



This hearty casserole boasts a zesty blend of sour cream and cottage cheese.

Ham 'n' Chicken Specialty

TO PREPARE: 25 MIN.

TO BROIL: 15 MIN.

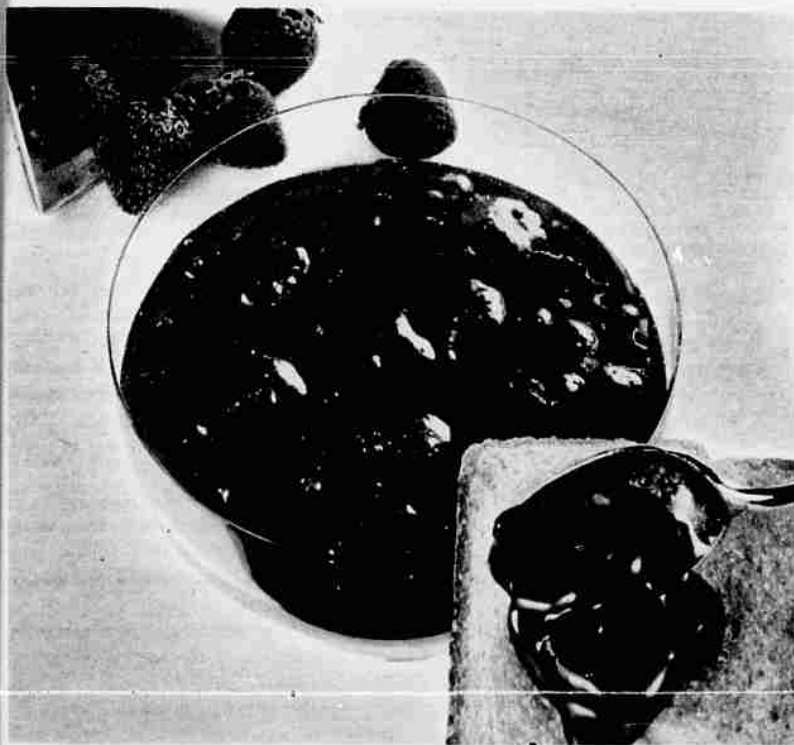
- 1½ cups thin spaghetti, broken in 1½-in. pieces
- ¼ cup butter
- 6 green onions with tops, finely chopped
- ¼ lb. fresh mushrooms, sliced lengthwise through stems and caps
- 1½ cups cooked ham pieces
- 1 cup cooked chicken pieces
- ½ teaspoon salt
- ½ teaspoon black pepper
- ½ teaspoon celery salt
- 1 cup thick sour cream
- 1 cup cream-style cottage cheese
- 1 cup shredded sharp Cheddar cheese

1. Cook spaghetti in boiling salted water until tender, according to pkg. directions. Keep warm.
2. Heat butter in a large skillet or saucepan. Add green onions and mushrooms and cook until vegetables are just tender, occasionally moving and turning with a spoon. Mix in ham, chicken, and a mixture of the salt, pepper, and celery salt; cook over medium heat until thoroughly heated.
3. Blend together the sour cream and cottage cheese. Add to the cooked spaghetti and toss lightly to mix thoroughly. Add ham mixture and toss lightly.
4. Turn into buttered 1½-qt. casserole or baking dish. Top evenly with shredded cheese.
5. Broil 3 in. from source of heat about 15 min., or until mixture is bubbly and cheese is delicately browned. Garnish with parsley.

About 6 servings

No jam tastes like the kind you make yourself!

Easy! Thrifty! No failures—and only one-minute boil with Certo or Sure-Jell!



Sure-Jell and Certo are brands of pectin... the fruit substance that causes jelling. The amount of pectin in fruits varies—so Sure-Jell or Certo takes the guesswork out of jam and jelly making. Easy recipes for all kinds of fruit with package and bottle.



Recipe for Strawberry Jam. Crush 2 quarts fully ripe berries. Mix 4½ cups prepared fruit in large saucepan with 1 box of powdered Sure-Jell. (Or use liquid Certo—recipe on bottle.) Stir over high heat until mixture comes to hard boil.



Stir in 7 cups sugar at once. Bring to full rolling boil; then boil hard 1 minute, stirring constantly. This short boil time means less juice boils away. So you get up to 50% higher yield—and fresher flavor! Tastes so much better than any jam you can buy!



Remove from heat: alternately stir and skim off foam for 5 min. Ladle quickly into 11 medium jars. Cover with paraffin. Sure-Jell and Certo are recommended by General Foods Kitchens.

