



MINTED CANNED PEARS WITH LAMB CHOPS

Spring Lamb With Pears

Succulent lamb chops have a light, delicate flavor allows them to assume many versatile roles in meal planning. Try some of the wonderful ways to use canned pears and your family will become enthusiastic fans with every delicious bite.

MINTED PEARS WITH LAMB CHOPS

1 can (1 pound) canned Bartlett pear halves
1/2 teaspoon mint flavoring
Green food coloring
Grated cheddar cheese

Drain pears, reserving syrup. Heat syrup, adding mint flavoring and green food coloring to tint pale green. Pour heated syrup over pears, refrigerate over-

'DATE BUTTER'

Homemade "Date Butter" is yours simply by simmering until thickened two cups chopped fresh California dates, one cup water, 1/2 cup brown sugar and a pinch of salt. It's convenient to have on hand to serve on pancakes, waffles, nut bread and ice cream or in peanut butter sandwiches or as cake filling.



NEW COMBINATION — Swedish cooks are among the best in the world and this Swedish Apple Salad is one of the most unusual and delicious to come from that land of fjords and high mountains. You'll find it high in popularity

and M-M-Mighty Good. It features an unusual use of vegetables mixed with handy canned tomato sauce for a unique, elusive flavor to revive winter-weary appetites. Serve with fresh rolls and hard-cooked eggs.

Minced Onion Zips Up Lamb

Lamb fanciers have a special treat in store with "Lamb Blocks Piquant."

The seasoned meat is cooked with instant minced onion and red dinner wine (or chicken stock) until it is deliciously tender.

Instant minced onion is in a class virtually by itself when it comes to convenience foods. Simply measure from the container the exact amount of field-fresh onion you need for any recipe—and forget about the tedious chores of peeling, slicing and chopping onion.

For "Lamb Blocks Piquant," combine 1 1/2 teaspoons salt, 1/2 teaspoon pepper and 1 to 2 teaspoons dry mustard. Rub 4 lamb blocks or thick shoulder lamb chops with seasoning mixture.

Brown meat in 2 tablespoons salad oil in heavy skillet or Dutch oven. Add 1 tablespoon instant minced onion and 1/4 cup

red dinner wine or chicken stock. Cover; simmer until tender and all liquid is absorbed, about 2 hours, adding more liquid as necessary. This makes 4 servings.

CANNED CLINGS HOT

Canned cling peaches, hot, lend versatility to menu-planning.

To serve with meat or poultry, beat cling halves or slices with an herb butter, chili sauce or tart jelly.

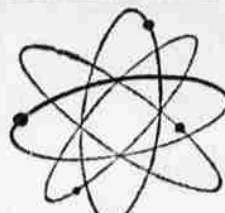
For dessert, top peach halves with diced orange, sprinkle with sugar and cinnamon and bake about 10 minutes in 350-degree (moderate) oven.

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Swedish Apple Salad

Smart are the Swedish people who thought this one up, a season-spanning salad with a special new crispness and lively flavor! Only similarity to a Waldorf lies in the apples and celery, the other ingredients are pure Scandinavian inspiration.

The cooked sweet potatoes (be sure to cook them just until tender, or use canned sweets) lend a surprising mellowness and excellent contrast to the crunchy apples and celery. Bind all these together with convenient canned tomato sauce, so easy to use. Just open it with a beer can opener and pour over the other ingredients—gives extra flavor and color accent too.

As a luncheon or supper dish this salad has no peer, tastes extra good with an egg dish, like an omelette or souffle, or simply served with hard-cooked eggs. Hot, buttery rolls and dessert complete the light meal.

SWEDISH APPLE SALAD (Serves - 6)
2 cups chopped apple
2 cups cubed, cooked sweet potatoes
1/2 cup diced celery
1 (8-ounce) can tomato sauce
1/4 cup mayonnaise
1 tablespoon lemon juice
1/2 teaspoon salt
1/4 teaspoon pepper
1 tablespoon pickle relish

Combine all ingredients. Chill for at least three hours to allow flavors to mellow. Serve on lettuce.

Dual Purpose Canned Clings

Whether served as a dessert or with the meat course, "Pink Peach Frosties" should hit the spot on a warm day.

Chilled golden canned cling peach halves are filled with a tangy frozen mixture of canned cling syrup, melted red cinnamon candies and lemon juice.

Pink Peach Frosties

1 can (1 lb. 13 oz.) cling peach halves
1/4 cup red cinnamon candies
2 tablespoons lemon juice

Drain peaches, reserving 1 cup syrup. Chill peaches. Heat syrup and candies until candies are dissolved; cool. Stir in lemon juice. Pour into refrigerator tray and place in freezing compartment with control set at lowest temperature. Freeze to mush consistency, stirring occasionally with a fork. When firm, reset temperature control to normal. Just before serving, fill chilled peach halves with frozen mixture.

Makes 6 or 7 servings.



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