

NEW · Mardi Gras Dinner

Smoother, Creamier, Richer-tasting with
Evaporated Milk



You make it in minutes with
Evaporated Milk, Cheese and Minute Rice

MARDI GRAS DINNER

7 x 11 x 1½" baking dish (5-6 cups)	6 servings	Preheated 375 degree oven 15 minutes
¼ cup (½ stick) butter	1½ cups (4½ ounce box) Minute Rice	or 2 medium size fresh tomatoes, peeled and sliced
3 tablespoons flour	¼ teaspoon oregano	¼ medium onion, thinly sliced or chopped
¼ teaspoon salt	Dash of cayenne pepper	1 — 7 ounce can flaked tuna fish, drained
Dash of black pepper	1 tablespoon chopped parsley (optional)	Paprika
1 tall can (1½ cups) Evaporated Milk	¼ teaspoon salt	
1½ cups shredded Cheddar cheese	1½ cups water	
2 tablespoons grated Parmesan cheese	1 — 1 lb. can whole tomatoes, drained—	

Melt butter in a saucepan over low heat. Stir in flour, ¼ teaspoon salt, and the pepper. Mix until smooth. Stirring constantly, add Evaporated Milk and cook over medium heat until sauce is thickened. Add Cheddar and Parmesan cheeses; stir until melted. Place Minute Rice (right from box) in baking dish. Sprinkle oregano, cayenne pepper, chopped parsley and re-

maining salt over rice; then add water and stir just to moisten all rice. Place two-thirds of tomatoes over rice. Top with onion, then tuna fish. Pour on cheese sauce. Arrange remaining one-third tomatoes on cheese sauce as garnish. Sprinkle with paprika. Bake in 375 degree oven 15 minutes. Serve immediately. This makes 6 generous portions.



You never outgrow
your need for foods
made from milk

AMERICAN DAIRY ASSOCIATION • Chicago
Representing the dairy farmers in your area
See "The Perry Como Show" on NBC-TV

© 1959 AMERICAN DAIRY ASSOCIATION