

It's time to enjoy these...

Spicy Tomato Bouillon

CONVENIENCE  FOOD RECIPE

TO PREPARE: 30 MIN.

- 1 1-lb. can tomato juice
- 1/4 cup chopped onion
- 1 tablespoon pickling spice
- 1 10 1/2- to 11-oz. can condensed consommé
- 1/2 cup chilled whipping cream
- 1/4 teaspoon curry powder

1. Set a bowl and rotary beater in refrigerator to chill.
2. Put tomato juice, onion, and pickling

spice into a 1-qt. saucepan. Simmer, uncovered, 20 min. Strain.

3. Combine tomato mixture with the consommé. Stir and heat thoroughly.

4. Using the chilled bowl and beater, beat whipping cream until soft peaks are formed when beater is slowly lifted upright. Beat in the curry powder with final few strokes.

5. To serve, pour tomato-consommé mixture into bowls and top with curry whipped cream. Serve immediately.

About 6 servings

Wilted Endive Salad

This salad is especially good with slices of hot tongue or pork shoulder butt.

TO PREPARE: 25 MIN.

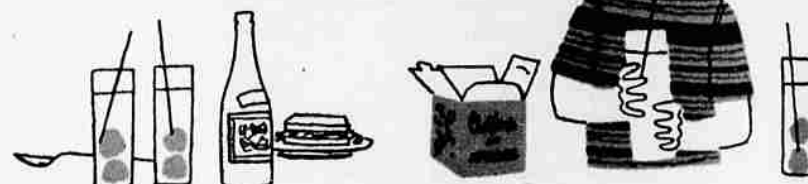
- 2 hard-cooked eggs, diced
- 1/2 bunch (about 1/2 lb.) curly endive
- 1/2 cup (about 1 medium-size) chopped onion
- Instant mashed potatoes (1 cup cooked)
- 4 slices bacon, diced and panbroiled (reserve bacon drippings)
- 1/2 cup cider vinegar
- 1/2 cup water
- 2 to 3 teaspoons sugar
- 1/2 teaspoon salt

1. Tear curly endive into pieces and put into a salad bowl. Add the diced eggs and onion; toss lightly together. Set in refrigerator to chill.

2. Meanwhile, following package directions, prepare enough instant mashed potatoes to yield 1 cup cooked.

3. Add to bacon and bacon drippings in skillet: the mashed potatoes, vinegar, water, sugar, and salt. Heat until mixture bubbles, stirring constantly. Pour dressing over the salad mixture and toss lightly to mix thoroughly. Serve immediately.

About 6 servings



Frosty Ginger Pick-Up

CONVENIENCE  FOOD RECIPE

TO PREPARE: 5 MIN.

- 1 qt. chilled ginger ale
- 1 pt. commercial sherbet (orange, lemon, or lime)

Pour ginger ale into four tall, chilled glasses. Spoon in the sherbet. 4 servings

Lemon-Ginger Pick-Up

Follow recipe for Frosty Ginger Pick-Up. Substitute Creamy Lemon Sherbet (on this page) for the commercially packaged sherbet. If desired, garnish with a mint sprig or maraschino cherry.

Creamy Lemon Sherbet

 GOOD FOR FREEZING 

TO PREPARE: 10 MIN. TO FREEZE: 3 HRS.

- 1 1/4 cups sugar
- 2 teaspoons grated lemon peel (grated through colored part only; white is bitter)
- 1/2 cup lemon juice
- 1/8 teaspoon salt
- 2 cups cream
- Few drops yellow food coloring

1. Set refrigerator control at coldest operating temperature. Set a bowl and

rotary beater in refrigerator to chill.

2. In a large bowl, blend together in order the sugar, lemon peel, lemon juice, salt, cream, and food coloring. Stir until sugar is dissolved. Pour into refrigerator tray and set in freezing compartment of refrigerator. Freeze until mushy.

3. Turn mixture into the chilled bowl and beat with the chilled beater until smooth. Immediately return mixture to refrigerator tray. Set in freezing compartment; freeze until firm. About 1 1/2 pts. sherbet



Hot Baked Bean Sandwich

CONVENIENCE  FOOD RECIPE

TO PREPARE: 15 MIN.

- 12 slices bacon, panbroiled and immediately twirled around tines of a fork to form a curl
- 1 1-lb. can baked beans in tomato sauce
- 1/4 cup finely chopped onion
- 2 tablespoons sweet pickle relish, drained
- 1 tablespoon light brown sugar
- 1/2 teaspoon dry mustard
- 1/8 teaspoon salt
- 8 drops Tabasco

6 slices Boston brown bread, about 1/4 in. thick

Softened butter or margarine

1. Mix together in a saucepan the beans, onion, pickle relish, brown sugar, dry mustard, salt, and Tabasco. Heat thoroughly over medium heat.

2. Lightly butter each slice of brown bread; cut into halves. Arrange three half-slices of bread on each plate to form an open triangle at the center. Spoon hot baked beans into triangle (see photo). Place a bacon curl on each half-slice of bread. Garnish with parsley sprigs.

4 sandwiches



Triple-Deck Sandwich

TO PREPARE: 25 MIN.

- 2 hard-cooked eggs, sliced
- 1/4 cup butter or margarine
- 1/2 teaspoon lemon or lime juice
- 1 1/2 teaspoons prepared mustard
- 1/4 lb. cooked ham slice, about 1/4 in. thick
- 6 slices white bread
- 4 slices rye bread
- 2 tomatoes, rinsed (peeled if desired), and thinly sliced
- 4 pimiento strips
- 4 pickle slices

1. Cream butter or margarine until softened. Gradually cream in lemon or lime

juice. Blend mustard into the creamed mixture. Set aside.

2. Cut ham slice into four 2-in. rounds.

3. Cut four slices of the white bread into 3 1/2-in. rounds, and the remaining two slices into four 2-in. rounds.

4. Cut rye bread into 2 1/2-in. rounds.

5. Flatten all rounds slightly with rolling pin. Spread one side of each round of bread with mustard butter. On each 3 1/2-in. bread round arrange tomato slices, a rye-bread round, egg slices, a 2-in. bread round, and a ham round. Top with pimiento and a pickle slice. (See photo.)

4 sandwiches