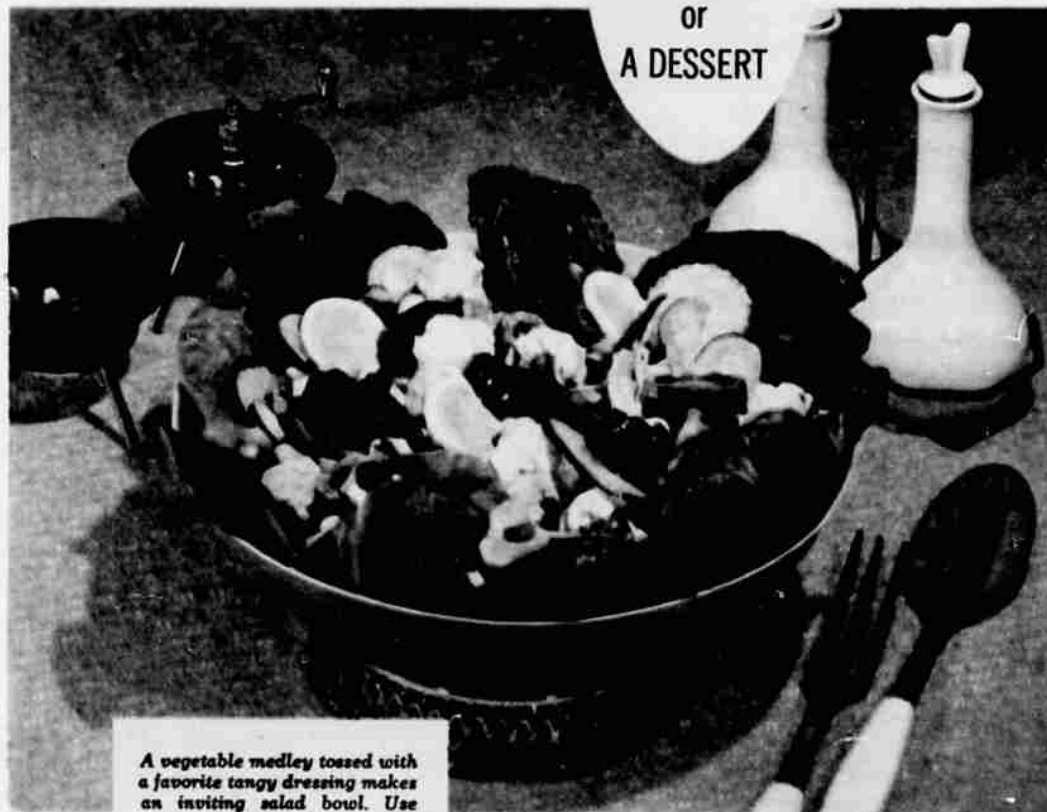


Salad and...

A SOUP
A MAIN DISH
A HOT BREAD
OR
A DESSERT

**Family
Weekly
Cookbook**
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A vegetable medley tossed with a favorite tangy dressing makes an inviting salad bowl. Use crisp romaine, lettuce, green onions, cauliflowerets, radishes, cucumbers, and tomatoes.

HERB-SEASONED TOMATO SOUP

CONVENIENCE FOOD RECIPE

TO PREPARE: 10 MIN.

- 1 10½- to 11-oz. can condensed tomato soup
- 1¼ cups milk
- 1 teaspoon sugar
- 1 teaspoon parsley flakes
- ½ teaspoon seasoned salt
- ¼ teaspoon oregano
- ¼ teaspoon dill

1. Blend all ingredients together in a saucepan. Heat just to boiling, stirring occasionally.
2. Top each serving with thick sour cream.

About 4 servings

BACON UPSIDE-DOWN CORN BREAD

CONVENIENCE FOOD RECIPE

TO PREPARE: 10 MIN.

TO BAKE: 15-20 MIN.

- 4 slices bacon
- 1 pkg. corn-bread or corn-muffin mix

1. Cut bacon into 12 pieces and arrange on bottom of 8x8x2-in. baking pan.
2. Prepare mix according to directions on package. Turn batter into the pan and carefully spread over the bacon and into corners.
3. Bake as directed on package for corn bread.
4. Remove from oven; cool 2 min. on cooling rack.
5. Loosen corn bread from pan and invert on a baking sheet. Set in broiler about 4 in. from source of heat and broil about 1 min., or until bacon is crisp. (To avoid burning, watch bread constantly during broiling.) Serve hot.

About 9 servings

CHICKEN-BROCCOLI CASSEROLE

CONVENIENCE FOOD RECIPE

TO PREPARE: 20 MIN.

TO HEAT: 25 MIN.

Omit the hard-cooked egg garnish from the salad when it is to accompany this hearty casserole.

- 2 10-oz. pkgs. frozen broccoli spears
- ½ cup mayonnaise
- ½ teaspoon lemon juice
- 1¼ cups (10½- to 11-oz. can) condensed cream of chicken soup, undiluted
- 2 cups sliced cooked chicken
- ½ cup fine dry bread crumbs
- 2 tablespoons butter, melted
- ¼ cup grated sharp Cheddar cheese

1. Grease a shallow 1½-qt. baking dish.
2. Cook broccoli according to directions on package until almost tender. Drain.
3. Blend mayonnaise and lemon juice with soup.
4. Arrange cooked broccoli in baking dish. Top with chicken slices and pour sauce evenly over all. Sprinkle with a mixture of bread crumbs and butter. Top with grated cheese.
5. Heat in a 350°F oven 25 min., or until topping is lightly browned.

About 6 servings

Note: If desired, add ¼ teaspoon curry powder to sauce mixture; blend well.

APPLE PANDOWDY DELUXE

TO PREPARE: 20 MIN.

TO BAKE: 35-40 MIN.

- 6 to 8 medium-size (about 2 lbs.) tart cooking apples, pared and sliced

- 1 cup sugar
- 1 teaspoon ground cinnamon
- ½ teaspoon salt
- 1 teaspoon grated lemon peel
- 1 tablespoon lemon juice
- 3 tablespoons butter, melted
- Pastry for 1-crust 9-in. pie

1. Set out a shallow 1½-qt. baking dish.
2. Put apple slices into the baking dish; sprinkle with a mixture of the sugar, cinnamon, salt, and lemon peel. Pour the lemon juice and melted butter evenly over top.
3. Bake at 400°F 25 to 30 min., or until apples are almost tender. Remove baking dish from oven. Increase heat to 450°F.
4. Prepare pastry and roll out to fit over apple mixture. Slit pastry in several places to allow steam to escape during baking. Place on apple mixture.
5. Bake at 450°F 10 min., or until pastry is golden brown. Serve hot with Lemon-Nutmeg Sauce.

6 to 8 servings

LEMON-NUTMEG SAUCE

GOOD FOR FREEZING

TO PREPARE: 20 MIN.

- ½ cup sugar
- 1 tablespoon cornstarch
- ¼ teaspoon salt
- 1½ cups boiling water
- 3 tablespoons butter
- 1 teaspoon grated lemon peel
- 2 tablespoons lemon juice
- ¼ teaspoon ground nutmeg

1. Mix together in a saucepan the sugar, cornstarch, and salt. Add boiling water gradually, stirring constantly. Continue to stir and bring mixture to boiling; simmer 5 min.
2. Blend in remaining ingredients. Serve hot.

About 1½ cups sauce