



Hot Chicken Salad in Peppers Good...

With this hot chicken salad in green peppers idea you can stretch a cup of chicken to feed six. Yellow corn and soy sauce are flavor additions.

Hot Chicken Salad In Green Peppers

- 1 1/2 cups water
- 1/2 cup uncooked white rice
- 1 teaspoon salt
- 1 cup diced cooked chicken
- 1 whole canned pimiento, diced
- 1/2 cup cooked whole kernel yellow corn
- 1/2 teaspoon black pepper
- 2 tablespoons soy sauce
- 2 tablespoons mayonnaise
- 6 medium-sized green peppers

Method:
Place the water, salt and rice in a 2-quart saucepan. Bring to a vigorous boil. Turn the heat as low as possible. Cover saucepan with a lid and leave over this low heat 14 minutes. Remove saucepan from the heat but leave the lid on 10 minutes.

Add the chicken, pimiento, corn, black pepper, soy sauce and mayonnaise to the rice. Mix well. Cut out the tops of the peppers at stem end. Scoop out the seeds and membranes. Stuff firmly with the chicken salad mixture. Place stuffed peppers in a large deep skillet. Add enough water to come part way up the sides of the peppers. Water

should not come over the sides of the peppers into the filling. Salt the water. Cover skillet with a lid and cook about 10 to 12 minutes until the peppers are tender. Water should not boil too vigorously as it is likely to boil

over the sides of the peppers. A saucepan or a soup kettle can be substituted for skillet if peppers are too tall for the skillet when lid is on. Serve peppers on a hot platter. This recipe makes 6 servings.

all, even better. For extra flavor add bright green peppers, sprigs of parsley, shredded cabbage or slices of cucumber. Some like to nestle a few orange or pineapple chunks, or perhaps some slices of avocado, in among the greens. Special cheeses, crumbled bacon, sardines, olives and nuts are often favorites to be added, too.

Let your imagination go to work and, when the masterpiece is completed, toss lightly with your favorite dressing and serve immediately. You may have your own special dressing, which varies from oil and vinegar, tomato soup or catsup, sweet onion, to one with sour cream. However, here's one of our favorites we thought you might like to add to your recipe files.

Italian French Dressing

- 1 cup salad oil
- 1/2 cup red wine vinegar
- 2 tablespoons lemon juice
- 1/2 cup chopped green onions

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On Cucumber Keeping

Cucumbers for slicing should be firm, fresh, bright, dark green color. Cucumbers usually are held in storage for only short periods and cannot be expected to keep satisfactorily much over 10 to 14 days from picking time. Most favorable storage temperature range seems to be 45 to 50 degrees.

MINTED PRUNES

These are mighty good with lamb. Cover a pound of prunes with water and add 1/4 cup vinegar and a few drops mint extract. Boil until tender, refrigerate overnight.

Eating at the Cottage

It's a smart idea to have a supply of canned goods on hand at the summer cottage or on a camping trip. When everyone comes home from a day at the beach, nothing could be easier than to open a can of meat and have dinner ready in jig time. Two products which are becoming more and more popular are canned beef steaks in gravy and canned hamburgers. For a hot open-faced meat sandwich, heat the beef steaks in the gravy and serve on bread with gravy poured over the top. You can serve canned hamburgers just as you do regular burgers with tasty spreads and spoon-on sauces. Here's one good topping: add 2 tablespoons of chili sauce, 1 teaspoon of prepared mustard and a pinch of chili powder to 2 tablespoons of melted butter or margarine.

Sausage meat is sold in bulk,

cellulose casings or cloth bags. It contains the same meat and seasonings as does link sausage.

Summer Meals Easy With Variety of Canned Meats

Easy menus for every kind of summer meal can be planned around canned meats. Canned hams, luncheon meats, corned beef hash, beef steaks in gravy and canned hamburgers are only a few of the more than seventy kinds available.

Luncheon meat, best seller of the canned meats, often is com-

bined with other meats and cheeses on a cold cuts platter. Here's a recipe for glazed luncheon meat:

- ### Apricot Glazed Luncheon Meat
- 2 (12-oz.) cans luncheon meat
 - 2 cans strained apricots with apples (baby food)
 - 6 tablespoons brown sugar

Score surface of luncheon meat and place in a baking dish. Combine remaining ingredients and spread over top and sides of meat. Bake at 350 degrees F. for 25 minutes. Slice and serve topped with sauce from the bottom of the pan. 6 servings.

Summer Entertaining

A canned ham is a handsome meat for summer entertaining. A simple way to make a canned ham into an elaborate meat dish is to glaze it. First have the ham sliced by your meat man, then tie the slices together so that the ham is in one compact piece. Use clean string, tying it around and around the meat in several places. Spread a glaze over the top of the ham and place in a hot oven (450 degrees F.) for about 15 minutes.

Corned beef hash is another canned meat item you'll want to have on hand for summer meals. Here's an unusually tasty corned beef hash-vegetable dish.

Corned Beef Hash Pie

- 1 pound can corned beef hash
- 1/2 cup catsup
- 1 egg, slightly beaten
- 1 package frozen lima beans
- 1 cup shredded cheese

Mix hash with catsup and egg. Press into a greased 9-inch pie pan and bake at 350 degrees F. for 30 minutes. Cook lima beans until tender and spoon on top of hash. Top with cheese and return to oven to melt cheese. 6 servings.

Croquettes With Cheese Centers

"Ham Logs" or ham croquettes go over big, especially if made with the surprise centers of tasty cheese.

Ham Logs Surprise

- 2 tablespoons finely chopped or grated onion
- 1/2 cup uncooked white rice
- 1 1/2 cups water
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 tablespoon prepared mustard
- 1 teaspoon Worcestershire sauce
- 1 egg
- 1 1/2 cups ground cooked ham
- 6 cheese strips, 2" long, 1/2" thick, 1/2" wide
- 1 egg
- 1/4 cup fine dry cracker crumbs
- Sauce of your choice

Method:

Put the onion, rice, water, salt and pepper in a 2-quart saucepan. Bring to a vigorous boil. Turn the heat as low as possible. Cover with a lid and leave over this low heat 14 minutes. Remove saucepan from heat but leave lid on 10 minutes. While rice is cooking put crackers through meat grinder or food chopper. Then grind ham.

Stir the mustard, Worcestershire sauce, one of the eggs and the ham into the cooked rice. Cover and chill. Divide mixture into 6 portions using 1/2 cup of mixture for each portion. Shape each portion around a cheese strip to make log-shaped croquettes.

Beat the other egg. Roll each "log" first in the egg then in the cracker crumbs. Fry in deep hot fat (380 F.) until crisp and brown on all sides.

Serve with a sauce made from one or a combination of canned soups. Try mixing 1 can of tomato sauce, 1 can cream of pea soup and 1 cup of water. Or add 1 cup water to 1 can of condensed vegetable soup. Mushroom sauce made with slightly condensed cream of mushroom soup is especially good. Heat the sauce until hot.

This recipe makes 6 servings.

Salad or Dessert

Here's a smart-do when you want either a salad or a dessert. Peel banana and coat with softened cream cheese, whipped cream or peanut butter, then roll in candy-coated puffed wheat. Slice crosswise and serve on lettuce with mayonnaise; or in a dessert dish, according to your "needs."

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