

SKILLET BEANS WITH PINEAPPLE



TO PREPARE: 25 MIN.

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| 6 slices bacon, diced | ¼ cup chopped onion |
| 4 pineapple slices, cut in halves | 1 1-lb. can pork and beans in tomato sauce |
| 2 tablespoons brown sugar | ½ teaspoon dry mustard |
| Few grains ground cloves | 2 tablespoons dark corn sirup |
| Few grains ground ginger | |

1. Panbroil bacon in a skillet until crisp; pour off and reserve fat as it collects. Remove bacon and set aside to keep warm.

2. Return about 1 teaspoon fat to skillet. Stir in the brown sugar, cloves, and ginger. Heat over low heat, stirring constantly, until sugar is dissolved. Add the pineapple slices and lightly brown each side. Arrange pineapple around edge of a warm serving dish.

3. Heat in the skillet about 1 tablespoon of the reserved fat. Add the onion and cook until transparent, occasionally moving and turning with a spoon.

4. Add to skillet the pork and beans, mustard, and corn sirup. Heat thoroughly, stirring occasionally. Stir in the bacon. Turn mixture onto center of dish.

About 4 servings

TANGY COCKTAIL



Blend together the contents of 1 10½- to 11-oz. can condensed beef broth and 1 12-oz. can cocktail vegetable juices. Mix in 1 teaspoon grated onion, 1 teaspoon Worcestershire sauce, and 2 drops Tabasco. Chill thoroughly. Garnish with lemon wedges. If desired, mixture may be heated thoroughly and served hot.

About 6 servings

A \$10 Prize-Winning Recipe
from a FAMILY WEEKLY reader
Mrs. R. M. Ade, Caney, Kans.

HAM-CHEESE SCALLOP

TO PREPARE: 25 MIN. TO HEAT: 20 MIN.

- 1½ cups elbow macaroni
- ¼ cup butter
- 3 tablespoons flour
- ½ teaspoon salt
- 2 cups milk
- 2 cups (about 8 oz.) shredded sharp Cheddar cheese
- 1½ cups cubed cooked ham
- 2 tablespoons prepared horse-radish
- 2 teaspoons prepared mustard

1. Butter a 1½-qt. casserole.
2. Cook macaroni according to directions on package. Drain and rinse.
3. Heat butter in a saucepan. Blend in flour and salt. Heat until mixture bubbles.
4. Remove from heat. Add milk gradually, stirring until blended. Cook rapidly, stirring constantly, until sauce thickens. Cook 1 to 2 min. longer.
5. Remove from heat. Cool slightly. Add the cheese all at one time and stir until cheese is melted. Stir in the cooked macaroni. Turn into casserole. Spoon a mixture of the ham, horse-radish, and mustard evenly over top and press slightly.
6. Heat in a 350°F oven 20 to 25 min., or until mixture is bubbly.

About 6 servings

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