



# Supper Specials

*From main dish to dessert,  
simplicity is the keynote  
for these interesting, budg-  
et-balancing suggestions.*

**Family Weekly Cookbook**

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## SUPPERTIME SQUARES

CONVENIENCE  FOOD RECIPE

TO PREPARE: 35 MIN. TO BAKE: 25 MIN.

- 2 tablespoons butter or margarine
- 2½ cups chopped onion
- ½ teaspoon salt
- ¾ lb. pork sausage links
- 2 tablespoons water
- 1 cup thick sour cream
- 1 egg
- ½ teaspoon salt
- ¼ teaspoon white pepper
- 2 cups biscuit mix
- 2 tablespoons poppy seed
- ¾ cup milk
- 1 egg, well beaten

1. Heat butter in a large skillet. Add onion and ½ teaspoon salt. Cook over medium heat until onion is transparent.
2. Meanwhile, put sausages and water in a skillet. Cover and cook slowly 8 to 10 min. Remove cover and pour off fat. Brown links over medium heat. Remove links to absorbent paper to drain. Cut into ¼-in. pieces.
3. Grease a 10x10x1½-in. pan; set aside.
4. Beat until blended the sour cream, egg, salt, and pepper. Set aside.
5. Mix together in a bowl the biscuit mix and poppy seed. Add milk and beaten egg. Beat until just blended. Turn into pan and spread.
6. Distribute sausage pieces over batter; cover with onion. Pour sour-cream mixture evenly over onion. Sprinkle with paprika.
7. Bake at 400°F 25 min. Cut and serve hot.

8 or 9 servings

## LIME ICE

*Serve a scoop of lime and apricot ice together for a dessert which is frosty and a pretty pastel. Favorite cookies round out this perfect dessert.*

TO PREPARE: 25 MIN.

- ¼ cup cold water
- 2 teaspoons unflavored gelatin
- 3 cups water
- 2 cups sugar
- ¾ cup lime juice
- 2 tablespoons lemon juice
- 2 teaspoons grated lemon peel
- Green food coloring

1. Pour cold water into a small cup or custard cup. Sprinkle gelatin evenly over water. Let stand about 5 min. to soften.
2. Heat 3 cups water until very hot. Remove from heat and immediately stir in the softened gelatin until gelatin is completely dissolved. Add sugar, stirring until dissolved.
3. Blend in the lime juice, lemon juice, and grated lemon peel. To tint to desired color, mix in food coloring a drop at a time.
4. Cool. Pour into a refrigerator tray and set in freezing compartment. Freeze until firm (3 to 4 hrs.), stirring two or three times.

1 qt. ice

## APRICOT ICE

Follow recipe for Lime Ice. Decrease water to 1½ cups and sugar to 1 cup. Substitute 2 cups apricot nectar for lime juice and orange juice for lemon juice. Omit green food coloring.