



Chicken, baked in a casserole, is sauced with an interesting fresh vegetable combination.

A \$10.00 PRIZE-WINNING RECIPE

From a FAMILY WEEKLY READER

Mrs. Marceno Everett
HUNTER, S. DAK.

Ground Beef-Noodle Scallop

TO PREPARE: 30 MIN. TO HEAT: 25 MIN.

- 8 oz. fine noodles
- 2 to 3 tablespoons shortening
- 2 cups chopped onion
- 2 lbs. ground beef
- 1 4-oz. can sliced mushrooms, drained
- 1 can condensed cream of chicken soup
- 1 1/2 cups milk
- 2 teaspoons salt
- 1/4 teaspoon black pepper
- 1/4 cup soy sauce
- 1 teaspoon Worcestershire sauce
- 8 oz. sharp Cheddar cheese, shredded
- 1 5-oz. can chow mein noodles
- 1/4 lb. salted mixed nuts

1. Cook noodles according to directions on package; drain.
2. Heat shortening in a large skillet. Add the onion and cook about 5 min., moving and turning occasionally with a spoon. Add the meat to skillet and separate into pieces. Cook until meat is browned and onion is tender.
3. Combine mushrooms and soup. Add the milk gradually, stirring until smooth. Blend in the salt, pepper, soy sauce, and Worcestershire sauce. Stir into meat mixture in skillet and heat thoroughly.
4. Turn cooked noodles into a shallow 3-qt. baking dish. Spread the meat-soup mixture over the noodles. Top with the shredded cheese.
5. Heat in a 350°F oven 15 min. Remove from oven and distribute chow mein noodles and nuts over surface. Return to oven and heat 10 min. longer. About 10 servings

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From a FAMILY WEEKLY READER

Mrs. Leo Larsen
ALVA, FLA.

Top-notch Lamb Bake

The eggplant, tomatoes, and cheese contribute distinctive flavor to this lamb casserole.

TO PREPARE: 35 MIN. TO HEAT: 20 MIN.

- 1/2 lb. ground lamb
- 2 tablespoons bacon drippings
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon ground allspice
- 3 tablespoons butter
- 1 small onion, thinly sliced
- 1 lb. eggplant, pared and diced
- 1/2 teaspoon salt
- 2 large tomatoes, peeled and sliced
- 1 4-oz. can mushrooms, drained
- 4 oz. Cheddar cheese, shredded
- 1 cup soft bread crumbs
- 2 tablespoons melted butter

1. Add ground meat to bacon drippings in a large, heavy skillet; separate into small pieces and cook until lightly browned. Sprinkle evenly with a mixture of 1 teaspoon salt, pepper, and allspice. Transfer meat to a buttered 1 1/2-qt. casserole.
2. Heat 3 tablespoons butter in skillet. Add onion slices and cook until golden. Put onion slices over meat in casserole.
3. Add eggplant to skillet and cook until lightly browned, turning frequently. Sprinkle with 1/2 teaspoon salt. Put one-half of the eggplant over onions and arrange tomato slices over eggplant. Cover with mushrooms and remaining eggplant. Sprinkle with the cheese and then the bread crumbs which have been tossed in melted butter.
4. Set in a 400°F oven 20 min., or until mixture is thoroughly heated. 4 to 6 servings



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