

**Family Weekly
Cookbook**

MELANIE DE PROFT
Food Editor



Cheeseroni Casserole with its colorful topping of fresh tomatoes is a satisfying and delicious version of a family favorite.

the family called Pasta---

... with its exciting variety of interesting shapes and sizes ranging from plain strips to fancy shells and curlicues—has an appeal for everyone. Combined with flavorful sauces, subtle herbs, and colorful fixin's, no wonder pasta has become a universal favorite.

Cheeseroni Casserole

TO PREPARE: 25 MIN.

TO HEAT: 30 MIN.

- 7 oz. elbow macaroni
- 2 cups (about 8 oz.) shredded sharp Cheddar cheese
- 1 teaspoon salt
- ¼ teaspoon black pepper
- ½ teaspoon oregano, crushed
- 1 small onion, thinly sliced
- 1½ cups (14½-oz. can) undiluted evaporated milk
- 2 tablespoons shredded Parmesan cheese
- 1 medium-size ripe tomato, cut in eight wedges

1. Cook macaroni according to directions on package; drain by turning into a colander.
2. Turn one-half of the macaroni into a buttered 2-qt. casserole. Cover with one-half the shredded Cheddar cheese. Mix together the salt, pepper, and oregano. Sprinkle one-half of mixture over cheese. Separate onion slices into rings and arrange one-half of rings over cheese. Pour about one-half the evaporated milk over onion. Repeat layering starting with macaroni and ending with evaporated milk. Sprinkle Parmesan cheese over top.
3. Heat in a 350°F oven about 20 min. Arrange tomato wedges on top of casserole. Return to oven and heat 10 min. longer.

6 to 8 servings

Garlic-Buttered Fusilli

Cook 8 oz. fusilli according to directions on package. Drain and keep hot. Put 5 tablespoons butter

and 1 clove garlic, crushed or minced, into a small skillet. Heat over low heat until butter is melted. Pour garlic butter over cooked fusilli, add a generous amount of finely chopped parsley, and toss until mixed.

About 6 servings

Creamy Green Noodles

TO PREPARE: 20 MIN.

- 8 oz. green noodles
- 2 tablespoons butter
- 3 tablespoons flour
- 1 teaspoon salt
- few grains black pepper
- 2 cups cream
- ¼ cup sliced pimiento-stuffed olives
- ¼ cup shredded Parmesan cheese
- 2 teaspoons grated lemon peel

1. Cook noodles according to directions on package. Drain, rinse, and keep hot.
2. Meanwhile, heat the butter in a saucepan. Stir in a mixture of flour, salt, and pepper. Heat until mixture bubbles. Remove from heat and add the cream gradually, stirring constantly. Continue to stir, bring rapidly to boiling, and cook 1 to 2 min. longer.
3. Toss olives and sauce with the cooked noodles. Turn into a warm serving dish. Sprinkle a mixture of Parmesan cheese and lemon peel evenly over the top. Serve immediately.

About 6 servings
(Continued)

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