

Fried Green Pepper Strips

A medium-size skillet will be needed. Rinse, cut off tops, remove and discard white fiber and seeds from

2 large green peppers (about 1/2 lb.)
Rinse again and cut into rings 1/8 in. thick. Cut each ring into halves or thirds. Dip green pepper strips to coat evenly in a mixture of

- 1/2 cup fine dry bread crumbs
- 1/2 cup grated Parmesan cheese
- 1 1/2 teaspoons salt
- 1/4 teaspoon Accent
- 1/8 teaspoon pepper

Then dip in a mixture of

- 1 egg, slightly beaten
- 2 tablespoons water

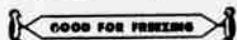
Dip again in crumb mixture. Chill in refrigerator 1 hour.

Heat in the skillet over medium heat

- Fat or cooking oil (not olive oil)
- to at least 1/2-in. depth

When fat is hot, fry as many chilled green pepper strips at one time as will float uncrowded one layer deep in fat. Fry about 30 sec., or until golden brown. Remove strips from fat with fork or slotted spoon. Drain over fat for a few seconds and remove to absorbent paper. Serve hot. *About 4 servings*

Mansion Squares



Semisweet chocolate lends special interest to this praise-winning cookie.

Grease an 11x7x1 1/2-in. baking pan.

Set out

- 6 oz. (1 pkg.) semisweet chocolate pieces

Sift together and set aside

- 1 cup sifted flour
- 1/2 teaspoon baking powder

- 1/4 teaspoon baking soda
- 1/8 teaspoon salt

Cream together until softened

- 1/2 cup butter or margarine

- 1 teaspoon vanilla extract

Add gradually, creaming until fluffy after each addition

- 3/4 cup firmly packed brown sugar

Add in thirds, beating thoroughly after each addition

- 1 egg, well beaten (until thick and piled softly)

Mixing until well blended after each addition, add dry ingredients in thirds to the creamed mixture.

Turn into prepared pan, spreading evenly into corners. Top with the semisweet chocolate pieces.

Bake at 350°F 30 min., or until a wooden pick inserted in the center comes out clean. Remove pan to cooling rack. Cut into 1 3/4-in. squares while still warm. Remove cookies to cooling racks.

About 2 doz. cookies

Cucumbers in Creamy Sweet-Sour Dressing

Rinse, pare if desired, and slice thinly

- 1 medium-size (about 1/2 lb.) cucumber

Put cucumber slices into a bowl. Mix in

- 2 tablespoons chopped onion

Set aside.

Put into a small bowl

- 1/2 cup cream

Add gradually, stirring constantly

- 2 tablespoons cider vinegar

Stir in

- 2 1/4 teaspoons sugar

- 3/4 teaspoon salt

- 1/8 teaspoon pepper

Pour dressing over cucumbers and toss to coat evenly. Chill thoroughly.

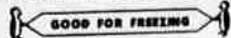
About 4 servings

A \$10 PRIZE-WINNING CAKE RECIPE

from a FAMILY WEEKLY reader

Mr. Albert E. Nienhuis
1436 Philadelphia, S. E.,
Grand Rapids, Mich.

Del-Mar Date Torte



A recipe prize to a man? This deceptively simple, simply delicious cake came to Mr. Nienhuis from his father, he tells us. Now he bakes it to serve during "stag evenings" at his home.

Set out an 11x7x1 1/2-in. cake pan.

For Torte Base—Measure into a bowl

- 1 1/4 cups sifted flour

Using a pastry blender or two knives, cut in until mixture resembles coarse corn meal

- 1/2 cup butter

Add gradually, mixing with a fork until well blended after each addition

- 1/4 cup cream

Finally, blend until dough can be easily gathered into a ball. Transfer dough to cake pan and pat lightly to spread evenly over bottom and up about 1 1/4 in. on sides of pan. Set in refrigerator.

For Filling—Using scissors dipped frequently in water, cut into small pieces

- 2 cups (about 1 lb.) pitted dates

Set aside.

Mix together and set aside

- 1/2 cup sugar

- 1/4 teaspoon ground cinnamon

- Few grains salt

Blend together

- 1 egg, well beaten (until thick and piled softly)

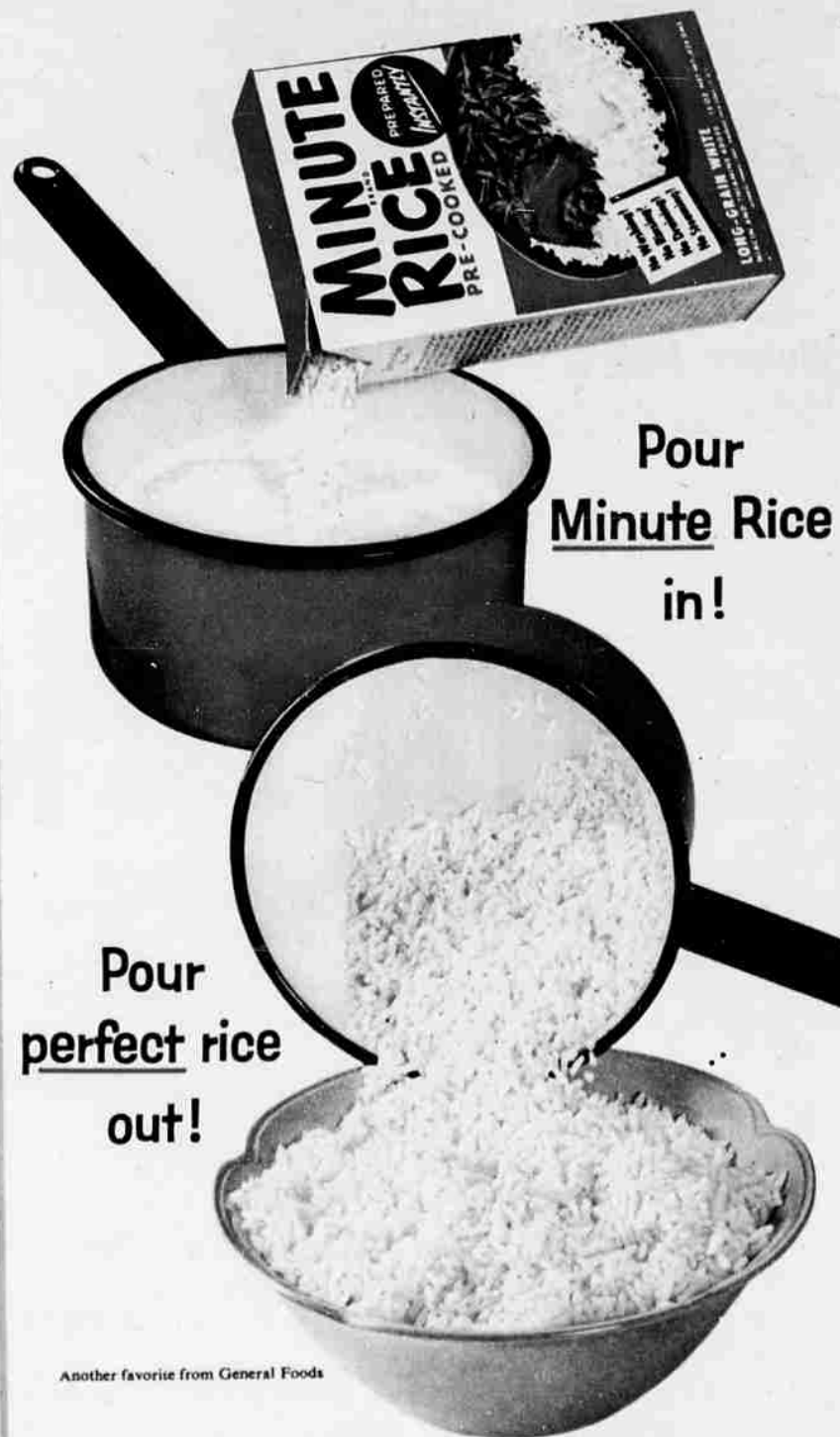
- 1/2 cup cream

Add sugar mixture gradually to egg mixture, blending thoroughly. Mix in the dates. Turn mixture into prepared pan.

Bake at 450°F 10 min. Reduce heat to 350°F and bake 35 to 40 min. longer, or until a wooden pick comes out clean when inserted in center. Remove pan to cooling rack.

About 12 servings

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