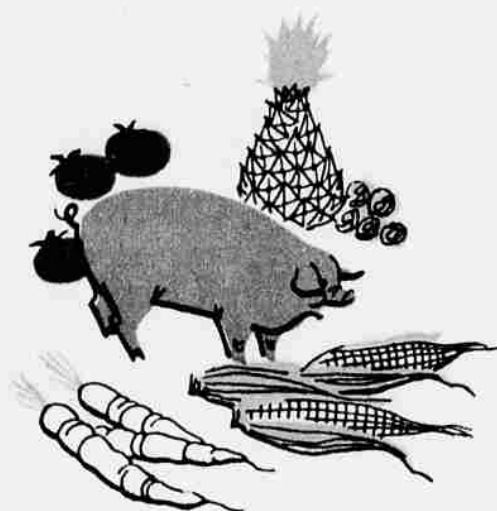


Something Special



Apple-Kraut Stuffed Spareribs

- 2 sections spareribs (about 1 lb. each section)
- $\frac{1}{4}$ cup butter or margarine
- $\frac{1}{4}$ cup chopped onion
- 4 cups (about 4 slices) soft $\frac{1}{2}$ -in. bread cubes
- 1 medium-size apple
- 2 cups sauerkraut
- 1 teaspoon caraway seeds
- Salt
- Pepper

1. Set out a shallow roasting pan with a rack.
2. Heat butter in a skillet. Add onion and cook over medium heat, occasionally moving and turning with a spoon, until onion is transparent.
3. Wash, quarter, core, pare, and dice the apple (about 1 cup, diced). Lightly toss together the diced apple, onion-butter mixture, bread cubes, sauerkraut, and caraway seeds.
4. Sprinkle both sides of sparerib sections with salt and pepper. Place one sparerib section on rack in roasting pan. Spread stuffing over it. Cover with second section. Fasten the sections together with skewers.
5. Roast at 350°F for 1½ hrs., or until meat is tender when pierced with a fork. Remove skewers. Cut spareribs into serving-size pieces and serve with the stuffing. *4 servings*

Note: If desired, occasionally brush spareribs with soy sauce during roasting. Or, lightly sprinkle surface of spareribs with brown sugar.

Applesauce Stuffed Spareribs

Follow recipe for Apple-Kraut Stuffed Spareribs. Omit apple. Set out 2 cups thick, unsweetened applesauce (1 1-lb. can). Mix 1½ cups of the applesauce with bread-cube mixture. During last 20 min. of roasting, spread remaining ½ cup applesauce over ribs.



Cream of Corn Soup

- 4½ cups (two No. 2 cans) cream-style corn
- 1 qt. milk
- 1 large onion, grated
- $\frac{1}{4}$ cup chopped celery
- $\frac{1}{4}$ cup chopped carrot
- 1 sprig parsley
- 5 tablespoons butter
- $\frac{1}{4}$ cup flour
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- $\frac{1}{2}$ teaspoon Accent

1. Force the corn through a sieve and set aside.
2. Mix together in top of a double boiler the milk, onion, celery, carrot, and parsley. Scald over simmering water (just until a thin film appears).
3. Melt butter in a heavy 2-qt. saucepan over low heat. Blend in flour, salt, pepper, and Accent. Stirring constantly, heat until mixture bubbles. Remove from heat.
4. Strain the scalded-milk mixture and add it gradually to butter-flour mixture, stirring constantly. Return to heat and stir until mixture is thickened. Stir in the sieved corn. Heat to serving temperature over very low heat (do not boil). *8 servings*

Golden Carrots in Ramekins

- 2 lbs. carrots
- 2 tablespoons cream
- 1 tablespoon melted butter
- $\frac{1}{2}$ teaspoon grated onion
- 2 tablespoons brown sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- Few grains ground nutmeg
- $\frac{1}{4}$ cup butter, melted
- $\frac{1}{2}$ cup fine dry bread crumbs
- $\frac{1}{4}$ cup blanched sliced almonds

1. Wash, pare or scrape carrots. Cook carrots in a small amount of boiling salted water in a covered pan 15 to 25 min., or until carrots are just tender. Drain if necessary.
2. Heat potato water, food mill, or ricer, and a mixing bowl by adding them with boiling water. Mash or rice carrots thoroughly. Whip in the cream, 1 tablespoon butter, onion, and a mixture of the brown sugar, salt, pepper, and nutmeg. Whip until carrots are light and fluffy.
3. Lightly toss together the $\frac{1}{4}$ cup melted butter, bread crumbs, and almonds.
4. Spoon carrot mixture into 8 individual shell-shaped ramekins. Sprinkle about 1 tablespoon of the nut mixture evenly over

carrot mixture in each of the ramekins. 5. Set temperature control of range at Broil (500°F or higher). Set ramekins on broiler rack about 3 in. from source of heat. Broil about 1 min., or until almonds and crumbs are lightly browned. Garnish with minced parsley. Serve immediately. *8 servings*

Tomato Pudding

A colorful meat accompaniment.

- 1 10-oz. can tomato purée
- $\frac{3}{4}$ cup firmly packed brown sugar
- $\frac{1}{4}$ teaspoon salt
- $\frac{3}{4}$ cup boiling water
- 6 slices bread cut in $\frac{1}{2}$ -in. cubes
- $\frac{1}{2}$ cup melted butter

1. Mix together in a saucepan the tomato purée, brown sugar, salt, and boiling water. Set over medium heat and bring to boiling. Boil 5 min.
2. Arrange bread cubes in a 1½-qt. baking dish. Pour melted butter over bread cubes and lightly toss together. Pour in the hot tomato mixture.
3. Bake at 350°F 30 min.
4. Garnish with overlapping slices of fresh tomatoes sprinkled with minced parsley. Serve immediately. *6 to 8 servings*