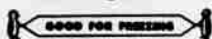




Dlectable Duets

These four main dish recipes and their accompanying vegetables or salads are offered as suggestions from which you can plan equally imaginative and appropriate combinations of your own. In the meantime, while you exercise your culinary creativity, let these recipes be the bases of four sure-to-please meals.

Sausage Pie



Let nothing, but nothing distract your guests from the full-flavored excellence of this unusual Sausage Pie. We suggest a simple, well-seasoned tossed salad to complete the course.

- 20 2-in. saltine crackers
- 1 cup (about 4 oz.) grated sharp Cheddar cheese
- 1/2 cup (1 medium-size) chopped onion
- 1/2 cup (1 medium-size) chopped green pepper
- 1 lb. bulk pork sausage
- 3 tablespoons cold water
- 1 can (10 1/2- to 11 oz.) condensed tomato soup
- 3 cups cooked rice
- 1/2 teaspoon Worcestershire sauce
- 1/4 teaspoon paprika

1. Place crackers on a long length of heavy waxed paper. Loosely fold paper around crackers, tucking under open ends. With a rolling pin, gently crush to make fine crumbs (about 1 cup crumbs). Or place crackers in a plastic bag and gently crush. Set aside.
2. Put sausage in a large skillet; break into pieces with a fork or spoon. Add the cold water. Cover and simmer 5 min. Remove cover; pour off water and fat. Cook over medium heat, moving and turning with a spoon, until sausage is well-browned. Pour off fat as it collects. Remove skillet from heat and mix in the cracker crumbs, onion, green pepper, and 1/2 cup of the tomato soup.
3. Turn mixture into a 10-in. pie pan. Pat gently to cover bottom and sides of pan evenly. Level edges and set aside.
4. Mix together the rice, cheese, Worcestershire sauce, paprika, and remaining soup. Turn rice mixture into the sausage pie shell, spreading evenly.
5. Bake at 350° F 40 min. Serve immediately. 6 servings

Sweet-Sour Beets

- 2 lbs. (about 10) medium-size beets
- 2 cups reserved beet liquid
- 1/4 cup cider vinegar
- 1/4 cup sugar
- 1 teaspoon salt
- 1/2 teaspoon caraway seeds
- 10 whole cloves
- 8 drops red food coloring
- 1 tablespoon cornstarch
- 1/4 cup water

1. Leaving 1- to 2-in. stem and root ends, cut off leaves from the beets. Scrub beets thoroughly. Cook covered, in boiling, salted water to cover 30 to 45 min., or until tender. When beets are tender, drain and reserve 2 cups of the liquid. Plunge beets into cold running water. Peel off and discard skin, stem, and root ends from beets. Cut into thin slices; set aside.
2. Mix together in a saucepan the reserved liquid, vinegar, sugar, salt, caraway seeds, cloves, and food coloring.
3. Blend cornstarch and water together to form a smooth paste. Stir into the mixture in the saucepan. Bring rapidly to boiling. Reduce heat and cook 3 to 5 min., or until thickened. Add the sliced beets and cook until thoroughly heated. Serve hot or cold. 8 servings

Broiled Chicken

To each serving of perfectly prepared chicken, Sweet-Sour Beets bring a colorful accent and a flavor complement... serve them hot.

- 2 broiling chickens, (1 1/2- to 2 lbs. each, ready-to-cook weight), split in half lengthwise
- 3 tablespoons lemon juice
- 1 tablespoon salt
- 1 teaspoon Accent
- 1 teaspoon paprika
- 1/2 teaspoon pepper
- 1/4 cup butter or margarine, melted
- 3 tablespoons sugar

1. Brush chicken with one half of the lemon juice. Set remaining lemon juice aside. Season with a mixture of the salt, Accent, paprika, and pepper. Brush with some of the melted butter; reserve remainder for basting. Sprinkle one half of the sugar over the chicken pieces; add remaining sugar and lemon juice to reserved butter.
2. Set temperature control of range at Broil (500° F or higher). Arrange the chicken pieces, skin side down, in broiler pan (not on rack). Place pan in broiler so that surface of chicken is 7 to 9 in. from heat source. Broil 10 min. without turning pieces. Continue to broil chicken 30 to 40 min., brushing pieces frequently (about every 10 min.) with the butter mixture; turn chicken occasionally to brown evenly. Chicken is done when browned and when drumstick moves easily. 4 servings

Cheese-Filled Head Lettuce

- 1 large head lettuce
- 8 oz. softened cream cheese
- 3 oz. Blue cheese
- 2 tablespoons chopped parsley
- 2 teaspoons grated onion
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon prepared mustard
- 2 drops Tabasco
- 2 small 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-vapor-proof material. Chill in refrigerator.
4. To serve, cut into wedge-shaped pieces. Garnish with the tomato slices. 8 servings

Steak Smothered in Onion

Strictly for hungry! Steak like this hearty he-man stuff. He'll also give high praise for Cheese-Filled Head Lettuce... an exciting novelty.

- 1 1/2 lbs. round steak, cut 3/4 in. thick
- 1/2 cup flour
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 tablespoons fat
- 2 onions, sliced
- 1 cup water
- 1 tablespoon cider vinegar
- 1 clove garlic, cut in half
- 1 bay leaf
- 1/4 teaspoon thyme

1. Set out a large, heavy skillet having a tight-fitting cover.
2. Place meat on a flat working surface and coat with a mixture of the flour, salt and pepper. Repeatedly pound flour mixture into meat, using about one half pound each side. (Use flat side of meat hammer.) Cut meat into serving-size pieces and set aside.
3. Heat fat in the skillet over medium heat. Put meat into skillet and brown on both sides. Put onion slices over the browned steak. Add water, vinegar, garlic, bay leaf, and thyme. Bring liquid rapidly to boiling; reduce heat, cover, and simmer (do not boil) 1 hr., or until meat is tender when pierced with a fork. Add small amounts of hot water if necessary.
4. To serve, remove steak to a warm serving plate; arrange onion slices attractively on the meat. Discard the garlic and bay leaf. Spoon cooking liquid over meat. 4 servings

HOLIDAY-IN-CHICAGO
RECIPE CONTEST
for Teen-Age FAMILY WEEKLY readers
For details of fabulous Grand Prize,
see page 23

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