

# BEST one-dish Lenten Meals from the Bake-Off Collection

Easy tuna recipes from **WHITE STAR TUNA** and **Pillsbury's BEST Flour**



**GAY TUNA SANDWICHES**  
Tuna salad baked between cheese biscuit rounds. Pimiento cheese sauce.  
6th Grand National Bake-Off

**GOURMET TUNA PIE**  
Hard-cooked egg and tuna mixture, flaky pie crust, cucumber sauce topping.  
7th Grand National Bake-Off

**TUNA 'N VEGETABLE BAKE**  
Tuna, choice of asparagus, peas or limas in cheese sauce, biscuit topping.  
... developed by Ann Pillsbury

**TUNA-AU-GRATIN**  
Tuna chunks, mushrooms, peas, pimiento, cheese and pastry crumb topping.  
9th Grand National Bake-Off



Here's Mrs. Herbert Ward Whitney, Dallas, Texas, with Art Linkletter, getting the exciting news: her Tuna-Au-Gratin, has been named a \$1,000 winner at the 9th Grand National BAKE-OFF.

BEST of the BAKE-OFF

There are times when "second best" just won't do . . .

So start with the best ideas . . . and bake 'em with the best.

Take those big chunks of tender, moist, prime fillet White Star brand tuna. It's carefully pressure-baked to protect its superb delicate flavor and texture. So be sure you get White Star—you won't be happy if you settle for less.

And don't even start unless you have the one flour that's white, fresh and smooth-blending: Pillsbury's BEST Flour. The prize-winning secret of these dishes is in those light, light biscuits and flakier crusts only Pillsbury's BEST can make.

You'll be amazed how much better the best can be. And pleased to discover how extra good your meals can be during Lent.

## TUNA-AU-GRATIN

Bride Second Prize Winner in Pillsbury's 9th Grand National Bake-Off by Mrs. H. W. Whitney, Dallas, Texas. Adapted by Ann Pillsbury

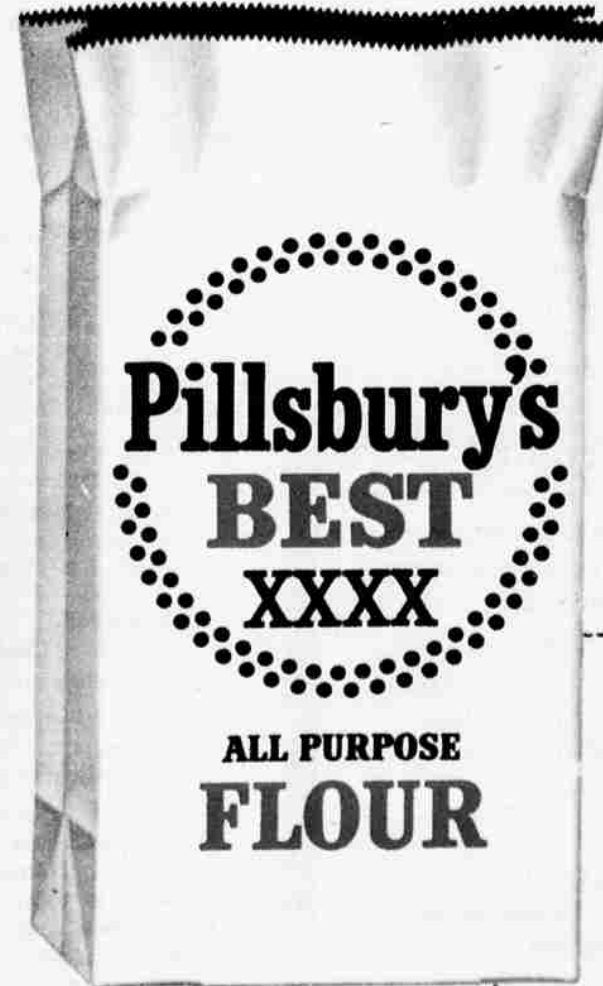
BAKE at 450° for 10 to 12 minutes,\* then at 425° for 12 to 15 minutes. MAKES 9-inch pie.

- Sift** together . . . 1½ cups sifted Pillsbury's BEST All Purpose Flour\* and ½ teaspoon salt into mixing bowl.
- Cut in** . . . ½ cup shortening until particles are fine.
- Sprinkle** . . . 4 to 5 tablespoons cold water over mixture with fork until dough is moist enough to hold together.
- Form** . . . . . into ball. Flatten to ½-inch thickness; smooth edges.
- Roll out** . . . . on floured surface to ¼-inch thickness. Fit loosely into 9-inch piepan. Trim pastry from edge of shell and place extra pieces in small baking pan. Fold edge to form a standing rim; flute. Prick generously with fork.
- Bake** . . . . . crust and pastry pieces in hot oven (450°) 10 to 12 minutes until light brown.

Crumble pastry pieces for a crumb topping.

- TUNA FILLING**
- Combine** . . . . in saucepan 1 can (10½ oz.) condensed cream of mushroom soup ¼ cup milk 2 tablespoons flour and 2 tablespoons onion flakes. Cook until thickened.
- Add** . . . . . 1 package frozen peas, thawed and drained 2 cans (7 oz. each) White Star Tuna\*\* and 1 can (4 oz.) pimiento, chopped. Bring to boil. Turn into baked pie shell.
- Sprinkle** . . . . 1 cup shredded American cheese over filling. Top with pastry crumbs.
- Bake** . . . . . in hot oven (425°) 12 to 15 minutes.

\*For use with Pillsbury's BEST Self-Rising Flour, omit salt and decrease water to 3 to 4 tablespoons. Decrease baking time to 8 to 10 minutes for pastry. \*\*Or use White Star "family size" can (9¼ oz.).



NEW! Family size 9¼ ounces



### Best One-Dish Meals Cookbook

Only from Pillsbury can you get this cookbook containing many prize-winning one-dish meal recipes from the Bake-Off Collection. There are 60 recipes in all—easy delicious main dishes featuring tuna recipes for Lent. To get your copy, send 20¢ along with your name and address to: One-Dish Meals Cookbook, Box 32, Minneapolis 60, Minnesota

Name \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_ Zone \_\_\_\_\_ State \_\_\_\_\_

Get all 4 recipes FREE inside specially marked sacks of Pillsbury's BEST Flour

Check here if you'd like FREE entry blank and information on this year's Grand National Bake-Off.