

for HALLOWEEN or...for an

ENCHANTED

evening



Sour Cream Doughnuts

GOOD FOR FREEZING

Frozen doughnuts should be served within two or three weeks to avoid any possible flavor of rancidity.

- 3 cups sifted flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- $\frac{3}{4}$ teaspoon salt
- 3 eggs
- $1\frac{1}{2}$ tablespoons vanilla extract
- 1 cup sugar
- 1 cup thick sour cream
- Hydrogenated vegetable shortening, lard, or cooking oil for deep-frying

1. Sift flour, baking soda, cream of tartar, and salt together. Set aside.
2. Beat eggs and vanilla extract until thick and piled softly. Add sugar gradually, beating thoroughly after each addition.
3. Stirring just until blended after each addition, alternately add dry ingredients in fourths, sour cream in thirds to egg mixture. Dough will be soft. (If necessary add additional flour, but keep dough as soft as can be easily handled.) Chill dough in refrigerator about 1 hr.
4. About 20 min. before deep-frying, fill a deep saucepan or automatic deep-fryer one-half to two-thirds full with hydrogenated vegetable shortening, lard, or cooking oil for deep-frying. Heat fat slowly to 365°F. When using automatic deep-fryer, follow manufacturers' directions for amount of fat and timing.
5. Turn chilled dough onto a lightly floured surface. Handling very lightly, roll dough $\frac{1}{2}$ in. thick and cut with a lightly floured doughnut cutter.
6. Deep-fry doughnuts and "holes" in heated fat. Fry only as many at one time as will float uncrowded one layer deep in the fat. Deep-fry 2 to 3 min., or until lightly browned. Turn doughnuts with a fork as they rise to surface (do not pierce) and several times during cooking.
7. Lift from fat with tongs or slotted spoon. Drain doughnuts and "holes" over fat for a few seconds before removing to absorbent paper.
8. Serve plain or sugared.

About 2 doz. doughnuts plus "holes"

Chili and Spaghetti

GOOD FOR FREEZING

- 2 tablespoons fat
- $\frac{1}{2}$ cup chopped onion
- 1 lb. ground beef
- 1 tablespoon chili powder
- $1\frac{1}{2}$ teaspoons salt
- $\frac{1}{8}$ teaspoon pepper
- $\frac{1}{8}$ teaspoon cayenne pepper
- 2 cups (1-lb. can, drained) kidney beans
- 2 cups (1-lb. can) tomatoes
- $1\frac{1}{2}$ qts. water
- $1\frac{1}{2}$ teaspoons salt
- 1 cup (4 oz.) uncooked spaghetti (broken in short lengths)

1. Heat fat in a large skillet. Add onion and cook until onion is transparent, occasionally moving and turning with a spoon.
2. Add the ground beef and cook over medium heat until lightly browned, breaking into small pieces with spoon.
3. Remove from heat. Sprinkle evenly with a mixture of the chili powder, salt, pepper, and cayenne pepper. Stir in the kidney beans and tomatoes.
4. Cover and simmer over low heat about 1 hr., stirring occasionally.
5. Heat water and salt to boiling in a large saucepan. Add spaghetti gradually. Boil rapidly, uncovered, 10 to 15 min., or until tender. Test tenderness by pressing a piece against side of pan with fork or spoon. Drain by turning spaghetti into a colander or sieve; rinse with hot water to remove loose starch.
6. Mix cooked spaghetti with chili and allow to remain over low heat 10 to 15 min. for flavors to blend. Stir occasionally.

6 servings

HOLIDAY-IN-CHICAGO RECIPE CONTEST

for Teen-Age FAMILY WEEKLY readers
For details of fabulous Grand Prize,
see page 11.



Jiffy Cookies

Use a prepared cookie mix or ready-to-bake commercial cookie dough. Before baking, decorate each cookie with gumdrops, cut in pieces, or semisweet chocolate pieces. Bake according to package directions.

Waffle Sundae Dessert

Heat prepared frozen waffles. Top with scoops of vanilla and strawberry ice cream. Spoon sweetened peach or apricot purée over top and sprinkle with chopped nuts.

Garlic-Buttered Popcorn

- 3 cups freshly popped popcorn
- $\frac{1}{4}$ cup butter
- 1 clove garlic, split
- 1 tablespoon chopped parsley

1. Put butter and garlic into a skillet. Heat until butter is melted.
2. Mix in the parsley. Remove garlic. Pour butter mixture over popcorn and lightly toss. About 2 cups popcorn

Quickburgers

- 1 to 2 tablespoons fat
- $\frac{1}{2}$ lb. ground beef
- $1\frac{1}{4}$ teaspoons oregano
- $\frac{1}{4}$ teaspoon garlic salt
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- $\frac{1}{4}$ teaspoon Accent
- $\frac{3}{4}$ cup (6 oz. can) tomato paste
- Ready-to-bake biscuits (1 8-oz. container)
- 5 slices sharp Cheddar cheese, cut lengthwise in quarters

1. Heat fat in a skillet. Add ground beef and cook over medium heat until browned, breaking into small pieces with a spoon.
2. Remove from heat. Sprinkle evenly with a mixture of the oregano, garlic salt, salt, pepper, and Accent; mix together. Stir in the tomato paste.
3. Pat biscuits into 4-in. rounds and place on baking sheets. Spoon 3 tablespoons of the meat mixture onto each round. Arrange 2 cheese strips over each.
4. Bake at 450°F 8 to 10 min. Serve immediately. 10 snacks