

Kabobs, Casseroles Popular for Summertime Dining . . .



Pimiento-stuffed green olives are served kabob-style for supper. Add a colorful touch to cabbage slaw with paprika-coated pineapple chunks. Baked beans and crusty bread complete the menu.

Outdoor Menus Are Just As Good Inside

By MAXINE BUREN
Statesman Woman's Editor

With springtime here and more of same just around the corner, many families count outdoor meals most important of the day. Usually it's supper, and these earlier days when evenings chill up considerably, some outdoorish meals will have to be served in the shelter of the house or at least under the patio roof.

Many meals planned now-days, however, are adaptable to serving either out doors or in. Pictured on this page we have two distinct kinds of summer menu—the broiler meal and the menu planned around a casserole dish.

Our kabobs are a bit different than the ordinary, because the olives are an important ingredient, not just an accompaniment. These are equally good prepared over the coals or under the broiler. Serve cabbage slaw with pineapple chunks, canned baked beans, and French bread.

OLIVE SUPPER KABOBS
½ pound ground beef chuck
¼ teaspoon garlic salt
3 tablespoons finely-chopped onion

Salt and pepper to taste
12 large pimiento-stuffed green olives
2 frankfurters, cut in half crosswise
1 medium-sized tomato, cut in fourths
4 small whole onions, cooked
1 clove garlic, cut in half
2 tablespoons butter or margarine, melted
Combine beef, garlic salt, chopped onions and salt and pepper.

Mix well and shape into 4 balls. Arrange olives, beef balls, frankfurters, tomato and whole onions on skewers. Combine garlic and butter or margarine; cook 3 minutes. Brush on kabobs. Broil ¾ inches from source of heat 10 minutes, or until meat balls are browned on all sides. Makes 4 servings.

Our casserole too is a bit unusual. Suggested by the makers of new instant mashed potatoes, it naturally includes them. The potatoes (which come in shreds) are put into the mixture right from the box, which gives them their interesting texture. You can use other potatoes as a substitute.

BAKED EGGS AND POTATO AU GRATIN

3 tablespoons butter or margarine
3 tablespoons flour
2½ cups milk
1 teaspoon salt
Dash of pepper
1 teaspoon grated onion
¼ cup chopped parsley
¼ cup grated sharp Cheddar cheese
6 hard-cooked eggs
1 package packaged mashed potatoes

Melt butter in saucepan. Add flour and stir until blended. Add milk gradually, stirring constantly. Add seasonings, onion, and parsley. Cook and stir over medium heat until sauce is smooth and thickened; then add grated cheese.

Slice eggs. Pour a small amount of sauce in a 1½ quart casserole. Then arrange layers of potatoes, sliced eggs, and sauce alternately, using potatoes for the top layer. Bake in a moderate oven (375 degrees) for 15 minutes. Makes 4 servings.



Baked Eggs Au Gratin, a fine summertime dish, gets its interesting flavor from the instant mashed potatoes used directly from the box. Soft on the inside, but crusty on the top, the dish also includes hard-cooked eggs.

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Pineapple, Ham In Main Dish With Pancakes

Ham-Filled Pineapple Pancakes appear as a simple but satisfying dish that starts with cooked or left-over or boiled ham. Tuck it inside tender pancakes spiced with flecks of golden pineapple and bake it in a cheese sauce. It's a showy dish that uses left-overs with a flair of imagination, can be prepared early and baked just before serving.

HAM FILLED PINEAPPLE PANCAKES
1 small onion, minced
1 tablespoon butter or margarine
1 can (3 oz) chopped mushrooms
2 cups finely chopped or ground ham
2 eggs
1 cup milk
1 cup flour
¼ teaspoon salt
¼ cup crushed, well-drained pineapple
butter or margarine for frying
1 can cream of chicken soup
½ cup milk
½ cup grated cheddar cheese
Sauté onion in butter or margarine until tender, add drained mushrooms and chopped ham and blend well. Set aside while making pancakes. Beat eggs until frothy and stir in milk. Beat in flour and salt until smooth. Add well-drained crushed pineapple. Heat a small (7-inch) frying pan, add a small amount of butter and pour about 3 tablespoons of batter into pan. Tip pan so that batter covers evenly and fry until brown, turn, brown second side slightly. Remove from pan and turn pancake over so that the side which was cooked last is up. Spoon ½ cup of the ham mixture down the center of pancake and roll up. Continue frying and filling until batter is used. Arrange pancakes in a single layer in a shallow baking pan. Stir soup until smooth, blend in milk and pour over pancakes. Sprinkle top with cheese. Bake in a moderate oven (350 F.) for 30 minutes. Makes 8 to 10 filled cakes. If pancakes are to be filled and then baked later, pour soup over just before baking.
Variation: Cooked or canned chicken may be substituted for ham called for in above recipe.

Toffee Cookies Rich Recipe

Here's an interesting cookie to add to your list.

TOFFEE BUTTER COOKIES
1 cup butter
1 cup brown sugar
1 egg
1 teaspoon vanilla
2 cups sifted flour
8 (5c) plain milk chocolate bars
¼ cup chopped nuts (pecans, English walnuts, cashews, etc.)

Cream butter and sugar. Beat well, add egg. Beat until light, add vanilla. Add flour and blend thoroughly. Spread on 11" by 17" jelly roll pan. Bake in moderate oven, 350 degrees, for 15 to 20 minutes. Place eighth five cent milk chocolate bars on top of hot cake. Spread and sprinkle with chopped nuts. Will make from 72 to 80 cookies.

WITH JUICE

Good go-along for tomato juice. Cream soft cheddar cheese (it comes in a roll) with butter and add finely chopped shrimp, onion powder and chili sauce or catchup. Spread over toast and broil.

SWEET COVER

Add chopped raisins and walnuts to part of that 7-minute frosting (homemade or packaged) and use as a filling for layer cake. The rest of the frosting goes over the top and sides of the cake.

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