



A delicious surprise between flaky, tender golden pastry only the BEST flour can make

Tender chunks of tuna in a crisp golden roll of pastry. Make it special with a smooth cheese sauce filled with VEG-ALL® Mixed Vegetables. Easy fixin', yet glamorous for guests.

For pastry that's truly your best, make it with Pillsbury's BEST Flour. This sparkling white flour handles easily... blends smoothly. It's the flour you find in kitchens where only the BEST will do!



SAVORY TUNA ROLL

Developed by Ann Pillsbury

BAKE at 400° for 35 to 45 minutes.

SERVES 6.

Sift together... 1 cup sifted Pillsbury's BEST All Purpose Flour* and ½ teaspoon salt into mixing bowl.

Cut in... ½ cup lard until size of small peas. Stir in ½ cup shredded Cheddar cheese.

Sprinkle... 3 to 4 tablespoons cold water over mixture stirring with fork until dough is moist enough to hold together. Refrigerate while making Filling.

Savory Tuna Filling

Sauté... 2 tablespoons chopped onion in 2 tablespoons butter until tender.

Blend in... 1 tablespoon flour. Add ½ cup evaporated milk, ¼ teaspoon salt, ¼ teaspoon marjoram, ¼ teaspoon thyme and ¼ teaspoon pepper. Bring to boil, stirring constantly. Remove from heat.

Stir in... 1 can (9¼ or 6½ oz.) White Star Brand Tuna, ½ cup chopped parsley and 1 slightly beaten egg (reserve 1 tablespoon for topping).

Roll out... pastry on floured surface to 12x7-inch rectangle. Spread filling lengthwise down center. Moisten edges. Fold sides around filling to meet; seal sides and ends.

Place... seam-side down on ungreased baking sheet. Brush with reserved egg. Prick top.

Bake... at 400° for 35 to 45 minutes. Serve with hot Sauce.

*For use with Pillsbury's BEST Self-Rising Flour, omit salt in pastry and decrease water to 2 to 3 tablespoons.

Cheese-Vegetable Sauce

Melt 2 tablespoons butter in saucepan. Blend in 2 tablespoons flour. Gradually add remainder of tall can evaporated milk and enough water to measure 2½ cups. Cook, stirring constantly, until thickened. Add a little of the hot sauce to 2 slightly beaten egg yolks (or 1 egg), then return to remaining sauce and heat 2 minutes. Stir in 1 can (16 oz.) VEG-ALL Mixed Vegetables, drained, and 1 cup shredded Cheddar cheese. Salt and pepper to taste. Reheat.



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