with barbecued meats. Serve it any time you would like a break from rice, potatoes or stuffing.

This rich combination of quick grits, Cheddar cheese, egg and green onion is livened up with liquid red pepper sauce. Quick grits are the preferred choice, because they require only 2½-5 minutes of cooking before they are baked. A variation for the longer-cooking regular grits is also given. With either product, this is a great way to serve grits.

Note that it serves 4—in keeping with the smaller size of today's families. Of course, the recipe can be doubled for company. When serving, an attractive garnish can be created from strips of green onion.

Can't you just taste it? The Cheddar cheese melted in and the green onion mixed in make Grits 'N' Green Onion Bake truly a side dish to savor.

GRITS & GREEN ONION BAKE

- ½ cup white hominy quick grits*
- ½ teaspoon salt
- 1 cup (4 oz.) shredded sharp Cheddar cheese
- ½ cup green onion slices
- ¼ cup butter or margarine
- 1 egg, beaten
- 1/8 teaspoon liquid red pepper sauce

Heat oven to 350°F. Grease 1-qt. round casserole. In large saucepan, bring water to a boil. Stir in grits and salt. Return to a boil; reduce heat. Cook, uncovered, 2½ to 5 minutes, stirring occasionally. Stir in remaining ingredients; continue cooking over low heat until cheese is melted. Pour into prepared dish. Bake about 30 minutes. Garnish with strips of green onion, if desired. *Makes 4 servings.*

NOTE: Substitute ½ cup white hominy grits for quick grits, if desired. Increase water to 2½ cups. Cook, covered, 25 to 30 minutes, stirring occasionally. Proceed as recipe directs.



Grits 'n' Green Onion Bake provides a tasty substitute for potatoes or rice.

Create a quick summer treat

Summertime is here and it's time to enjoy the great outdoors. Simple desserts that can be prepared quickly are certainly on the menu. Raspberries and ice cream unite to make Razzmatazz Waffle Sundaes a quick summertime treat!

This wonderful sundae begins with a golden brown waffle base. The pre-baked, frozen waffles are heated in the toaster or oven according to package directions. Top with fresh raspberries from your garden or frozen raspberries that have been thawed.

Frozen waffles are just the shortcuts that summertime demands. They are shortcuts to shortcakes and many kinds of lavish desserts. Paired with other convenience foods, they make the warm weather months a time of easy living.

Razzmatazz Waffle Sundaes will help make your summertime meals fun. They're sure to become your family's most requested summertime dessert.

RAZZMATAZZ WAFFLE SUNDAE

- 1 pt. brick style vanilla ice cream
- One 10-oz. pkg. frozen raspberries, thawed
- One half 10-oz. pkg. frozen jumbo original or buttermilk waffles (4 waffles)

Cut ice cream into 4 equal slices; place on pre-chilled cookie sheet in freezer while preparing waffles. Prepare waffles in toaster or oven according to package directions. For each serving, place 1 ice cream slice on 1 waffle. Top with about ¼ cup raspberries. *Makes 4 servings.*

NOTE: 1 cup fresh raspberries, sweetened to taste, can be substituted for frozen.

For a new twist: Try kraut 'n' frank wrap-ups

KRAUT 'N' FRANK WRAP-UPS

- ½ cup chopped onions
- 1 clove garlic, minced
- 3 tablespoons butter or margarine
- ½ cup sliced pimiento-stuffed olives
- 2 tablespoons chopped parsley
- 4 cups drained sauerkraut
- 1 container (8 oz.) crescent dinner rolls
- 8 frankfurters

Lightly brown onions and garlic in butter in large saucepan; add olives, parsley and kraut. Toss lightly. Cook, stirring occasionally, until mixture is hot. Remove from heat.

Separate dough for crescent rolls into triangles. Space dough triangles several inches apart on ungreased baking sheet. Place about 1 tablespoon kraut mixture in center of each triangle; place frankfurter on top; overlap edges of triangle to encase frankfurter. Bake in 400°F. oven 10 to 12 minutes or until lightly browned.

Meanwhile, reheat remaining kraut mixture; heap on warm serving platter. Surround with kraut and frank wrap-ups. If desired, serve with catsup and prepared mustard. *Makes 4 to 6 main dish servings.*

Fred Meyer

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