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MAN IN THE KITCHEN

(Continued from page 12)

Herb-Garlic-Flavored Popovers

TO PREPARE: 20 MIN. TO BAKE: 40 MIN.
(allow 10 min. for popovers to remain
in oven after heat is turned off)

- 1 cup sifted flour
- 1/2 teaspoon salt
- 2 tablespoons butter, melted
- 1 large clove garlic, crushed in garlic press
- 1/2 teaspoon thyme
- 2 teaspoons finely snipped parsley
- 3 eggs, slightly beaten
- 1 cup milk

1. Grease with cooking oil seven 5-oz. heat-resistant glass custard cups. Set aside.
2. Sift the flour and salt together into bowl.
3. Stir garlic, thyme, and parsley into melted butter. Beat milk and seasoned butter into beaten eggs.
4. Make a well in center of dry ingredients and pour in the egg-milk mixture. Beat vigorously with rotary beater until batter is smooth.
5. Half-fill the custard cups with the batter.
6. Bake at 475°F 10 min. Reduce heat to 350°F and bake 30 min. Turn off heat; leave popovers in oven 10 min. longer. 7 popovers

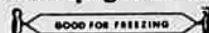
Father's Favorite Dumpling Dessert

TO PREPARE: 15 MIN. TO COOK: 20 MIN.

- 3 medium-sized firm, ripe, fresh d'Anjou or Bosc pears
- 1 1-lb. can whole cranberry sauce
- 1/2 cup water
- 1 cup biscuit mix
- 1 tablespoon sugar
- 1/2 cup milk

1. Wash, cut into halves, and core pears (do not pare); set aside.
2. Blend cranberry sauce and water together in a large, heavy skillet having a tight-fitting cover. Place over medium heat.
3. Arrange pear halves, cut side up, in the cranberry mixture; cover skillet and cook about 5 min., or until pears are just tender.
4. Meanwhile, combine biscuit mix and sugar in a bowl; add milk and stir until just blended. Drop batter into pear cavities, using one heaping tablespoon batter for each pear half. Cover and continue cooking 15 min.; do not remove cover during cooking.
5. Spoon cranberry sauce over dumplings and serve pears warm with plenty of cream. 6 servings

Italian Spaghetti Sauce



Flavorwise, this sauce with its many ingredients is unsurpassable and well worth the time spent in preparation.

TO PREPARE: 30 MIN. TO COOK: ABOUT 4 HRS.

- 1/2 cup olive oil
- 3 medium-sized onions, finely chopped (about 1 1/2 cups)
- 4 cloves garlic, finely chopped
- 1 lb. ground beef
- 1/2 lb. ground veal
- 1/2 lb. hot Italian sausage, cut in small pieces
- 1 green pepper, chopped (about 3/4 cup)
- 2 6-oz. cans tomato paste
- 1 can (about 1 1/2 cups) condensed tomato soup
- 2 cups water
- 1 1-lb., 13-oz. can (about 3 1/2 cups) Italian-style tomatoes
- 1 1/2 teaspoons Angostura bitters
- 1 1/2 teaspoons Worcestershire sauce
- 1 teaspoon salt
- 1 teaspoon sugar
- 1/2 teaspoon celery salt
- 1/2 teaspoon crushed red pepper
- Dash chili powder
- Dash ground cinnamon
- Dash fennel seed
- Dash oregano
- 3 bay leaves
- 4 whole allspice, crushed
- 1/2 lb. fresh mushrooms, sliced
- 1/2 cup chopped green or ripe olives
- 1 4-oz. can pimientos, drained and chopped

1. Heat the olive oil in a heavy skillet. Add the onion and garlic and cook until onion is tender, about 5 min. Add the beef, veal, and Italian sausage and brown well, stirring occasionally.
2. Meanwhile, combine in a large, heavy saucepan or sauce pot the remaining ingredients except mushrooms, olives, and pimientos. Stir in the browned meat and onion.
3. Bring mixture to boiling and simmer, uncovered, at least 4 hrs., stirring occasionally with a wooden spoon. If necessary, add a little hot water as sauce thickens during cooking.
4. One-half hour before sauce is done, stir in mushrooms, olives, and pimientos.
5. Serve sauce over cooked spaghetti and top servings with grated Romano cheese.

Sauce for 8 to 12 servings

Green Beans with Dill-Sour Cream Sauce

TO PREPARE AND COOK: 20 MIN.

- 2 10-oz. pkgs. frozen cut green beans
- 2 tablespoons butter or margarine
- 2 tablespoons finely chopped onion
- 1 tablespoon flour
- 1/4 teaspoon salt
- Few grains black pepper
- 1 teaspoon dill weed
- 1 cup thick sour cream

1. Cook beans in boiling, salted water following directions on package. Drain and keep hot.
2. Meanwhile, heat butter in a heavy saucepan; add onion and cook until onion is light golden. Add flour, salt, pepper, and dill weed; cook, stirring constantly, until mixture bubbles.
3. Remove from heat and blend in the sour cream. Set saucepan over low heat; stir constantly until heated through (do not boil). Combine the sauce with hot beans. Serve immediately. 6 to 8 servings