

String Beans For the Gourmet

Canned string beans take on a brand new flavor and become a real company dish in this recipe for "String Beans Gourmet." They're dolled up with a can of vegetable soup, some bacon and onion, not to mention the chopped ripe olives which give them an enticing new accent. Combine all ingredients and bake a half hour to blend the flavors. We usually omit potatoes from our menu when we serve string beans this way since they are so hearty.

String Beans Gourmet
 1/2 cup diced bacon
 1/2 cup chopped onion
 1 (4 1/2-ounce) can chopped ripe olives
 1 (10 1/2-ounce) can vegetable soup
 2 cups cooked string beans
 Few drops Tabasco sauce
 Fry bacon crisp and remove from fat. Cook onion in bacon fat until wilted. Combine bacon, onion, ripe olives, soup, beans and Tabasco sauce. Pour into a casserole or baking dish. Bake in a moderate oven (350 degrees Fahrenheit) about 30 minutes.
 Serves 4 to 6.

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Memorial Day May Bring Company; Snacks Are Due And These Are Easy Ones



Ice Cream Sandwich . . . Top with hot fudge.

Ice Cream Sandwich With Hot Fudge Sauce
 Friends are likely to drop in on Memorial Day. So be prepared to concoct easy-to-get ready snacks. The Deviled Ham Roundups need only a quick toasting in a hot oven. The Fudge Sauce for the Ice Cream Sandwich may be made ahead of time and reheated in a double boiler; you'll find it's the thick chocolate kind that's always in demand.
Deviled Ham Roundups
 Ingredients: One 2-ounce can deviled ham, 2 tablespoons mayonnaise, 3 English muffins (split), 2 tomatoes (6 thick slices), 6 slices cheddar cheese, green pepper and sweet onion rings.
 Method: Mix deviled ham and mayonnaise; spread on split muffins. Place a tomato slice on each muffin half and top with a slice of cheese. Bake in very hot (450 degree Fahrenheit) oven until hot through and cheese melts—6 to 8 minutes. Garnish with pepper and onion rings; serve at once.
Ice Cream Sandwich With Hot Fudge Sauce
 Ingredients: 1 cup sugar, 1/4 cup cocoa, 1 teaspoon cornstarch, 2 tablespoons corn syrup, 1/2 cup milk, 3 tablespoons butter or margarine, 1/4 teaspoon vanilla, 6 squares white cake, 1 pint vanilla ice cream.
 Method: Put sugar, cocoa, cornstarch and sirup in heavy saucepan; place over very low heat and mix thoroughly. Add milk; cook over moderate heat until mixture forms a very

Apricot Aspic Basis For Delicious Salad

Apricot nectar provides the color for this salad.
Apricot Aspic
 Ingredients: 1 envelope unflavored gelatin, 1/4 cup strained lemon juice, 1 1/2 cups apricot nectar, 2 tablespoons sugar, 1/4 teaspoon salt, 1/2 teaspoon prepared horseradish, 1 cup finely shredded cabbage, 1 cup unpeeled red apple, salad greens, mayonnaise.
 Method: Sprinkle gelatin over lemon juice to soften. Heat apricot nectar, sugar, salt, and horseradish until very hot; add softened gelatin and stir to dissolve thoroughly. Cool until consistency of unbeaten egg white. Fold in cabbage and apple. Turn into oiled molds and chill until firm. Unmold on salad greens and serve with mayonnaise. Makes 6 servings.

Rich Salad

Use whatever fresh fruits are available—apples, bananas, oranges, grapefruit and fresh winter pears—and combine them with walnuts and a sour cream dressing for a wonderfully rich salad. Cut the fruits into bite-sized pieces and break or chop the walnuts into small pieces.

Superb Fried Chicken

It is barely possible that there is a finer way of fixing fried chicken to be served either hot or cold, but we personally have never encountered it and we think we've tried them all.

Suggestions For Easy Entertaining

Easiest and pleasant kind of picnic and summer noontime suppertime or late evening entertaining. Choose an assortment of cold cuts varying in shape, texture and flavor and arrange attractively around a shallow bowl of fresh or canned pineapple chunks stuck with toothpicks for out-of-hand eating.
 Round out menu with hot potato and onion casserole with pimiento bits, caraway seed or other distinctive flavor note, a jellied vegetable or tomato aspic salad, plenty of good hot coffee.

Peach Cobbler

Hot desserts are coming to the fore again and old-fashioned peach cobbler is tops on the list. Easy to do, too, with canned cling peach slices and biscuit mix on your pantry shelf. Put fruit and syrup from a No. 3 1/2 can cling peach slices in a casserole with 1/4 cup sugar and 2 tablespoons cornstarch. Remove toothpick. Hollow out green pepper, tomato or cucumber to form holder for cobbler. Mustard, horse-

radish or other sauce to use with cold meats.

Pizza Snacks for Gang

We repeat this because many a hostess is making friends and influencing people with this tasty snack that can be prepared literally while she is "dummy" in a bridge game or comparable absence from the room. Rich pizza flavor. Eight snacks to serve four. Split 4 English muffins; tear, do not slice. Place on cookie sheet and top each with a tomato slice; sprinkle with salt. Combine 1/2 pound ground beef with 2 tablespoons catsup, 2 tablespoons finely chopped onion, 1/2 teaspoon garlic salt; spread over tomato slices. Place a cross of cheese strips, preferably Mozzarella though cheddar will do. Sprinkle with basil and oregano. Bake in hot oven, 400 degrees for 15 minutes.

Sprouts and Celery Combined in This

Vegetables cooked together make interesting dishes.
Celery and Brussels Sprouts Casserole
 2 cups coarsely chopped celery
 2 cups brussels sprouts, fresh or frozen
 1/4 cup butter or margarine
 1/4 cup flour
 1 teaspoon salt
 2 cups milk
 1 cup oven-popped rice cereal
 1 teaspoon melted butter
 Cook celery and brussels sprouts separately in boiling salted water only until tender.

Melt butter; stir in flour and salt. Add milk gradually and cook until thickened, stirring constantly. Put alternate layers of celery and brussels sprouts in greased 1-quart casserole. Cover with cream sauce. Crush cereal slightly; mix with melted butter. Sprinkle over cream sauce. Bake, uncovered, in moderate oven (375 degrees F.) about 20 minutes.
 Yield: 6 servings.

Fruit Combination

Rhubarb is plentiful and for a new and distinctive flavor the next time you make a sauce of this tangy fruit, add some canned pineapple tidbits after you take it from the heat.

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HEY!

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