

Stuffed Steak Rolls

- 6 cube steaks
- ½ cup lemon juice
- ½ cup soy sauce
- ½ cup water
- 2 teaspoons ground ginger
- ½ cup sugar
- 1 clove garlic, minced
- Stuffing (see recipe)
- 2 tablespoons butter or margarine

1. Put cube steaks into a large, shallow baking dish. Pour a mixture of next six ingredients over them and marinate for 30 min.
2. Drain steaks well, reserving marinade.
3. Put a large spoonful of stuffing at end of each cube steak. Roll up as for a jelly roll and secure with metal or wooden picks.
4. Heat butter or margarine in a large skillet. Add the steak rolls and brown well on all sides, brushing frequently with marinade. Cover skillet and cook about 5 min., or until meat is tender. *6 servings*

Stuffing

- 12 slices white bread, toasted
- ½ cup butter or margarine, melted
- ¼ cup milk
- 1 teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon crushed rosemary
- 3 tablespoons snipped parsley
- 3 tablespoons minced onion

Soak toasted bread in cold water, squeeze out as much of the water as possible, and pull into fluffy pieces. Pour a mixture of the butter or margarine, milk, and seasonings over the bread. Add the parsley and onion and toss lightly to mix. *4 cups stuffing*

Zucchini Boats

- 8 medium-sized zucchini, washed and ends removed
- 1 medium-sized tomato, cut in small pieces
- ¼ cup chopped salted almonds
- 2 teaspoons snipped parsley
- 1 teaspoon finely chopped onion
- ½ teaspoon seasoned salt
- 2 teaspoons butter or margarine, melted
- ¼ cup cracker crumbs

1. Cook zucchini, covered, in a small amount of boiling, salted water until crisp-tender, about 10 min. Drain; cool.
2. Cut lengthwise into halves and scoop out and discard centers. Coarsely chop four zucchini shells; set remaining shells aside. Mix chopped zucchini with tomato, then add the next four ingredients and mix well.
3. Spoon filling into zucchini shells; sprinkle with a mixture of butter or margarine and crumbs. Put on a baking sheet.
4. Place under broiler 4 in. from source of heat for 3 min., or until crumbs are golden brown and zucchini is heated through. *6 servings*

Cheese-Filled Head Lettuce

If you're a lady in a hurry, serve the ever-popular tossed salad, but for something more distinctive, we suggest this dressed-up treatment for a head of lettuce.

- 1 large head lettuce
- 8 oz. cream cheese, softened
- 3 oz. Blue cheese
- 2 tablespoons chopped parsley
- 2 teaspoons grated onion
- 1 teaspoon Worcestershire sauce
- ½ teaspoon prepared mustard
- 2 drops Tabasco
- 3 ripe tomatoes, sliced

1. Rinse and remove outer leaves from lettuce. Cut out core and the entire heart with a sharp, pointed knife.
2. Mix cream cheese and Blue cheese together. Blend in the parsley, onion, Worcestershire sauce, prepared mustard, and Tabasco.
3. Spoon cheese mixture into hollow of the lettuce head. Pack tightly. Wrap in moisture-vaporproof material. Chill.
4. To serve, cut into wedge-shaped pieces. Garnish each serving with a generous number of tomato slices. *8 servings*

Orange-Bean Medley

- 1 1-lb., 12-oz. can pork and beans with tomato sauce
- 1 tablespoon butter or margarine
- ¼ cup chopped onion
- ¼ cup all-purpose barbecue sauce
- 2 to 3 tablespoons light brown sugar
- ½ teaspoon grated orange peel
- 1 orange, peeled and cut in pieces

1. Heat butter or margarine in a large, heavy skillet; add onion and cook until lightly browned, stirring occasionally.
2. Blend in the barbecue sauce, brown sugar, and orange peel. Stir in the orange pieces and beans, mixing well.
3. Cook over low heat for about 30 min. Turn beans into a casserole or other serving dish. Garnish with orange slices, if desired. *6 servings*

Chocolate-Chipped Tortoni

- ½ cup almond macaroon crumbs*
- 1 cup chilled whipping cream
- 2 tablespoons sugar
- 1½ teaspoons vanilla extract
- 1 egg white
- 2 tablespoons sugar
- 3 oz. (½ cup) semisweet chocolate pieces
- 1 tablespoon hydrogenated vegetable shortening

1. Beat cream until it is of medium consistency (piles softly). With final few strokes, beat in 2 tablespoons sugar and vanilla extract. Fold in macaroon crumbs.
2. Using clean beater, beat egg white until frothy. Add 2 tablespoons sugar gradually, beating well after each addition. Continue until stiff peaks are formed (peaks remain standing when beater is slowly lifted upright). Fold into whipped cream mixture. Turn into refrigerator tray and set in freezer until mixture begins to freeze, about 1 hr.
3. Place six 2-in. paper baking cups in muffin-pan wells.
4. About 20 min. before removing mixture from freezer, melt chocolate pieces in top of double boiler over hot (not steaming) water. When melted, blend in the shortening.
5. Turn partially frozen mixture into a chilled bowl. Quickly crush and stir with a spoon until smooth but not melted. Stir constantly while pouring in a thin stream of melted chocolate. (The chocolate forms thin, firm pieces or "chips" as it is blended into the cold mixture.) Immediately spoon mixture into paper cups. Return to freezer and freeze until firm, about 2 hrs.
6. Decorate with whipped cream rosettes or a border of whipped cream. *6 servings*

*If macaroons are moist, dry and toast them slightly in a 325°F oven before crushing.

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