

Austrian Gemütlichkeit

... warm hospitality,
picturesque countryside, and fine food!



Stuffed Breast of Veal with gravy, buttered vegetables, and Custard-Filled Torte are the highlights of a meal which an Austrian family might round out with a tureen of hearty soup, mashed potatoes, and a sweet-sour cucumber salad.

Way to a Hungry Man's Heart!

Here's a cookbook that includes Wiener Schnitzel, Sauerbraten, Stollen, Kuchen—and best-loved German recipes from appetizers to Pfeffernüsse, Hosenpfeffer to dessert. Recipes Americans have made their own are in

THE GERMAN AND VIENNESE COOKBOOK

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Family Weekly Cookbook

MELANIE DE PROFT, Food Editor

Breast of Veal with Apple 'n Prune Stuffing

- ½ cup butter
- ¼ cup finely chopped onion
- ¼ cup diced celery
- 6 slices bread, toasted and cubed
- ½ cup water
- ½ cup chopped cooked prunes
- 1 cup diced unpared apple
- 1 egg, slightly beaten
- 1 teaspoon salt
- ¼ teaspoon black pepper
- ½ teaspoon poultry seasoning
- 1 3½-lb. breast of veal, boned and rolled (about 2¼ lbs.)
- ½ teaspoon salt
- ¼ cup butter
- ½ cup water

1. Heat the ½ cup butter in a skillet; add onion and celery and cook about 5 min., stirring occasionally.
2. Put bread cubes into a large bowl; add ½ cup water, the vegetable mixture, the next three ingredients, and a mixture of the salt, pepper, and poultry seasoning; mix lightly and thoroughly.
3. Unroll veal and spread the stuffing to within 1 in. of the edge of the meat. Re-roll jelly-roll fashion and tie. If necessary, secure ends with skewers. Rub meat with the ½ teaspoon salt.
4. Heat the ¼ cup butter in a roasting pan or Dutch oven; add the meat and brown well on all sides, about 20 min.
5. Set meat on a rack; slowly add the ½ cup water. Cover pan; set in a 325°F oven about 2 hrs., or until meat is tender.
6. Transfer meat to a heated serving platter and garnish with butter baked apple rings and parsley sprigs.

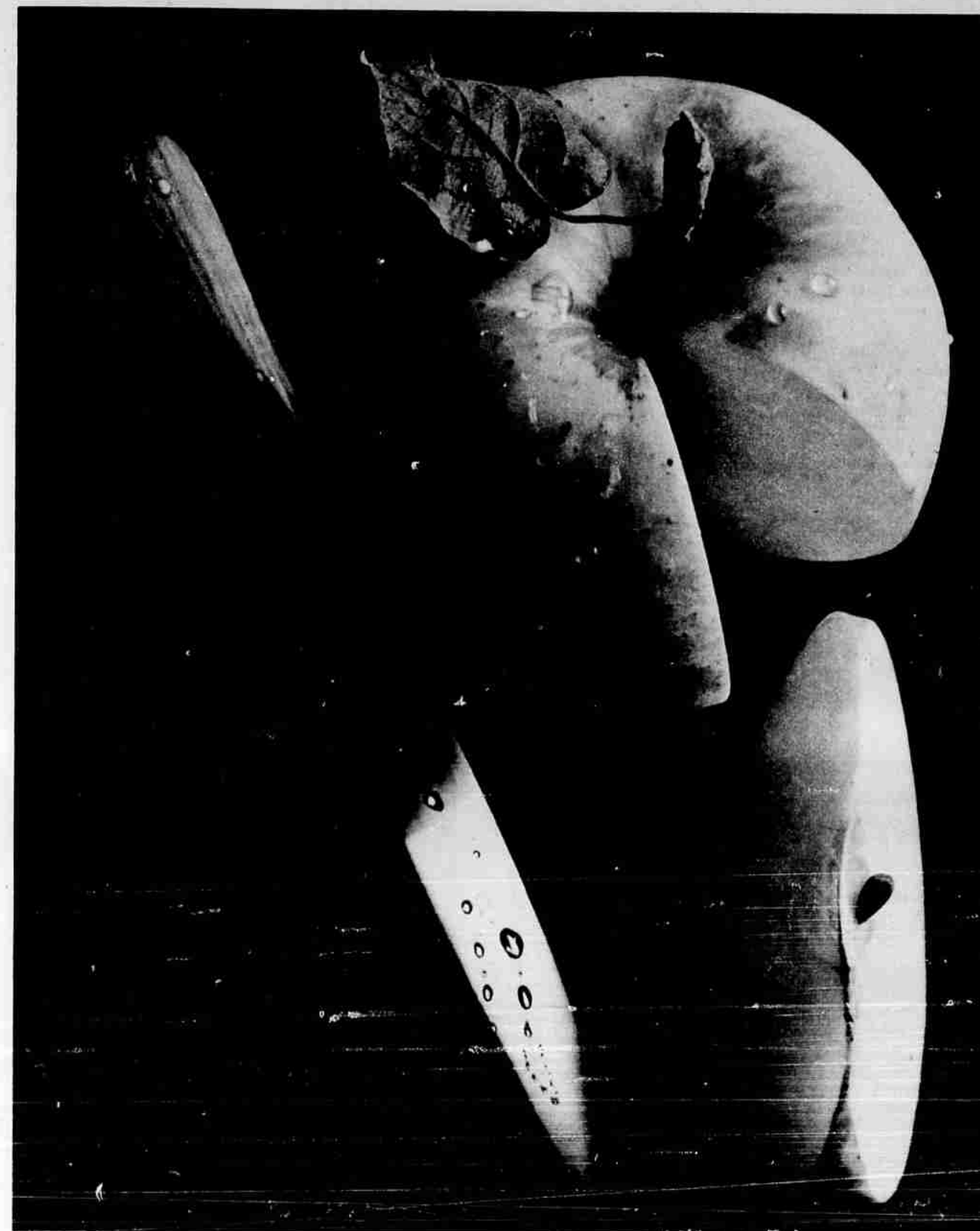
About 6 servings

Gingersnap Gravy—Drain drippings and fat from roasting pan. Allow fat to rise to surface and skim it off; reserve 3 tablespoons. Heat the fat and drippings (about ¾ cup) in a saucepan; blend in 6 finely crushed gingersnaps; heat until mixture bubbles. Remove from heat and gradually add 1 cup water, blending well. Bring to boiling and boil 1 to 2 min., stirring constantly. Season with salt and black pepper as desired.

About 1½ cups gravy

Ginger Gravy—Follow recipe for Gingersnap Gravy. Substitute a mixture of 3 tablespoons flour, ½ teaspoon Accent, ¼ teaspoon salt, ¼ teaspoon black pepper, and ½ teaspoon ground ginger for the gingersnaps.

(Continued on page 10)



Any apple worth its salt is worth Morton



(When it rains it pours)