

Before We Move Indoors

Family Weekly Cookbook

MELANIE DE PROFT, Food Editor

Barbecued Ribs

- 4 lbs. back ribs
3 cloves garlic, crushed in a garlic press
¼ cup cooking oil
1 cup chopped onion
1 8-oz. can tomato sauce
½ cup water
¼ cup lemon juice
3 tablespoons Worcestershire sauce
¼ cup firmly packed brown sugar
1 teaspoon salt
¼ teaspoon black pepper
1. Rub ribs with crushed garlic; cut into serving-sized pieces. Place the ribs in a large, shallow pan; set aside.
 2. Heat oil in a skillet; add onion and cook until tender, stirring occasionally. Blend in tomato sauce, water, lemon juice, Worcestershire sauce, brown sugar, salt, and pepper; bring to boiling, reduce heat, and simmer 5 min.
 3. Pour sauce over ribs and marinate 2 hrs. at room temperature, or overnight in refrigerator.
 4. Remove ribs from marinade (reserve for brushing) and put on grill or in a basket broiler 5 in. from coals. Grill 1 hr., or until done, turning and brushing frequently with the marinade.
- About 6 servings

Vegetable Goulash

- 1½ cups fresh corn kernels (cut from about 3 ears)
1 cup chopped onion
1 cup chopped celery
½ cup chopped green pepper
1 1-lb. can kidney beans and liquid
1 8-oz. can tomato sauce
1 teaspoon Accent
1 teaspoon brown sugar
½ to ¾ teaspoon chili powder
¼ teaspoon black pepper
- Combine vegetables, tomato sauce, and a mixture of remaining ingredients in a large saucepan; stir to blend. Cover and bring to boiling; reduce heat and simmer 1 hr. Turn into a warm serving dish and serve hot.
- About 6 servings

Tomato-Cream Slaw

- 1 cup dairy sour cream
¼ cup mayonnaise
½ cup tomato sauce
2 tablespoons cider vinegar
2 tablespoons sugar
1 teaspoon celery seed
1 small head cabbage, coarsely shredded
1. Blend together in a bowl the sour cream, mayonnaise, tomato sauce, vinegar, sugar, and celery seed. Refrigerate at least 1 hr. for flavors to blend and dressing to chill.
 2. Put shredded cabbage into a bowl and chill.
 3. Just before serving, pour the dressing over the cabbage and toss lightly to mix.
- About 6 servings

Seasoned Spreads for Corn on the Cob

Cook corn in boiling salted water just until tender. Serve a platter of piping hot corn with small bowls of *Curry Butter* and *Herb Butter*. Let guests season with salt as desired.

Curry Butter

Whip ½ cup butter or margarine with 1 teaspoon curry powder until butter or margarine is light and fluffy. Chill until ready to use.

Herb Butter

Follow recipe for *Curry Butter* substituting ½ teaspoon crushed dill weed and ½ teaspoon crushed chervil for curry powder.

Pan o' Rolls

CONVENIENCE FOOD RECIPE

- ¼ cup butter or margarine
1 clove garlic, crushed in a garlic press or minced
2 tablespoons finely snipped parsley
2 8-oz. containers ready-to-bake biscuits
½ cup shredded Parmesan cheese
1. Heat butter or margarine and garlic in a small skillet; stir in parsley. Remove from heat.
 2. Separate biscuits; dip each in the garlic butter to coat. Overlap 15 biscuits around the outer edge of a 9-in. round layer-cake pan; form an inner circle by overlapping remaining biscuits.
 3. Drizzle any remaining butter over top of biscuits and sprinkle evenly with Parmesan cheese.
 4. Bake at 425°F 15 to 20 min., or until golden brown. Serve hot.
- 20 rolls

Salted Peanut Cake

- 1 cup (about 5 oz.) salted peanuts, finely chopped
1½ cups flour
½ teaspoon baking soda
½ cup butter or margarine
1 teaspoon vanilla extract
1 cup sugar
1 egg, well beaten (until thick and piled softly)
¾ cup buttermilk
1. Blend the flour and baking soda together thoroughly; set aside.
 2. Cream butter or margarine and extract. Add sugar gradually, creaming until fluffy. Add egg in thirds, beating thoroughly after each addition.
 3. Alternately add dry ingredients in fourths and buttermilk in thirds, beating only until smooth after each addition. Mix in peanuts. Turn into a greased (bottom only) 8x8x2-in. baking pan.
 4. Bake at 350°F about 50 min., or until a cake tester inserted in center of cake comes out clean.
 5. Remove pan to cooling rack; cool completely. Sift confectioners' sugar evenly over the top of the cooled cake.
- One 8x8-in. cake



An outdoor meal of savory Barbecued Ribs, hot Vegetable Goulash, and tasty Tomato-Cream Slaw.

THE CHEESE COOKBOOK

The Tangy Touch!

Dip into this cookbook for everything from tasty snacks to hearty main dishes. The piquant flavors of cheese will add just the right touch to soufflés, meat sauces, and salad dressings.



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Quips and Quotes

Chime of the Times

Who's happy to see summer go?
Who doesn't mind the thought of snow?
Who buys new clothes without a qualm?
Whose countenance becomes more calm?
Now how could it be any other?
Ring out the answer,
school bells—Mother!

—Lavonne Mathison

The office worker came to work with some news Monday morning. "We just had another baby," he casually told his fellow employees. "That's the seventh."

After congratulations, his coworkers waited around expectantly, but the new father simply sat down and began to work. "Well," one employee said, "where are the cigars?"

The father looked up wearily. "Listen," he said, "after the seventh, you don't pass out cigars—you bum cigarettes."

—Gloria Bremer



"Cleopatra? Who's in it?"

Let's Pretend

On rainy days my children play a game that goes like this—"What would you be if you could be an animal?" They haven't asked me yet, but I have an answer ready for them. I would like to be a guppy because:

A mother guppy never has to take care of the vacationing neighbor's guppies;

She can be sure her little guppy isn't going to bring home half a dozen strange guppies for some jellyfish sandwiches;

She never has to housebreak stray dogfish;

Or explain why Pappa guppy can't afford to buy a sea horse;

Or even put the catfish out at night;

And, best of all, she doesn't have to clean Pappa guppy's fishing catch.

—Suzanne Douglass

The bride-to-be was going over last-minute arrangements with the caterer and was explaining how the receiving line would be set up. "My father will stand near the door, my mother next to me, then me, and then . . . then—well, what's-his-name will be on my left."

—James Shurluck

Mal de l'Automobile

Of late, when I drive, I grow carsick, Nor need I drive fast or drive far. It isn't the motion, it isn't the sway, It's rattles and squeaks and repairs and decay—

Quite frankly, I'm sick of our car.

—Richard Armour