

meal of the month

PEAS DISTINCTIVE

TO PREPARE AND COOK: 15 MIN.



- 1 10-oz. pkg. frozen peas
- 1 beef bouillon cube
- 2 tablespoons butter or margarine, melted
- $\frac{3}{4}$ teaspoon sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{8}$ teaspoon tarragon leaves, finely crushed
- $\frac{1}{8}$ teaspoon finely crushed chervil
- Few grains black pepper

1. Cook peas according to directions on package, adding bouillon cube to water. When peas are tender, drain if necessary.
2. Add a mixture of the remaining ingredients. Toss lightly to coat peas thoroughly.

About 4 servings

SLICED-ORANGE RELISH

A colorful accompaniment for poultry or meat, it has a refreshing, slightly sweet tartness.

TO PREPARE: 10 MIN.

- 3 medium-size oranges, rinsed
- 1 tablespoon sugar
- 1 tablespoon wine vinegar
- 2 teaspoons instant minced onion (or 3 tablespoons finely chopped onion)

1. With a sharp knife, cut the peel and white membrane from oranges. Cut crosswise into $\frac{1}{4}$ -in. slices. Discard any seeds.
2. Add a mixture of the sugar, wine vinegar, and onion. Toss lightly; chill in refrigerator for several hours.

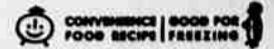
About 6 servings

FROZEN STRAWBERRY-SOUR CREAM MOLD

Pretty as a Valentine—and you'll love it!

TO PREPARE: 15 MIN.

TO FREEZE: 3 HRS.



- $\frac{1}{2}$ cup frozen sliced strawberries, drained
- 1 pkg. strawberry chiffon pie filling mix
- 1 cup thick sour cream, chilled

1. Chill a small bowl, beater, and 2-qt. mold.
2. Prepare pie filling mix according to directions on package. Set aside.
3. Using chilled bowl and beater, beat sour cream until it piles softly. Spread over chiffon mixture; add drained strawberries, and fold gently. Turn into mold. Freeze until firm, about 3 hrs. Unmold.

About 10 servings

PET and PARMESAN

make a nippy cheese spread you can't buy! Stirs up in a minute—because double-rich PET blends like cream



JUST 2 INGREDIENTS:

- $\frac{1}{2}$ cup PET Evaporated Milk
- $\frac{3}{8}$ cup grated Parmesan Cheese

Mix and let stand to thicken, about 5 minutes. Spark with onion or garlic salt when you like.

Handy a dozen ways, tell us your favorite!

- Spoon into baked potatoes • Spread on cut sides of French bread before warming
- Use as the cheese in your pizza • Fill slits in franks, bake or broil
- Add to green salads and toss • Baked Sandwiches: Spread on a slice of bread, top with tomato slice, bake until bubbly
- Stir into hot mashed potatoes • Spread on biscuits before baking
- Smooth on crackers, pop in the oven for hot appetizers • Serve over cooked spinach—real Italiano!



File this in your memory, and keep PET Milk handy—for a saucy spread that's sheer inspiration! But please, you'll be disappointed with any other form of milk. Only double-rich PET, the milk that's thick as cream, blends like cream, will make it rich and smooth-spreading.

WHATEVER WOULD GOOD COOKS DO WITHOUT PET?