

Surprise\* the family with Betty Crocker-Sunkist

# LEMON LAYER PIE!

## Creamy Chicken-Tomato Spaghetti

TO PREPARE: 25 MIN. TO HEAT: 10 MIN.

- 1 7-oz. pkg. long spaghetti
- 4 qts. water
- 1 tablespoon salt
- 1 tablespoon olive oil
- 5 cups cooked chicken pieces
- 2 1-lb., 3-oz. cans tomatoes, drained and cut in pieces
- 2 cups (about 8 oz.) grated sharp Cheddar cheese
- 1 4-oz. can mushrooms, drained
- ½ cup cream
- 2 tablespoons butter or margarine
- 3 tablespoons instant minced onion
- 1 teaspoon salt
- ¼ teaspoon black pepper
- 1 teaspoon paprika
- 2 tablespoons butter or margarine
- 1 cup (about 4 oz.) grated sharp Cheddar cheese
- 1 teaspoon paprika

1. Cook spaghetti until tender in boiling salted water with olive oil. Drain.
2. Gently mix into the cooked spaghetti the chicken and next nine ingredients.
3. Spoon mixture into a large shallow baking dish or onto a large heat-resistant platter. Dot with 2 tablespoons butter. Sprinkle evenly with remaining cheese and paprika.
4. Heat in a 350° F oven about 10 min., or until mixture bubbles.

10 to 12 servings

## Beef Stroganoff

TO PREPARE: 30 MIN. TO COOK: 25 MIN.

- 2 lbs. boneless beef (tenderloin, sirloin, or rib), cut in 2x½x¼-in. strips
- ½ cup flour
- 1 teaspoon salt
- ¼ teaspoon black pepper
- ½ cup butter
- ½ cup finely chopped onion
- 2 cups quick meat broth (use 2 beef bouillon cubes to 2 cups hot water)
- 3 tablespoons butter
- ½ lb. mushrooms, sliced lengthwise through stems and caps
- 1 cup thick sour cream
- 3 tablespoons tomato paste
- 1 teaspoon Worcestershire sauce

1. Coat meat strips evenly with a mixture of the flour, salt, and pepper.
2. Heat ½ cup butter in a large heavy skillet. Add meat strips and onion. Slowly brown on all sides, turning occasionally. When meat is browned, slowly add the meat broth. Cover and simmer 20 to 25 min., or until meat is tender.
3. Heat 3 tablespoons butter in a skillet over medium heat. Add mushrooms and cook until lightly browned and tender, occasionally moving and turning with a spoon.
4. When meat is tender, remove skillet from heat and add the mushrooms. Stirring vigorously, add to mixture in the skillet in very small amounts a mixture of the sour cream, tomato paste, and Worcestershire sauce. Return to heat. Continue cooking over low heat, keeping mixture moving, 3 to 5 min., or until thoroughly heated; do not boil. Serve with fluffy cooked rice.

About 6 servings

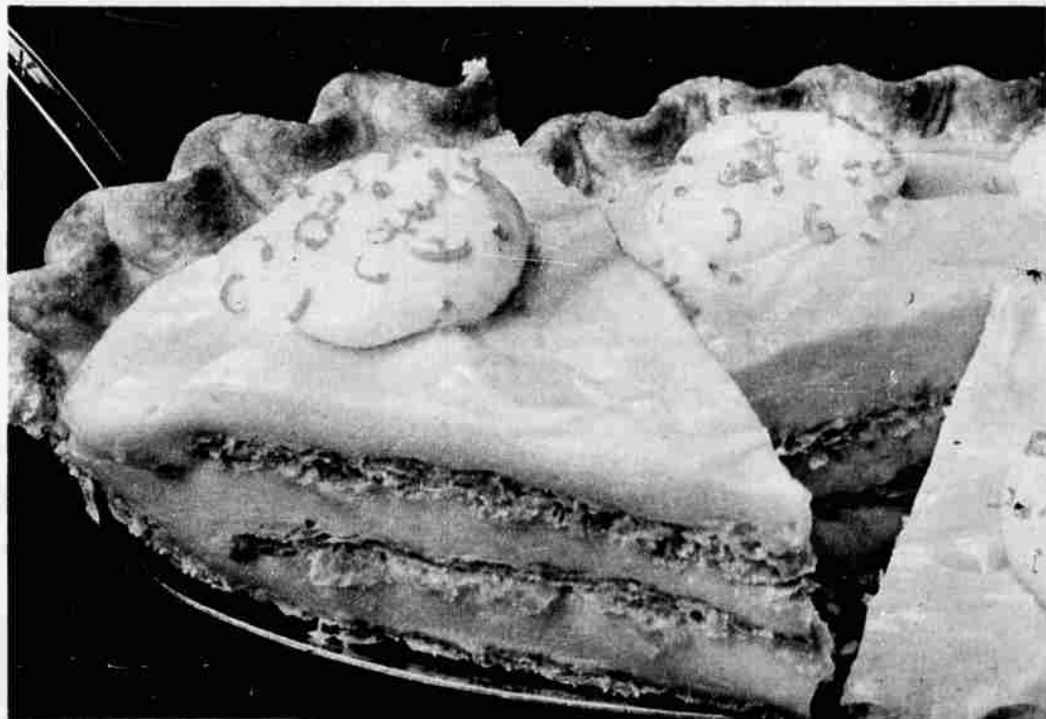
\*Surprise! Grated Sunkist Lemons for a fresh, tangy new taste. Good lemon pie always means *fresh* lemons. And this one gives you *all* the tart and tempting freshness of the fruit. Tangy, just-squeezed Sunkist Fresh Lemon juice. Plus the added lemony goodness of grated lemon peel! Just be sure your lemons say "Sunkist" right on the peel. That means the plumpiest and juiciest you can buy.

\*Surprise! Two extra-crispy crusts made from Betty Crocker Pie Crust Mix for a new pie texture. Our new pie crust mix in sticks is *instant* mixing... each stick makes a big, flaky 9" crust! Only 4 minutes from package to pan! It's the easiest-handling pie crust ever! Won't toughen no matter how much you handle it. It's homogenized... so rich in shortening it has to be molded in sticks!



Available in 2- or 4-stick package.

Betty Crocker



### LEMON LAYER PIE

2 tsp. unflavored gelatin  
½ cup fresh Sunkist Lemon juice  
3 eggs, beaten  
1½ cups sugar  
1½ tbsp. butter

grated peel of 1 Sunkist Lemon  
2 sticks Betty Crocker Instant Mixing Pie Crust Mix  
1 cup whipping cream, whipped  
grated lemon peel for garnish

Soften gelatin in lemon juice. Mix with eggs, sugar, butter, peel in saucepan. Cook over low heat, stirring until mixture thickens. Remove from heat; cover, chill until mixture mounds slightly when dropped from spoon. Heat oven to 475°. Mix pastry as directed on pkg. Make 9" Baked Pie Shell with half the dough; bake 8 to 10 min. Cool. Roll rest of dough into two 6" rounds; place on baking sheet; prick, bake 8 to 10 min. Cool. Fold half of whipped cream into filling. Spread 1/3 of filling in pie shell; top with baked round, more filling, baked round, rest of filling. Garnish with whipped cream and lemon peel. Chill at least 1 hr.

### SPECIAL OFFER!



Quality like this would retail for \$2. To get your Twin Star Pattern Stainless Steel Pie Server by Oneida Community Silversmiths, send 75¢ plus bottom from package of Betty Crocker Pie Crust Mix and the word "Sunkist" from peels of two Sunkist Lemons with your name and address, to: General Mills, Inc., Box 221, Minneapolis 60, Minn. Offer expires August 31, 1960.