

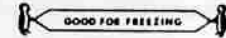


Distinctive
Beef Stew served
with Baked Stuffed
Tomatoes and
rolls.

Off to a good start with...

flavor surprises in these delicious dishes that combine so well for a hearty meal, but each one a taste-treat in its own right

DISTINCTIVE BEEF STEW



TO PREPARE: 25 MIN. TO COOK: 1½ HRS.

- 2 tablespoons salad oil
- ¼ teaspoon black pepper
- ¼ cup finely chopped onion
- 1½ lbs. beef stew meat, cut in 1-in. pieces
- 1 clove garlic, crushed in a garlic press or minced
- 1 teaspoon salt
- 1 cup quick meat broth (1 beef bouillon cube to 1 cup hot water)
- 2 tablespoons cornstarch
- 2 teaspoons soy sauce
- ¼ cup water
- 1 10-oz. pkg. frozen peas
- 1 4-oz. jar pimiento, drained and cut in pieces

1. Heat salad oil and pepper in a large heavy skillet. Add onion and cook until golden yellow. Add meat to skillet and brown on all sides, occasionally moving and turning with a spoon. Add garlic, salt, and meat broth. Cover and cook about 1½ hrs., or until meat is tender.
2. Blend together cornstarch, soy sauce, and water. When meat is tender, add cornstarch mixture to skillet; blend thoroughly. Add peas and pimiento; cook over low heat until cooking liquid thickens and peas are thoroughly heated.
3. Serve with fluffy cooked rice or saffron-flavored rice. About 4 servings

A \$10 PRIZE-WINNING RECIPE
from a FAMILY WEEKLY reader
Mrs. Ross A. Segrest
Waco, Tex.

GOLDEN RAISIN-PECAN PIE

TO PREPARE: 25 MIN. TO BAKE: 50 MIN.

- Pastry for 1-crust 9-in. pie (your favorite recipe or a prepared mix)
- 1¼ cups sugar
- 3 tablespoons flour
- ¼ teaspoon salt
- ½ teaspoon ground nutmeg
- 3 egg yolks
- 3 tablespoons butter, melted
- ½ cup undiluted evaporated milk
- 2 tablespoons cider vinegar
- 1 teaspoon vanilla extract
- ¾ cup chopped pecans
- ½ cup golden raisins
- 3 egg whites

1. Prepare pastry (do not bake); set aside.
2. Mix together the sugar, flour, salt, and nutmeg.
3. Beat the egg yolks until thick and lemon colored. Add the dry ingredients and mix thoroughly. Blend in the melted butter, evaporated milk, vinegar, and vanilla extract. Stir in the nuts and raisins.
4. Beat the egg whites until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Fold beaten egg whites into egg-yolk mixture, blending thoroughly. Pour into pastry shell.
5. Bake at 350°F 50 min., or until pastry is lightly browned. Serve warm or cold, plain or with whipped cream.

One 9-in. pie

BAKED STUFFED TOMATOES

TO PREPARE: 25 MIN. TO BAKE: 15 MIN.

- 6 medium-size tomatoes
- Salt
- 1 egg
- ¼ cup minced onion
- ¼ cup minced green pepper
- 1 cup whole kernel corn
- ¼ teaspoon celery salt
- ¼ teaspoon marjoram
- ¼ teaspoon thyme
- Few grains black pepper
- ¾ cup buttered fine dry bread crumbs

1. Rinse tomatoes and cut out stem ends. Cut a slice from top of each tomato. With a spoon, scoop out pulp and finely chop. Sprinkle inside of tomato with salt. Place tomato shells in a shallow baking dish.
2. Beat egg slightly. Lightly mix in the reserved tomato pulp, onion, green pepper, corn, seasonings, and ¼ cup of the bread crumbs.
3. Spoon mixture into tomato shells. Top with remaining bread crumbs.
4. Bake at 400°F about 15 min., or until thoroughly heated. Serve immediately.

6 servings

CRESCENT CHEESE ROLLS



TO PREPARE: 20 MIN. TO BAKE: 10 MIN.

(Allow about 1 hr. for rising)

- 1 pkg. active dry yeast
- ¾ cup warm water (110°F to 115°F)
- 1 egg
- 3 cups biscuit mix
- ¼ to ½ cup grated sharp Cheddar cheese
- 2 tablespoons butter, softened

1. Dissolve yeast in warm water. Add egg and biscuit mix and beat vigorously. Stir in the cheese.
2. Turn dough onto a lightly floured surface. Knead until smooth, about 20 times. Roll dough into a 10-in. square and spread softened butter over one half. Fold unbuttoned half over buttered portion; press edges to seal.
3. Roll dough into a 12-in. circle and cut into 16 wedges. Beginning at wide side, roll toward point. Place on greased baking sheet with point underneath. Curve into crescents. Let rise in warm place (about 80°F) about 1 hr.
4. Bake at 400°F about 10 min., or until golden brown. Remove from oven and brush tops with melted butter.

16 rolls

SPARKLING GINGER MOLDS

TO PREPARE: 10 MIN. TO CHILL: 1-2 HRS.

- 2 cups ginger ale
- 1 tablespoon (1 env.) unflavored gelatin

1. Lightly oil six individual molds with salad or cooking oil (not olive oil); drain.
2. Pour ½ cup of the ginger ale into a small bowl. Sprinkle gelatin evenly over the ginger ale. Let stand about 5 min. to soften.
3. Dissolve gelatin completely by placing bowl over very hot water. Stir gelatin into the remaining ginger ale. Pour into the prepared molds and chill until firm. Unmold onto chilled salad greens.

6 servings