

Pasta (Continued)

Casserole Italiano

TO PREPARE: 30 MIN.

- 6 oz. (about 2 cups) small macaroni shells
- 1 tablespoon butter
- 1 lb. ground beef
- 2 8-oz. cans tomato sauce
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon dried parsley flakes
- 1/2 teaspoon dried celery flakes
- 1/2 teaspoon basil
- 1/2 teaspoon thyme
- Few grains cayenne pepper
- Few drops Worcestershire sauce

TO HEAT: 45 MIN.

- 1 small bay leaf
- 1 small clove garlic, minced
- 2 3-oz. pkgs. cream cheese, softened
- 1 cup cream-style cottage cheese
- 3 tablespoons thick sour cream
- 1/4 cup finely chopped green onion with tops
- 2 tablespoons finely chopped green pepper
- 1 tablespoon butter, melted

1. Cook macaroni according to directions on package; drain.
2. Heat 1 tablespoon butter in a large, heavy skillet. Add the ground beef and cook until browned, separating meat into pieces with a spoon.
3. Stir in a mixture of tomato sauce, salt, pepper, parsley and celery flakes, basil, thyme, cayenne, Worcestershire sauce, bay leaf, and garlic. Cook, uncovered, over very low heat about 30 min., stirring occasionally. Remove from heat and discard bay leaf.

4. Blend together the cream cheese, cottage cheese, sour cream, green onion, and green pepper.
5. Turn one-half of the cooked macaroni into a 2-qt. casserole. Drizzle with one-half of the melted butter. Spread cheese mixture over macaroni and cover with the meat mixture. Top with remaining macaroni and drizzle with melted butter. Sprinkle with paprika.

6. Cover and heat in a 375°F oven 30 min. Remove cover and heat 15 min. longer.

About 6 servings

Spaghetti Loaf

TO PREPARE: 20 MIN.

- 4 oz. spaghetti, broken in 3-in. lengths
- 2 cups coarse, soft bread crumbs
- 2 tablespoons melted butter
- 6 eggs, well beaten
- 2 cups milk
- 1/2 cup butter, melted
- 1 teaspoon salt

TO BAKE: 1 HR.

- 2 tablespoons finely chopped parsley
- 2 tablespoons chopped green onion with tops
- 2 tablespoons chopped green pepper
- 2 tablespoons coarsely chopped pimiento

1. Cook spaghetti according to directions on package; drain.
2. Toss together bread crumbs and 2 tablespoons melted butter. Combine with cooked spaghetti and remaining ingredients; blend well. Turn mixture into a 13x9 1/2x2-in. baking pan.
3. Bake at 350°F about 1 hr., or until mixture is set and light golden on top.
4. Cut into squares and serve hot with a creamy mushroom sauce.

About 12 servings

Rotini with Almonds and Caraway Seed

TO PREPARE: 20 MIN.

- 8 oz. rotini
- 6 tablespoons butter, cut in pieces
- 1/2 cup salted toasted sliced almonds

- 1 tablespoon toasted caraway seed
- 4 teaspoons grated onion

1. Cook rotini (or substitute medium noodles) according to directions on package; drain.
2. Toss cooked rotini with remaining ingredients until well mixed. Serve immediately.

About 6 servings

Linguine with Marinara Sauce

TO PREPARE AND COOK: 25 MIN.

- 8 oz. linguine
- 1/2 cup olive oil
- 2 medium-size cloves garlic, sliced
- 3 1/2 cups (1-lb., 12-oz. can) tomatoes, sieved

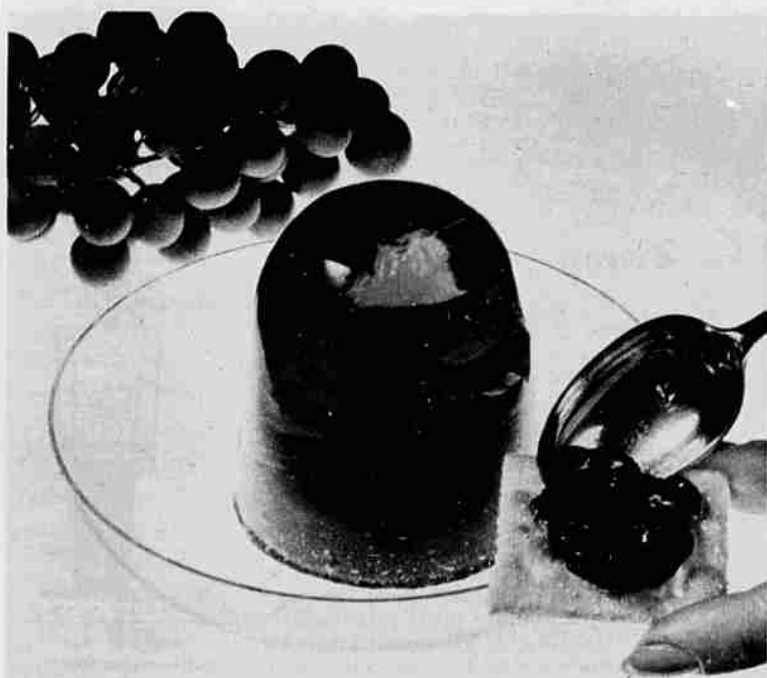
- 1 1/2 teaspoons salt
- 1/2 teaspoon black pepper
- 1 teaspoon oregano
- 1/4 teaspoon chopped parsley

1. Cook linguine according to directions on package. Drain and keep hot.
2. Heat the olive oil in a large deep skillet. Add the garlic and cook until browned. Add slowly, stirring constantly, a mixture of the remaining ingredients. Cook rapidly, uncovered, about 15 min., or until sauce is thickened; stir occasionally. If sauce becomes too thick, stir in 1/4 to 1/2 cup water.
3. Serve the sauce hot on the cooked linguine.

About 6 servings

No jelly 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. Recipes with package and bottle. Products of General Foods.



Recipe: perfect homemade grape jelly. Crush 3 1/2 lbs. ripe Concord grapes. Cover; simmer 10 min. with 1 1/2 cups water. Place in jelly bag; squeeze out juice. Mix 5 cups juice with 1 box Sure-Jell in large saucepan. (Or use liquid Certo—recipe on bottle.)



Bring to boil over high heat, stirring constantly. At once, stir in 7 cups sugar; bring to boil again. Boil hard 1 min., only, stirring constantly. This short boiling time gives you fresher flavor. And less juice boils away, so you get up to 50% higher yield!



Remove from heat; skim and pour into glasses. Paraffin at once. Yield: 12 medium glasses for pennies a glass! And you're sure of perfect results with powdered Sure-Jell or liquid Certo!

