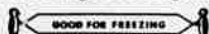


Spicy Orange-Bologna Roll



TO PREPARE: 25 MIN. TO BAKE: 45 MIN.

- 1/4 cup firmly packed brown sugar
- 1 1/2 teaspoons grated orange peel
(grated through colored part only)
- 1/4 cup instant minced onion
- 1/4 teaspoon dry mustard
- 1/4 teaspoon ground cloves
- 1/4 teaspoon Worcestershire sauce
- 1 8-oz. can (about 1 cup) tomato sauce
- 1/2 cup orange juice
- 1/2 cup water
- 1 1/2-lb. roll of bologna

1. Mix together in a heavy saucepan the sugar, grated peel, onion, mustard, cloves, Worcestershire sauce, tomato sauce, orange juice, and water. Bring to boiling, stirring until sugar is dissolved. Reduce heat and simmer uncovered about 15 min.; stir occasionally.

2. Meanwhile, carefully remove skin from bologna. Score surface of bologna roll by making diagonal cuts to form diamond pattern. Place bologna in a shallow baking dish and pour the hot sauce over it.

3. Bake at 350°F 45 min., or until thoroughly heated, basting occasionally with the sauce. Garnish with overlapping quartered-orange slices. About 6 servings

Swiss Green Beans

TO PREPARE: 15 MIN. TO HEAT: 15 MIN.

- 1 1-lb. can green beans, drained
- 2 tablespoons butter or margarine
- 2 tablespoons flour
- 1 teaspoon salt
- 1/4 teaspoon white pepper
- 1/4 teaspoon Accent
- 1 cup thick sour cream
- 1 teaspoon prepared mustard
- 1 tablespoon butter or margarine
- 1/4 cup fine dry bread crumbs
- 1/2 cup (about 2 oz.) grated Swiss cheese
- 2 tablespoons instant minced onion

1. Grease a small baking dish.

2. Heat the 2 tablespoons butter in a saucepan. Blend in a mixture of flour, salt, white pepper, and Accent. Heat until mixture bubbles. Remove from heat. Add the sour cream and mustard gradually, stirring constantly. Heat thoroughly, stirring constantly. Do not boil.

3. Heat the butter in a small skillet. Mix in the bread crumbs; stir frequently until toasted. Set aside.

4. Add the beans, cheese, and onion to the sauce. Toss gently until well mixed. Turn into baking dish. Top with the toasted crumbs.

5. Heat thoroughly in a 350°F oven about 15 min. 4 servings

MELANIE DE PROFT, Director, Culinary Arts Institute

Family
Weekly
Cookbook

Tuna-Mac Salad

TO PREPARE: 25 MIN. TO CHILL: 3-4 HRS.

- 1 6 1/2-oz. can tuna, drained and flaked
- 3 tablespoons salad oil
- 6 tablespoons lemon juice
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon onion juice
- 1 teaspoon celery seed
- 2 hard-cooked eggs, sliced
- 1/2 cup shell macaroni, cooked
(about 1 cup, cooked)
- 1/2 cup sliced ripe olives
- 1/2 cup diced green pepper
- 1 1/2 tablespoons chopped pimiento
- 1/2 cup diced celery
- 1/2 cup chopped salted pecans
- 1/4 cup salad dressing or mayonnaise

1. Mix together in a bowl until well blended the salad oil, lemon juice, salt, pepper, onion juice, and celery seed. Add tuna and toss lightly. Cover and chill in refrigerator about 2 hrs.

2. To complete salad, combine remaining ingredients in a bowl. Add tuna mixture and lightly toss all ingredients together. Chill thoroughly. About 6 servings

Scalloped Tomatoes

TO PREPARE: 20 MIN. TO HEAT: 20 MIN.

- 3 slices crisp toast, cut in 1/4- to 1/2-in. cubes
- 1 cup (2 medium-size) chopped onion
- 1 No. 2 1/2 can tomatoes, drained and cut in pieces with a spoon
- 1/2 cup cheese-cracker crumbs
- 1 tablespoon parsley flakes
- 1 1/2 teaspoons sugar
- 1 teaspoon seasoned salt
- 1 cup thick sour cream
- 2 tablespoons butter
- Parsley flakes

1. Grease a shallow 1 1/4-qt. baking dish.

2. Mix the chopped onion, tomatoes, cracker crumbs, and a mixture of parsley flakes, sugar, and seasoned salt in the baking dish. Spoon sour cream evenly over mixture.

3. Heat butter in a skillet. Add toast cubes and toss until all sides are coated.

4. Top sour cream with toast cubes. Sprinkle with parsley flakes.

5. Heat thoroughly in a 325°F oven about 20 min. Serve in sauce dishes. About 6 servings

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