

SAVORY HAM LOAF

TO PREPARE: 25 MIN.

TO BAKE: 1½ HRS.

- 1 13½-oz. can pineapple chunks, drained (reserve 2 tablespoons sirup)
- ½ cup firmly packed brown sugar
- 24 whole cloves
- 1½ lbs. ground smoked ham
- ½ lb. ground veal
- ½ lb. ground pork
- ½ cup finely chopped onion
- ¾ cup soft bread crumbs
- 1 cup milk
- 2 eggs, beaten
- 1 teaspoon dry mustard
- ¾ teaspoon salt
- ½ teaspoon black pepper
- ¼ to ½ teaspoon ground nutmeg
- Green pepper strips

1. For Topping—Mix the reserved pineapple sirup with brown sugar in a small saucepan. Heat and stir until sugar is dissolved. Pour into a 9½x5¼x2¾-in. loaf pan.
2. Insert cloves in 24 pineapple chunks. With clove-

sides down, arrange chunks on bottom of pan in the shape of a pineapple. Set aside.

3. For Ham Loaf—Mix together lightly the ham, veal, pork, onion, bread crumbs, milk, eggs, and a mixture of mustard, salt, pepper, and nutmeg. Spoon mixture lightly into loaf pan.

4. Bake at 350°F about 1½ hrs. If necessary, pour off juices during baking.

5. To unmold, gently loosen meat from sides of pan. Pour off excess juices, invert on warm platter and remove pan. With the green pepper strips, form leaves to resemble spiny crown of pineapple.

About 8 servings

INSTANT POTATO-ONION FLUFF

CONVENIENCE FOOD RECIPE

TO PREPARE: 20 MIN.

TO BROIL: 1 MIN.

- 1½ cups finely chopped onion
- ¼ cup chopped parsley
- Instant mashed potatoes (4 cups cooked)
- ¼ cup butter or margarine

- 1 teaspoon salt
- ¼ teaspoon white pepper
- ½ teaspoon Accent
- ¾ cup (about 3 oz.) grated sharp process Cheddar cheese

1. Lightly butter a shallow 1½-qt. baking dish. Set aside in a warm place.

2. Follow directions on package for preparing mashed potatoes. Stir in butter and a mixture of salt, pepper, and Accent.

3. Blend the onion and parsley into the mashed potatoes. Turn potato mixture into the baking dish. Sprinkle top with grated cheese and paprika.

4. Place the baking dish in broiler with top about 3 in. from source of heat. Broil about 1 min., or until cheese is melted. Serve at once.

About 8 servings

INSTANT POTATO-BACON FLUFF

Dice 16 slices bacon; panbroil until crisp. Drain on absorbent paper. Follow recipe for *Instant Potato-Onion Fluff*. Mix the bacon into the potatoes with the onion and parsley.

New!

You can tell by the heavenly *sme*
it's real Italian-style spaghetti!

(and what heavenly, heavenly flavor!)

Kraft helps you make it with herbs and spices—like the experts do!

1. Just get out a can of tomato paste or sauce.
2. Get out a package of Kraft Spaghetti Dinner. It gives you:

Herb-Spice Mix
Grated Parmesan Cheese
High-Protein Spaghetti

3. Only 15 minutes cooking time—and you've got spaghetti that almost speaks Italian! Four good helpings. (With more sauce because you add *your own* tomato paste.) Try it!

You bring the  tomato paste
Kraft brings the rest in

New Kraft
Spaghetti Dinner

KRAFT
Spaghetti
Dinner

