



A tasty dressing tops off a wholesome combination of cottage cheese, tuna and vegetables for this salad.

Tuna Combines Nicely With Cottage Cheese and Fruit

Tuna combines beautifully with fruit or cottage cheese to make two delicious salads as outlined here:

Tuna-Cottage Cheese Salad
1 7-ounce can solid-pack tuna
2 tablespoons salad oil
1/4 cup vinegar
1 tablespoon sugar
1/4 teaspoon salt
1/2 teaspoon paprika
Crisp lettuce
2 cups cottage cheese
1 1/2 cups cooked peas
Drain tuna and reserve oil.
Combine tuna oil, salad oil, vine-

Tuna Crowns With Spanish Rice Tasty

With canned Spanish rice, these tuna crowns can be made in short order and provide a tasty main dish.

Spanish Tuna Crowns
6 eggs
1 teaspoon salt
1/4 teaspoon pepper
1 teaspoon dry mustard
4 tablespoons salad dressing
1 can (6 1/2 oz.) tuna fish
2 cans (15 oz.) Spanish rice
1/2 cup milk
1/4 lb. cheese
1 1/2 teaspoons Worcestershire Sauce
1 teaspoon prepared mustard
1/2 teaspoon salt

Hard cook the eggs. Mash the yolks or put them through a sieve. Add salt, pepper, dry mustard, salad dressing and tuna fish; beat until fluffy. Fill egg white halves with mixture.

Spread Spanish rice in a shallow two-quart baking dish. Arrange stuffed egg halves on top of Spanish rice. Bake at 400 degrees F. for 30 minutes.

To prepare sauce, place milk in a sauce pan; slice cheese into milk. Heat, stirring occasionally until well-blended. Add salt, Worcestershire Sauce, and mustard. Just before serving pour cheese sauce over Spanish rice and eggs. Serves six.

Variety of Toppings For Rice Puddings

Rice pudding is so good and so good for us, why not serve it often, perhaps with a variety of toppings. Always popular are whipped cream, plain cream or vanilla ice cream, but for a change try different flavors of ice cream or sherbets.

Sprinkle with multi-colored sugar, or grated nutmeg; or top with a spoonful of unsweetened applesauce, banana slices, orange slices, or canned peach slices. All these make tasty toppings.

YEAST NOTE

If you use active dry yeast in baking, be sure to look at the package and use it before the date (given on the package) expires.

SAUCE WITH HAM

Pan-fry squares of cooked ham and serve with a spicy relish sauce.

A Chiffon Dessert Pleasing

For a light and attractive dessert take a whirl at this chiffon cake.

Pineapple Chiffon Cake

Mix 1 envelope unflavored gelatin, 1/4 cup sugar and 1/4 teaspoon salt together thoroughly in the top of the double boiler.

Beat 3 egg yolks slightly; stir in 1 1/4 cups crushed pineapple and syrup. Add to gelatin mixture and cook over boiling water, stirring constantly, until gelatin is thoroughly dissolved, about 8 minutes.

Remove from heat and add 1/2 cup lemon juice. Chill to unbeaten egg white consistency.

Beat 3 egg whites until stiff. Fold in gelatin mixture. Beat 1/2 cup ice-cold water and 1/2 cup instant nonfat dry milk together with a rotary beater until stiff and mixture stands in peaks. Fold into gelatin mixture.

Spoon one-fourth of mixture into a 9 by 5 loaf pan; top with 2 large thin chocolate cookies; repeat twice and finish with a layer of the chiffon mixture. Chill until firm. Recipe makes 10 servings.

Dressy Pie Features Delicious Combination

Here's a dressy pie, easy to make, thanks to modern convenience foods. Coconut, instant banana pudding and apple sauce are some of the ingredients that go to make it a tasty dessert.

Shake-a-Coconut Banana Pie

1 1/2 cups chocolate cracker crumbs
6 tablespoons sugar
1/2 cup melted butter or margarine
1 cup canned apple sauce
1 cup shredded coconut
1-3 cup chopped almonds
1 teaspoon grated lemon rind
2 teaspoons lemon juice
1 1/4 oz. can evaporated milk
1 package instant banana pudding
Heavy cream

Mix crumbs and sugar; blend in butter or margarine. Press into 10" pie plate. Chill. Combine apple sauce, coconut, almonds, lemon rind and juice; mix well. Pour into pie shell. Gradually add evaporated milk to pudding; shake up or beat with rotary beater. Carefully pour over apple sauce layer. Chill at least 2 hours in refrigerator. If desired, may be topped with whipped cream. Yields 6-8 servings.

FOR NICE CRUMB

Want your yeast rolls to have a velvety creamy-white crumb? Use milk in their making.

Seafood Chowder Tasty One

This combination of seafoods in a chowder makes a hearty meal in itself. If you have one of these fancy turkeys, here's your dish:

Seafood Soup Supreme
4 tablespoons butter or margarine
3 medium-size onions, chopped
2 cups potatoes, cubed
1 quart liquefied instant nonfat dry milk
2 teaspoons salt
2 cups frozen shrimp, cooked
1 can oysters with liquor
1/2 cup canned lobster, flaked
Melt butter in large skillet; saute onions in butter until tender. Add potatoes, liquefied instant nonfat dry milk and salt. Cook over low heat, stirring occasionally, about 15 minutes, until potatoes are tender. Add seafood, cook over low heat about 15 minutes longer, until thoroughly heated. Do not boil. Recipe makes 8 to 10 servings.

Candy Storage

The ideal temperature for storage of candy is 70 degrees. If chocolates are at a higher temperature, they should be cooled as gradually as possible. When cooled too quickly, the cocoa butter rises to the top and turns gray.

This Spaghetti Dish Fine for a Busy Day

A fine answer to a busy-day cooking is a one-dish spaghetti offering. For one thing it keeps pan washing to a minimum since only the skillet is involved.

Spaghetti Dinner
First brown 4 lean pork chops (about one pound) in a large skillet. Add 3 1/2 cups cooked tomatoes (No. 2 1/2 size can), 1 1/2 teaspoons salt, 1/4 teaspoon pepper, 1 tablespoon each of brown sugar and vinegar.
Cover and simmer for 30 minutes. Add 4 ounces of long, uncooked, thin spaghetti; cover and simmer 30 minutes longer or until meat and spaghetti are tender. Arrange spaghetti and sauce on platter and place pork chops on top. Garnish and serve. Four fine servings.

Green Beans Get Extra Color Here

Green beans are given added color and flavor in this combination with a sauce featuring eggs and mayonnaise.

Goldenrod Green Beans
1 can (1 lb.) Cut green beans
2 hard-cooked eggs
2 teaspoons butter or margarine
2 teaspoons flour
1/2 cup milk
1/4 teaspoon salt
1/4 cup mayonnaise
Chop egg whites. Press yolks through sieve. Heat beans in their own liquid. Melt butter; blend in flour, salt and pepper. Slowly add milk. Stir constantly and cook until thick. Add egg white. Remove from heat; stir in mayonnaise. Drain beans, cover with sauce and

sprinkle with egg yolks. Serves four.

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