

SUMMER MENUS

Pan o' Rolls

CONVENIENCE  FOOD RECIPE

TO PREPARE: 12 MIN.

TO BAKE: 15-20 MIN.

- 1/4 cup butter or margarine
 - 1 clove garlic (thin, papery outer skin removed), crushed in a garlic press or minced
 - 2 tablespoons finely cut parsley
 - 2 8-oz. containers ready-to-bake biscuits
 - 1/2 cup shredded Parmesan cheese
1. Put butter and garlic into a small skillet. Heat until butter is melted. Mix in the parsley. Remove from heat.

2. Open biscuit containers according to directions on package. Separate biscuits; dip each biscuit in the garlic butter.
3. Overlap 15 of the biscuits around the outer-edge of a 9-in. round layer-cake pan; form inner circle by overlapping remaining biscuits. Drizzle any remaining butter over top of biscuits and sprinkle evenly with Parmesan cheese.
4. Bake at 425°F 15 to 20 min., until golden brown. Serve hot. 20 rolls

Glazed-Peach Pie

TO PREPARE: 1 HR. 15 MIN.

- 6 medium-size (about 1 1/2 lbs.) firm, ripe peaches
- 1 tablespoon lemon juice
- 1/4 cup sugar
- Pastry for 1-crust 8-in. pie (your favorite recipe or a prepared mix)
- Water
- 1/2 cup sugar
- 3 tablespoons cornstarch
- 2 tablespoons butter or margarine
- 1/8 teaspoon salt
- 1/8 teaspoon almond extract

1. Rinse peaches. Plunge into boiling water; then into cold water. Gently slip off skins. Cut peaches into halves; remove pits. If necessary, quickly blot peaches with absorbent paper. Slice enough peaches to yield 2 1/2 cups. Sprinkle lemon juice over peach slices and mix lightly.

Add 1/4 cup sugar and toss gently. Set aside for 1 hr.

2. Meanwhile, prepare pastry. Bake and set aside to cool.

3. When peaches have stood for 1 hr., drain, reserving sirup in a 1-cup measuring cup for liquids. Add enough water to sirup to make 1 cup liquid.

4. Sift together into a saucepan 1/2 cup sugar and the cornstarch. Add reserved peach sirup gradually, blending well after each addition. Stirring gently and constantly, bring cornstarch mixture rapidly to boiling; cook about 3 min., or until thick and clear.

5. Remove from heat; blend in the butter, salt, and almond extract. Add the peach slices and mix gently. Turn into pastry shell; cool. If desired, serve with whipped cream or ice cream.

One 8-in. pie

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EXCITING NEW CHEESEBURGER RECIPE

Hamburger patty, cheese slice and half a bun all broiled together! No wasted juices! No messy broiler! Delicious!

CARNATION BUNBURGERS

(Makes 6 servings)

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| 2/3 cup (small can) undiluted CARNATION EVAPORATED MILK | 1 1/2 teaspoons salt |
| 1 egg | 1/4 teaspoon pepper |
| 1 1/2 pounds ground beef | 1 teaspoon dry mustard |
| 1/2 cup fine cracker crumbs | 1/4 cup finely chopped onion |
| | 1/2 cup finely chopped green pepper |

1. Blend all ingredients together until well-mixed. Form meat mixture into 12 thin patties (about 1/4 cup each). Place each patty on hamburger bun half, covering completely. Place Bunburgers on broiler pan.



2. Broil 5-7 inches from heat for 5 to 7 minutes (or to your family's taste). Top each Bunburger with a cheese slice. Broil until cheese bubbles (1 to 2 minutes). Serve with potato chips and relishes.

