



Refreshing Tomato Cooler, juicy Broiled Burgers with Lightning Cheese Sauce, and a bowl of assorted fresh fruit—an informal supper that is easy on the hostess.

BEGIN THE FALL SEASON ON A *Note of Leisure*

Family Weekly Cookbook • MELANIE DE PROFT, Food Editor

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THE CASSEROLE COOKBOOK



TO: FAMILY WEEKLY BOOKS,
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Enclosed find \$_____ for which please send me postpaid _____ copies of "The Casserole Cookbook" @ 50¢ each. (No stamps or C.O.D. orders, please; satisfaction guaranteed or money refunded.)

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Tomato Cooler

CONVENIENCE FOOD RECIPE

TO PREPARE: 15 MIN.

TO CHILL: 4 HRS.

- 2 10½-oz. cans condensed tomato soup
- 2 soup cans water
- 1 large clove garlic, crushed in a garlic press or minced
- 4 teaspoons lemon juice
- 10 drops Tabasco
- ½ teaspoon basil, crushed
- ½ cup chopped cucumber
- ½ cup chopped green pepper
- 2 tablespoons chopped green onion

Blend first six ingredients together thoroughly. Stir in vegetables. Refrigerate 4 hrs., or until thoroughly chilled. Serve in chilled glasses or mugs.
6 to 8 servings

Broiled Burgers

TO PREPARE: 10 MIN.

TO BROIL: ABOUT 10 MIN.

- 2 lbs. ground beef
- 2 teaspoons salt
- ¼ teaspoon black pepper
- ½ teaspoon Accent

Lightly mix all ingredients together and shape into eight patties. Broil about 3 in. from source of heat for about 10 min., turning once. Serve on toasted hamburger buns with *Lightning Cheese Sauce*.

For variety, mix in one or any combination of the following ingredients with the seasonings: ½ cup chopped onion, 1 cup chopped green onion (including tops), ¼ cup chopped green pepper, ¼ cup chopped pimiento-stuffed olives, or 1 teaspoon dill weed. Or, for *Black Pepper Burgers*, mix in 1 tablespoon Worcestershire sauce with the seasonings and press about ¾ teaspoon coarsely crushed peppercorns onto top and bottom of each patty before broiling.

8 burgers

Lightning Cheese Sauce

CONVENIENCE FOOD RECIPE

TO PREPARE AND HEAT: 5 MIN.

- 1 11-oz. can condensed Cheddar cheese soup, undiluted
- 1 tablespoon lemon juice
- ½ teaspoon prepared mustard
- ¼ teaspoon cayenne pepper

Blend all ingredients together in a saucepan; heat thoroughly.
About 1½ cups sauce

Lazy Susan Accents

On a Lazy Susan, arrange bowls with the following accents so that guests may top their burgers as they choose: chopped dill pickles; pitted ripe olives, quartered; capers; salted peanuts, coarsely chopped; onion slices; green pepper rings; tomato slices; and hot dogs, cut lengthwise and crosswise.

Fruit Bowl

Pour *Lime Sirup* over an assortment of ripe fresh fruit in a crystal bowl. Toss lightly and chill. Serve with a generous amount of sirup spooned over each serving.

Lime Sirup (1½ cups)—Mix 1 cup sugar and 1 cup water together in a saucepan; stir over low heat until sugar is dissolved. Cover, bring to boiling, and boil 5 min.; cool. Stir in 3 to 4 tablespoons lime juice. Store in refrigerator until ready to use.

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