

Braised Lamb and Mushroom Offering

Followers of lamb dishes will like this combination with mushroom sauce.

Braised Lamb Shanks With Mushroom Sauce (Serves 4)

4 lamb shanks
Salt and pepper
4 tablespoons bacon drippings or other fat
1 onion, thinly sliced
1½ cups of white table wine
1 can condensed cream of mushroom soup
Dust lamb shanks with salt and pepper. Heat bacon drippings in a large, heavy skillet or Dutch oven. Add lamb shanks and brown slowly on all sides. Add onion and wine. Cover tightly and simmer very gently for 1½ to 2 hours, or until meat is very tender. Remove lamb shanks to a hot platter. Add mushroom soup to liquid in pan; blend well and bring to a boil; taste and add salt and pepper, necessary. Pour gravy over shanks or serve separately.

GOOD GARNISH

Garnish consommé or bouillon with cooked grains of tender white rice.



Week Ideas Macaroni Suggested

Children rank spaghetti and macaroni high among their favorite foods. Mothers rank macaroni products high among culinary delights because they are labor savers and budget savers as well as being tasty and exceptionally nourishing.

Macaroni Mexicali

2 tablespoons fat
1 medium size onion, chopped
½ cup finely chopped celery
1 pound ground beef
1 teaspoon salt
1 teaspoon chili powder
2 cups canned tomatoes
2 tablespoons chopped parsley
1 tablespoon salt
3 quarts boiling water
8 ounces elbow macaroni (2 cups)
In a skillet, melt fat over low heat. Add onion and celery, saute

for 5 minutes. Add beef and cook uncovered until meat browns. Add 1 teaspoon salt and chili powder; mix well. Stir in tomatoes. Cover and cook over low heat 30 minutes stirring occasionally. Add parsley and cook uncovered 10 minutes longer. Meanwhile add 1 tablespoon salt to rapidly boiling water. Gradually add macaroni so that water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander. Place cooked macaroni on a large platter; pour meat sauce in center.

Chuck Wagon Spaghetti

Another appetizing, satisfying entry for your macaroni week celebration. Plentiful cheddar cheese and savory seasonings combine with spaghetti to serve six. Cook

spaghetti according to package direction; drain in colander.

For dressing, cut ½ pound bacon into 1 inch pieces. In large skillet, pan-fry bacon until crisp and light brown. Remove bacon. Pour off all bacon drippings but return ½ cup of drippings to skillet. Add 2 medium size onions sliced thin and cook over low heat for 5 minutes. Add 2 cups canned tomatoes, 1 6-ounce can tomato paste, ½ cup chopped parsley, 2 teaspoons salt, freshly ground pepper; mix thoroughly. Cover, cook over low heat 15 minutes, stirring occasionally. Remove from heat and add 1 cup grated cheddar cheese and bacon; stir until cheese is melted. Pour sauce over cooked spaghetti or combine the two.

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A Pudding, But a Main Dish, This

They call it a pudding, but it is hearty fare for the main course this Cheese Rice Pudding.

Cheese Rice Pudding
1½ quart baking dish, 4-5 servings, 350° oven, 40 minutes.
1½ cups (5-ounce package) packaged pre-cooked rice
½ pound Cheddar cheese, grated (about 3 cups loosely packed)
¾ cup thinly sliced onion
1 tablespoon butter or margarine
2 egg yolks, slightly beaten
1 can condensed tomato soup
1 can water (use soup can to measure)
1 teaspoon Worcestershire sauce
½ teaspoon salt
2 egg whites

Butter a 1½ quart baking dish. Spread one-half the packaged pre-cooked rice in even layer on bottom. Cover with one-half the grated cheese. Sauté onion in butter until lightly browned. Spread over the cheese layer and cover with remaining rice. Combine egg yolks, tomato soup, water, Worcestershire sauce, and salt, mixing well. Pour carefully

over layers of rice and cheese. Bake in moderate oven (350° F.) 30 minutes, or until firm. Meanwhile, beat egg whites until stiff. Fold in remaining cheese. When pudding is firm, remove baking dish from oven. Spoon cheese mixture onto rice mixture in baking dish in a circle around edge, leaving center uncovered. Return to oven and continue baking until lightly browned about 10 minutes. Serve hot from the baking dish. Serve with bacon and a green salad, if desired.

Banana Shortcake

Snowy version of banana shortcake. Split a pound cake into two layers. Place flavored whipped cream and slices of bananas between layers and on top. Sprinkle generously with chipped chocolate and chopped nuts; then cover with whipped cream. Chill in refrigerator until serving time.

Salmon and Curry

The addition of a little curry powder lends real flavor to any sort of creamed salmon dish. Tuck ¼ to ½ teaspoon curry powder into the sauce for a casserole recipe. Not a strong flavor; just a pleasant change from the usual.

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