

## Appetite Teaser

TO PREPARE: 15 MIN.

Mix the following ingredients together in a saucepan; bring to boiling over low heat; strain; chill: 1 No. 2 can tomato juice, ½ cup orange juice, 2 tablespoons lemon juice, 2 tablespoons chopped onion, 1 teaspoon prepared horse-radish, 1 teaspoon sugar, ¼ teaspoon salt, ¼ teaspoon paprika, ¼ teaspoon celery seed, ½ bay leaf, 4 whole cloves, and few drops Tabasco. About 6 servings

## Smothered Franks with "Croutonned" Noodles

CONVENIENCE FOOD RECIPE

TO PREPARE AND COOK: 40 MIN.

2 cups chopped onion	1 4-oz. can mushroom stems and pieces
½ cup chopped green pepper	2 cups Rye Croutons
¼ cup butter	8 oz. uncooked medium noodles
¼ cup flour	¼ cup butter
1 10½- to 11-oz. can condensed beef bouillon	½ teaspoon celery seed
1 lb. frankfurters, cut in ½ in. pieces	1 cup thick sour cream

- Heat ¼ cup butter in skillet. Add onion and green pepper. Cook until onion is transparent and green pepper is just tender, occasionally moving and turning with a spoon.
- Blend in the flour. Add bouillon gradually, blending thoroughly. Stir in frankfurters, mushrooms, and mushroom liquid. Simmer uncovered 20 min., stirring occasionally.
- Meanwhile, cook, drain, and rinse noodles according to directions on package. Toss with the butter and celery seed. Keep noodles hot. Just before serving, toss in the croutons.
- When frankfurter mixture has simmered 20 min., remove from heat and vigorously stir in sour cream, 1 tablespoon at a time. Stirring constantly, cook over low heat until just heated, about 3 min. Do not boil. Serve hot over "Croutonned" Noodles. About 6 servings

## Rye Croutons

Add a pleasing texture to soups, salads, omelets, and casseroles with the addition of crisp, flavorful, browned rye croutons.

Heat 6 tablespoons butter in a large, heavy skillet, over low heat. Add 6 slices toasted rye bread cut into ¼- to ½-in. cubes. Turn and toss cubes until all sides are coated and croutons are browned. Remove from heat. 2 cups croutons

## Creamy Pudding

CONVENIENCE FOOD RECIPE

Accent the delicate flavor of this easy-to-prepare pudding by topping with a fruit or chocolate sauce or with fresh fruits.

TO PREPARE: 20 MIN. TO CHILL: 2 HRS.

¼ cup cold water	¼ teaspoon salt
1 tablespoon (1 env.) unflavored gelatin	1 teaspoon vanilla extract
2 egg yolks	¼ cup boiling water
½ cup sweetened condensed milk	2 egg whites

- Pour cold water into a small cup or custard cup. Sprinkle gelatin evenly over water. Let stand about 5 min. to soften.
- Beat egg yolks until thick and lemon-colored. Stir in sweetened condensed milk, salt, and vanilla.
- Stir softened gelatin; add boiling water and stir until gelatin is dissolved. Stir into egg-yolk mixture.
- Chill in refrigerator until mixture begins to gel.
- Lightly oil a 1-qt. mold with salad or cooking oil (not olive oil); set aside to drain.
- Just before gelatin mixture is of desired consistency, beat the egg whites until rounded peaks are formed. Spread over gelatin mixture and gently fold together. Turn mixture into mold. Chill until firm, about 2 hrs. Unmold. 6 servings

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