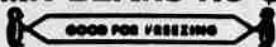


## LIMA BEANS AU GRATIN



TO PREPARE: 30 MIN. TO HEAT: 30-35 MIN.

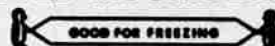
- 2 tablespoons butter or margarine
- 1 cup dry bread crumbs (about 3 slices bread)
- 1 tablespoon chopped parsley
- ½ teaspoon rosemary
- ½ teaspoon oregano
- 6 slices bacon, diced and panbroiled
- ¼ cup butter or margarine
- ½ clove garlic, crushed in a garlic press or minced
- 2 tablespoons flour
- 1½ teaspoons salt
- 1½ teaspoons dry mustard
- 2 cups milk
- 1½ tablespoons instant minced onion
- 6 oz. sharp Cheddar cheese, grated (1½ cups grated)
- 1 pimientó, chopped and well drained
- 5 cups cooked large dried lima beans (about 2 cups, uncooked)

1. Heat the 2 tablespoons butter in a skillet. Stir in the bread crumbs and lightly brown. Remove from heat and mix in the parsley, rosemary, oregano, and bacon. Set aside for topping.

2. Heat the ¼ cup butter with the garlic. Blend in a mixture of the flour, salt, and mustard. Heat until mixture bubbles, stirring constantly.
3. Remove from heat. Add milk gradually, stirring constantly. Add onion and cook rapidly, stirring constantly, until sauce thickens. Cook 1 to 2 min. longer. Cool slightly. Add cheese and stir until melted. Mix in the pimientó.
4. Turn lima beans into a 2½-qt. casserole. Blend in the cheese sauce. Top with crumbs.
5. Heat at 350°F 30 to 35 min.

About 8 servings

## FROSTED MOCHA BROWNIES



TO PREPARE: 25 MIN. TO BAKE: 40 MIN.

- 3 sq. (3 oz.) unsweetened chocolate, melted
- 2 tablespoons instant coffee
- 1½ cups sifted cake flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup butter or margarine
- 1 teaspoon vanilla extract
- 2 cups sugar
- 4 eggs, well beaten
- 1½ cups walnuts, chopped

1. Grease a 13x9½x2-in. baking pan.
2. Blend melted chocolate with instant coffee; set aside to cool.
3. Sift together the cake flour, baking powder, and salt; set aside.
4. Cream butter with vanilla extract until butter is softened. Add sugar gradually, creaming until fluffy after each addition.
5. Add beaten eggs in thirds, beating thoroughly after each addition. Blend in the cooled chocolate.
6. Beating only until smooth after each addition, add dry ingredients in thirds. Stir in the nuts. Turn batter into prepared pan and spread evenly.
7. Bake at 350°F 40 min. Remove pan to cooling rack. Cool completely.
8. Spread **Browned Butter Frosting** evenly over top. To serve, cut into bars and press a walnut half on center of each.

About 3 doz. brownies

**BROWNED BUTTER FROSTING**—Heat ¼ cup butter or margarine in a saucepan until lightly browned. Remove from heat. Blend in 2½ cups sifted confectioners' sugar, 3 tablespoons cream, and 1 teaspoon vanilla extract; beat until smooth. If necessary, blend in more cream for desired spreading consistency.

## OH, THOSE ICE CREAM SAUCES

... money can't buy such satin-smooth sauces as you stir up with double-rich PET Milk, Karo Syrup and Jell-O Instant Pudding!

### NO COOKING—JUST STIR

**CHOCOLATE SAUCE**—Mix until smooth 1 package Jell-O Chocolate Instant Pudding, ½ cup Light or Dark Karo® Syrup. Stir in gradually ¾ cup PET Evaporated Milk, 1 tsp. Vanilla. Let stand to thicken, 10 min.

**BUTTERSCOTCH SAUCE**—Follow recipe for Chocolate Sauce, but use Jell-O Butterscotch Instant Pudding and Dark Karo Syrup. Omit vanilla.

**ORANGE SAUCE**—Mix until smooth 1 package Jell-O Vanilla Instant Pudding, ½ cup Light Karo Syrup and ¼ cup undiluted Frozen Orange Juice Concentrate. Stir in ¾ cup PET Milk. Let stand to thicken, 10 min.

Any left? Cover and keep in refrigerator.



Sauces that pour smooth as a ribbon, taste lickin' good ... possible for just one reason: double-rich PET Milk. It blends like the richest cream. It blends that richness into flavors, too ... chocolate is fudgier, butterscotch more caramely, orange, m-m-m! **WHATEVER WOULD GOOD COOKS DO WITHOUT PET!**

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