



Chicken and Sweet Potato Casserole paired with Sauerbraten

Moderne is doubly delicious served for a buffet with asparagus spears, a fresh green salad, and steaming coffee.

Convenience with

Canned Foods

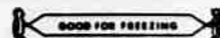
Chicken and Sweet Potato Casserole

TO PREPARE: 20 MIN. TO COOK: 45 MIN.

- 1 1-lb. pkg. frozen chicken breasts, legs, or thighs
- 2 tablespoons flour
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon paprika
- 3 tablespoons butter or margarine
- 1 small clove garlic, minced
- 1 10¼-oz. can chicken gravy
- 1 teaspoon chervil
- ½ teaspoon grated lemon peel
- 2 teaspoons lemon juice
- ½ large green pepper, cut in strips
- ½ cup chopped celery
- ½ cup chopped onion
- 1 1-lb., 2-oz. can sweet potatoes, drained

1. Thaw chicken as directed on package. Coat chicken with mixture of flour, salt, pepper, and paprika.
2. Heat butter in a skillet; add garlic. Place chicken, skin side down, in skillet. Turn pieces to brown evenly.
3. Blend chervil, lemon peel, and lemon juice into gravy. Place chicken in a casserole having a tight-fitting cover; add green pepper, celery, onion, and gravy mixture.
4. Cover and cook in a 375°F oven for 30 min. Add sweet potatoes and continue cooking, uncovered, 15 min. longer. 3 to 4 servings

Sauerbraten Moderne



Using cubed beef instead of pot roast hastens the marinating in this convenience version of German sauerbraten.

TO PREPARE: ABOUT 35 MIN.

TO COOK: ABOUT 65 MIN.

(Allow time for marinating meat)

- 2 lbs. round steak (¾ in. thick), cut in cubes
 - 1 cup wine vinegar
 - 1 cup water
 - 1 medium onion, thinly sliced
 - 2 tablespoons sugar
 - 1 teaspoon salt
 - 5 peppercorns
 - 3 whole cloves
 - 1 bay leaf
 - 1 lemon, thinly sliced
 - 2 tablespoons butter
 - 1 10¼-oz. can beef gravy
 - 1 3-oz. can broiled sliced mushrooms
 - 6 gingersnaps, crumbled (about ½ cup)
1. Stir vinegar, water, onion, sugar, salt, peppercorns, cloves, and bay leaf together in a saucepan. Heat just to boiling.

2. Meanwhile, put meat into a large, shallow dish and arrange lemon slices over it. Pour hot vinegar mixture into dish. Cover and allow to marinate several hours.

3. Remove and discard peppercorns, cloves, bay leaf, and lemon slices; reserve onion. Drain meat thoroughly, reserving marinade.

4. Heat butter in a skillet over medium heat. Add meat and brown pieces on all sides. Stir 1 cup of the reserved liquid and the onion into the skillet. Cover, bring to boiling, reduce heat, and simmer about 45 min.

5. Blend the contents of the cans of beef gravy and mushrooms into mixture in skillet. Bring to boiling and simmer, loosely covered, about 20 min. longer, or until meat is tender.

6. Add the crumbled gingersnaps to mixture in skillet and cook, stirring constantly, until gravy is thickened. Serve with buttered noodles, if desired. About 6 servings

Note: When serving Sauerbraten Moderne with Chicken and Sweet Potato Casserole as a double buffet entree, turn the beef mixture into a matching casserole.

Pork Mandarin

TO PREPARE AND COOK: ABOUT 35 MIN.

- 1½ lbs. lean boneless pork, cut in 2x¼-in. strips
- 3 tablespoons cooking oil
- 2 teaspoons salt
- 1 13½-oz. can pineapple chunks, drained (reserve sirup)
- 1 11-oz. can mandarin oranges, drained (reserve sirup)
- ¼ cup cornstarch
- ½ cup cold water
- 2 tablespoons soy sauce
- 1 12-oz. can apricot nectar
- ½ cup cider vinegar
- ¾ cup firmly packed brown sugar
- 1 cup diced celery
- 1 large green pepper, cut in strips
- 1 1-lb., 3-oz. can whole tomatoes, drained and quartered
- 12 blanched almonds, toasted

1. Heat oil in a large, heavy skillet; add pork and brown well on all sides. Season with salt; cover and cook until pork is done, 10 to 15 min.

2. Blend cornstarch and water together in a saucepan; stir in soy sauce, reserved sirup from fruits, apricot nectar, vinegar, and brown sugar. Bring mixture to boiling, stirring constantly, and boil 3 min.

3. Add celery and pineapple chunks to meat in skillet. Pour sauce into skillet and blend well. Cook over low heat about 5 min. Blend in green

pepper and tomato pieces and heat about 5 min. longer.

4. Just before serving, stir drained mandarin oranges into meat mixture. Remove to heated serving dish and top with almonds. Serve with fluffy cooked rice, if desired. About 6 servings

Top-of-Range Corn Pudding

TO PREPARE: 10 MIN. TO COOK: ABOUT 10 MIN.

- 2 eggs, well beaten
- 1 6-oz. can (⅔ cup) evaporated milk
- 1½ teaspoons instant minced onion
- 1 tablespoon finely chopped green pepper
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon ground nutmeg
- 1 12-oz. can whole kernel corn, drained
- 1½ tablespoons butter, melted

1. Gradually stir evaporated milk, onion, green pepper, seasonings, and corn into beaten eggs; blend in melted butter.

2. Spoon mixture equally into five 5-oz. buttered custard cups; place cups in a large skillet having a tight-fitting cover. Pour hot water into skillet to depth of corn mixture in cups. Bring water to boiling, cover, and cook over very low heat, about 10 min., or until a silver knife inserted in center comes out clean. Remove from skillet at once; place on rack to cool slightly.

3. Unmold onto warm serving plate and garnish each mold with water cress. 5 servings

(Continued)

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