

### Pot Roast Piquante

TO PREPARE: 20 MIN.

TO COOK: 2-2½ HRS.

3. to 4-lb. pot roast of beef (chuck)
- ¼ cup flour
- 2 teaspoons salt
- ¼ teaspoon black pepper
- 2 tablespoons cooking oil
- 1 1-lb. can tomatoes
- 2 medium-sized onions, sliced
- ½ cup sliced pitted ripe olives
- ½ teaspoon chili powder
- 1 ripe avocado, sliced
- Lemon juice

1. Coat surface of meat with a mixture of flour, salt, and pepper.
2. Heat cooking oil in a heavy skillet or Dutch oven over medium heat. Add the meat and brown well on both sides.
3. Mix in the tomatoes, onions, olives, and chili powder. Cover tightly and simmer over low heat 2 to 2½ hrs., or until meat is tender.
4. Remove meat to warm serving platter and pour gravy over meat.
5. Arrange avocado slices (drizzled with lemon juice to prevent discoloration) on top of pot roast and garnish with thin lemon cartwheels.

About 8 servings

### Salade de Poulet

TO PREPARE: 25 MIN.

TO CHILL: ABOUT 4 HRS.

(allow time to chill eggs and gelatin)

- ½ cup cold water
- 1 tablespoon (1 env.) unflavored gelatin
- 1 10½-oz. can condensed cream of chicken soup
- ½ cup mayonnaise
- 2 tablespoons prepared horseradish
- 1 cup sliced cooked chicken
- 3 hard-cooked eggs, chilled and chopped
- ½ cup chopped celery
- ½ cup chopped cucumber
- ½ cup sliced seeded grapes
- ½ cup salted pecan halves

1. Lightly oil a 1½-quart fancy mold with salad or cooking oil (not olive oil); set aside to drain.
2. Sprinkle gelatin evenly over cold water; let stand about 5 min. to soften. Set over very hot water to dissolve completely.
3. Stir dissolved gelatin into a mixture of the soup, mayonnaise, and horseradish.
4. Chill in refrigerator or over ice and water until mixture begins to gel (gets slightly thicker). If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
5. Lightly toss together the remaining ingredients and blend into the gelatin mixture.
6. Turn into the mold and chill until firm, about 4 hrs.
7. Unmold onto a chilled serving plate and garnish with crisp curly endive or other greens.

About 6 servings

### Liver Loaf

TO PREPARE: 25 MIN. TO BAKE: 1 HR.

- 1 lb. sliced beef liver
- ½ lb. bulk pork sausage
- ¼ cup chopped onion
- ¼ cup chopped green pepper
- 2 eggs, beaten
- 1½ cups soft bread crumbs
- ½ cup tomato juice
- ¼ cup catsup
- 2 teaspoons Worcestershire sauce
- 1 teaspoon salt
- ¼ teaspoon black pepper
- ½ teaspoon chili powder

1. Wipe liver with a clean, damp cloth; if necessary, remove tubes and outer membrane from slices. Place liver in skillet and add 1 cup boiling water; cover and simmer 5 min. Drain and cool. Then put liver through coarse blade of the food chopper.
2. Put pork sausage into heated skillet and cut apart with a fork. Add onion and green pepper and cook over medium heat, stirring frequently, until onion is soft.
3. In a large bowl, combine sausage mixture with eggs, crumbs, a mixture of the next six ingredients, and the ground liver. Mix lightly until blended.
4. Turn mixture into an 8½x4½x2½-in. loaf pan.
5. Set in a 325°F oven 1 hr. Unmold onto heated serving platter and garnish top of mold with sliced hard-cooked eggs, if desired.

6 to 8 servings

### Szekely Goulash

TO PREPARE: 35 MIN.

TO COOK: 1 HR. 35 MIN.

- 1½ lbs. lean leg of pork or pork shoulder
- 2 tablespoons flour
- 2 teaspoons paprika
- 1½ teaspoons salt
- 2 tablespoons fat
- 2 tablespoons finely chopped onion
- 1 1-lb., 11-oz. can sauerkraut
- 1½ cups thick sour cream

1. Cut pork into 1½-in. cubes. Coat meat evenly with a mixture of flour, paprika, and salt.
2. Heat fat in a 4-qt. sauce pot over medium heat. Add the onion and cook until soft.
3. Brown meat in sauce pot; add 3 tablespoons hot water. Simmer, covered, 1 hr., stirring occasionally. Add small amounts of water as needed.
4. Drain sauerkraut before end of cooking period.
5. Mix sauerkraut with the meat and add 2 cups hot water. Bring to boiling, cover, and simmer 30 min. longer, or until meat is tender.
6. Gradually add about 1½ cups cooking liquid to sour cream; blend into meat mixture. Stirring constantly, heat (do not boil) 3 to 5 min. Serve in small bowls.

6 to 8 servings

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