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Jiffy cooking

In these skip-a-step meals your helpers are packaged, canned, and frozen foods

15-minute Banquet

Cut one 12-ounce can luncheon meat in 8 slices; stud with whole cloves. In skillet, brown meat on both sides in 1 tablespoon butter or margarine; push to one side of pan. Add one 11-ounce can whole yams, drained. Sprinkle them with salt.

Spoon ½ cup peach or pineapple preserves over meat and yams; heat uncovered over low heat, basting often till hot and glazed, about 5 minutes. Add 1 tablespoon water, if necessary. Makes 4 servings.

Ham and Potatoes au Gratin

1 12-ounce can chopped ham
1 package au gratin potatoes
1 3-ounce can mushrooms
1 teaspoon Worcestershire sauce

Cut meat in 8 slices and place in a 10x6x1 ½ -inch baking dish. Top with potato slices. Drain mushrooms; sprinkle over potatoes along with cheese-sauce mix. Continue as directed on package, but adding Worcestershire to the butter and boiling water called for. Cover and bake in moderate oven (375°) 30 to 35 minutes. Makes 4 servings.

Supper Stew Bake

Combine 1 stick pastry mix and 1 tablespoon instant minced onion; prepare dough according to package directions; roll in an 8½-inch circle and cut in 6 wedges.

Heat one 1½-pound can beef stew till bubbling hot; turn into 9-inch pie plate; top with pastry wedges. Bake in very hot oven (450°) 20 minutes or till crust is done. Makes 4 servings.

No-work Meat Loaf

1½ pounds ground beef
1 cup packaged herb-seasoned stuffing
1 8-ounce can seasoned tomato sauce
1 egg
1 ½ teaspoons salt
½ teaspoon pepper

OVEN 350°

Mix ingredients well. Shape in loaf in shallow baking pan or jelly-roll pan. Bake at 350° about 1 hour. Makes 6 servings.

Wiener Bean Pot

2 1-pound cans pork and beans
1 envelope onion-soup mix
½ cup catsup
½ cup water
2 tablespoons brown sugar
1 tablespoon prepared mustard
1 pound (8 to 10) frankfurters, sliced

OVEN 350°

Combine ingredients in a 2-quart casserole or bean pot. Bake uncovered at 350° about 1 hour. Makes 6 to 8 servings.

Pizza Hash

1 1-pound can corned-beef hash, chilled
¾ pound sharp process American cheese, shredded (1 cup)
1 8-ounce can seasoned tomato sauce
1 3-ounce can chopped mushrooms
½ teaspoon garlic salt
½ teaspoon crushed oregano
2 tablespoons grated Parmesan cheese

OVEN 375°

Cut hash in 6 slices; arrange in 11x7x1 ½-inch baking dish. Sprinkle American cheese over hash. Combine tomato sauce, drained mushrooms, garlic salt, and oregano; spoon over hash. Sprinkle with Parmesan cheese.

Bake in moderate oven (375°) 20 minutes or till hot through. Makes 3 servings.
Quick Spanish Rice

\[ \frac{1}{2} \text{ cup chopped green pepper} \]
\[ \frac{1}{2} \text{ cup chopped onion} \]
\[ 1 \text{ 4} \frac{3}{4} \text{-ounce package (1} \frac{1}{2} \text{ cups) precooked rice} \]
\[ \frac{1}{2} \text{ cup fat} \]
\[ 1 \text{ beef bouillon cube} \]
\[ 1 \frac{1}{4} \text{ cups hot water} \]
\[ 2 \text{ 8-ounce cans (2 cups) seasoned tomato sauce} \]
\[ 1 \text{ 12-ounce can luncheon meat, cut in thin strips} \]

Cook green pepper, onion, and rice in hot fat, stirring constantly, until lightly browned. Dissolve bouillon cube in hot water; add to rice along with the tomato sauce and meat; mix. Bring quickly to a boil; reduce heat and simmer uncovered 5 minutes or till rice is tender. Makes 5 servings.

Tuna Jackstraw Casserole

Measure 1 cup shoestring potatoes from one 4-ounce can (4 cups); reserve for topper.

Combine remaining potatoes with 1 can condensed cream of mushroom soup, one 6\(\frac{1}{2}\)-, 7-, or 9\(\frac{3}{4}\)-ounce can tuna (drained), one 6-ounce can (3\(\frac{3}{4}\) cup) evaporated milk.

Add one 3-ounce can (3\(\frac{3}{4}\) cup) broiled sliced mushrooms (drained) and \(\frac{1}{4}\) cup chopped pimiento. Pour into 1\(\frac{1}{2}\)-quart casserole. Arrange reserved potatoes on top.

Bake uncovered in moderate oven (375\(^\circ\)) 20 to 25 minutes or till thoroughly heated. Makes 4 to 6 servings.

Mexi-chili Casserole

1 6-ounce package corn chips
2 cups shredded sharp process American cheese
1 15-ounce can chili with beans
1 15-ounce can enchilada sauce
1 8-ounce can seasoned tomato sauce
1 tablespoon instant minced onion
1 cup dairy sour cream

Reserve 1 cup of the corn chips and \(\frac{1}{2}\) cup of the cheese. Combine remaining chips and cheese with the chili, sauces, and onion. Pour into 1\(\frac{1}{2}\)-quart casserole. Bake uncovered in moderate oven (375\(^\circ\)) 20 minutes or till thoroughly heated. Spread top with sour cream; sprinkle with reserved cheese. Ring remaining corn chips around edge. Bake 5 minutes longer. Makes 6 servings.

Mexican Chileotti

Cook \(\frac{1}{2}\) cup chopped onion in 1 tablespoon butter. Stir in one 1-pound can spaghetti with sauce and one 10\(\frac{1}{2}\)-ounce can chili without beans; heat. Top with \(\frac{1}{2}\) cup shredded sharp cheese. Spoon over crisp corn chips. Makes 4 servings.

Hot Dogs Delicious

\[ \frac{1}{2} \text{ cup chopped onion} \]
1 tablespoon fat
1 14-ounce bottle (1\(\frac{1}{4}\) cups) extra-hot catsup
2 tablespoons pickle relish
1 tablespoon sugar
1 tablespoon vinegar
\(\frac{1}{4}\) teaspoon salt
Dash pepper
1 pound (8 to 10) frankfurters
8 to 10 coney buns, split, toasted

Cook onion in hot fat till tender but not brown. Stir in catsup, pickle relish, sugar, vinegar, and seasonings. Score frankfurters; add to sauce. Simmer until frankfurters are thoroughly heated, about 10 minutes. Serve in hot toasted buns. Makes 8 to 10 servings.

Baked-bean Sandwiches

Slice 1 can brown bread in 10 rounds. Top slices with one 1-pound can (2 cups) baked beans. Add generous spoonful of hamburger relish or pickle relish. Place the open-face sandwiches on ungreased baking sheet. Bake in moderate oven (375\(^\circ\)) 8 to 10 minutes or till piping hot. Makes 5 servings.

Sandwiches Stroganoff

Gravy with sour cream—grand sauce!

1 tablespoon chopped onion
1 tablespoon butter or margarine
1 can (1\(\frac{1}{4}\) cups) beef gravy
\(\frac{1}{4}\) cup dairy sour cream
1 tablespoon cooking sherry
\(\frac{1}{4}\) teaspoon monosodium glutamate
Dash basil
6 slices leftover roast beef
6 slices toast

Cook onion in butter till tender but not brown; stir in gravy, sour cream, and seasonings. Add beef; heat 8 to 10 minutes, stirring occasionally. Serve over hot toast.
Meat-ball Pie

\[
\frac{1}{2} \text{ cup chopped onion} \\
1 \text{ tablespoon butter or margarine} \\
1 \text{ 1-pound can meat balls and gravy} \\
1 \text{ 1-pound can (2 cups) cut green beans, drained} \\
\frac{1}{2} \text{ cup milk} \\
1 \text{ teaspoon Worcestershire sauce} \\
\text{Crispy Biscuits} \quad \text{OVEN 425°}
\]

Cook onion in butter till tender, but not brown. Add meat balls and gravy, beans, milk, and Worcestershire. Heat till bubbling. Pour into a 10x6x1 1/2-inch baking dish.

Arrange Crispy Biscuits atop hot meat. Bake in hot oven (425°) 10 to 12 minutes or till biscuits are done. (Bake remaining biscuits on baking sheet.) Makes 6 servings.

Crispy Biscuits: Mix 3/4 cup rice flakes, crushed; 1 tablespoon caraway seed, and 1/2 teaspoon salt. Brush tops of 6 refrigerated biscuits with milk; dip in cereal mixture.

Chicken ’n Biscuit Pie

1 1-pound can chicken in gravy 
1 can condensed cream of chicken soup 
1 tablespoon instant minced onion 
\( \frac{1}{2} \) teaspoon rosemary, crushed 
1 8-ounce can (1 cup) peas 
1 3-ounce can (2/3 cup) mushrooms 
1 5-ounce can (2/3 cup) boned chicken, diced 
1 package refrigerated biscuits \quad \text{OVEN 450°}

Mix chicken in gravy, soup, and seasonings. Add drained peas and mushrooms, and chicken. Heat slowly, stirring now and then, till bubbling hot. Turn into 1 1/2-quart casserole. Snip biscuits in thirds; arrange, point up, atop hot meat mixture. Bake in very hot oven (450°) 15 minutes or till biscuits are done. Makes 5 servings.

Soup-kettle Supper

1 can condensed cream of vegetable soup
1 can condensed cream of chicken soup
1 can condensed onion soup
1 1/2 cups milk
1 12-ounce can (1 1/2 cups) whole kernel corn
1 4-ounce can Vienna sausage

Mix soups together; stir in milk and corn. Slice sausage links in coins; add. Cover and heat slowly, stirring occasionally till soup comes just to boiling. Makes 6 servings.

Quick Shrimp Curry

Cook 1/2 cup chopped onion in 1 tablespoon butter or margarine till tender but not brown. Add 1 can frozen condensed cream of shrimp soup; heat and stir till smooth.

Stir in 1 cup dairy sour cream and 1/2 teaspoon curry powder. Add 1 cup cleaned cooked or canned shrimp; heat. Dash with paprika. Serve over hot rice.


Fillets Elegante

1 1-pound package frozen fish fillets
2 tablespoons butter or margarine
1 can frozen condensed cream of shrimp soup, thawed
1/4 cup grated Parmesan \quad \text{OVEN 400°}

Thaw fillets (sole, haddock, halibut, or cod) enough to separate. Arrange in buttered 9-inch pie plate. Dash with pepper; dot with butter. Spread soup over fillets and sprinkle with Parmesan cheese and paprika. Bake in hot oven (400°) 25 minutes. Serve with lemon wedges. Makes 4 servings.

Western Rabbit

Bake 1 package corn-bread mix according to package directions. Combine 1 can condensed cheese soup, 2 tablespoons milk, and few drops Tabasco sauce. Heat slowly, stirring frequently, until hot. Add 1/4 cup ripe-olive slices; heat just to boiling.

Cut hot corn bread in squares; split in half and spoon rabbit over. Pass extra cornbread with butter. Makes 3 servings.

Chicken Italiano

Select one 21/2- to 3-pound ready-to-cook frying chicken, cut up. Sprinkle with salt.

Brown slowly in small amount hot salad oil or fat. Spoon off excess fat.

Combine one 11/2-ounce envelope of spaghetti-sauce mix, one 8-ounce can seasoned tomato sauce, and 1 cup water. Pour over chicken. Cover. Simmer 20 to 30 minutes or till done. Makes 4 servings.
Porcupine Meat Balls

1 1/2 pounds ground beef
1/2 cup uncooked rice
1 teaspoon salt
1/4 teaspoon pepper
1/2 cup chopped onion
1 can condensed tomato soup
1/2 cup water

Combine meat, rice, salt, pepper, and onion. Shape in small balls. Blend soup and water; heat in pressure pan till mixture begins to simmer. Add meat balls. Cook at 15 pounds pressure 10 minutes. Let pressure go down normally. Makes 6 to 8 servings.

Round-steak Dinner

2 pounds round steak, cut in 1/2-inch cubes
2 tablespoons all-purpose flour
1 1/2 teaspoons salt
2 tablespoons fat
1/2 cup chopped onion
1/2 cup chopped celery
1 clove garlic, minced
1 3-ounce can mushrooms, drained
1 8-ounce can seasoned tomato sauce
2 to 3 teaspoons Worcestershire
1/2 cup dairy sour cream


10-minute Spaghetti Sauce

2 tablespoons salad oil
1 pound ground beef
2 large onions, sliced
3 cloves garlic, minced
2 8-ounce cans (2 cups) seasoned tomato sauce
1 6-ounce can tomato paste
2 to 3 teaspoons chili powder
1 teaspoon each salt and sugar
Dash red pepper


Chicken and Cream Gravy

1 2- to 3-pound ready-to-cook broiler-fryer chicken, cut in pieces
Seasoned flour
1/4 cup fat
1 cup water
2 small onions, sliced
2 bay leaves
1/4 cup chopped celery leaves
1 teaspoon salt
Dash pepper
Milk
1/2 cup all-purpose flour
1/2 teaspoon kitchen bouquet

Roll chicken in seasoned flour (2 teaspoons salt and 2 teaspoons paprika to 1/2 cup flour). Brown in hot fat in pressure pan. Add water, onions, bay leaves, celery leaves, salt, and pepper. Cook at 15 pounds pressure 15 to 20 minutes. Allow pressure to go down normally. Remove chicken. Strain broth; add milk to make 3 cups. Shake 1 cup of the liquid with flour till blended. Add to remaining liquid. Return to pressure pan. Cook, stirring constantly, till gravy is thick. Add kitchen bouquet and season to taste. Pour over chicken. Makes 4 or 5 servings.

Savory Pot Roast

3 pounds chuck pot roast
1/4 cup grape jelly
2 large onions, cut in 1/4-inch slices
6 whole black peppers
2 bay leaves, crushed
2 teaspoons salt
1/2 teaspoon allspice
1/2 teaspoon ginger
1/4 teaspoon pepper
1/2 cup vinegar
1/4 cup water
1 teaspoon kitchen bouquet

Trim excess fat from meat; fry lightly in pressure pan to make 2 tablespoons fat. Brown meat slowly on all sides in the hot fat. Allow to 20 minutes for browning. Place on rack. Spread with grape jelly; top with onion slices; sprinkle with seasonings. Combine remaining ingredients; pour over meat. Cook at 15 pounds pressure 45 minutes. Let pressure go down normally. Remove meat to hot platter. Thicken juices to make gravy. Makes 6 to 8 servings.
Apple-Orange Toss

Dice a tart apple into a bowl. Grate the yellow peel of an orange over; then peel orange; dice it into bowl with the apple.
Add a sprinkling of broken California walnuts; toss with salad dressing, and serve on lettuce. Makes 2 or 3 servings.

Avocado-Cranberry Salad

Arrange avocado halves or quarters on lettuce. Top with mixture of cubed canned cranberry sauce and diced celery. Serve with French dressing.

Jellied Cranberry Relish

1 3-ounce package strawberry-flavored gelatin
1 cup hot water
1 9-ounce can pineapple tidbits
1 10-ounce package frozen cranberry relish, thawed
½ cup diced celery


Polka-dot Fruit Mold

2 cups canned pineapple-grapefruit-juice drink
1 3-ounce package lemon-flavored gelatin
1 No. 2½ can (3½ cups) fruit cocktail, well drained

Heat 1 cup of the juice drink to boiling; add gelatin and stir until dissolved. Add remaining juice drink. Chill till partially set. Stir in fruit cocktail. Pour into 1-quart mold. Chill until firm.

Unmold on salad greens and pass Horseradish Dressing: Blend 1 cup dairy sour cream, 1 tablespoon prepared horseradish, and ½ teaspoon salt. Makes 6 servings.

Cheese-Peach “Sandwiches”

To softened cream cheese, add chopped walnuts and cut-up dates; blend. “Sandwich” two chilled canned peach halves (drained) together with mixture. Serve on greens with strawberries, if you like.

Golden Peach Plate

Crown canned peach half with cottage cheese; top with chopped walnuts or bits of candied ginger. Trim plate with curly endive, red apple slices, cherries.

Pear-Cheese Salad

Arrange pear halves on lettuce leaves. Top with mayonnaise, then a sprinkle of shredded sharp process American cheese.

Pineapple Prize

Drain chilled pineapple chunks. Heap 5 or 6 in a lettuce cup on each salad plate.
For 4 salads, crumble about ¼ cup blue cheese; add ½ cup French dressing. Pour over pineapple; dash with paprika.
For extra color add 2 green-pepper rings and some big red cherries to each salad.

Pepper-Tomato Salad

3 cups bite-size pieces tomato
(4 or 5 large peeled tomatoes)
2 cups bite-size squares green pepper (2 to 3 peppers)
¾ to ½ cup Garlic French Dressing (page 326)
Salt and pepper to taste

Combine all ingredients; let marinate in refrigerator 1 hour or more. Toss lightly just before serving. Serve as a relish, or on lettuce. Makes 4 to 6 servings.

Dutch Cucumbers

Cut unpared cucumbers in thin slices. Sprinkle with salt, pepper, and sugar to taste. Barely cover with mixture of half vinegar and half ice water. Chill 1 hour.
Serve undrained. Or drain and serve with French dressing or mayonnaise; arrange on greens with tomato slices.

Triple Bean Toss

Drain one 1-pound can cut green beans, one 1-pound can cut wax beans, and one 1-pound can (2 cups) kidney beans.
Add 2 tablespoons chopped green onions and ¼ cup Italian salad dressing; toss to mix. Season to taste with salt. Refrigerate several hours. Before serving, toss again, then drain. Dash with fresh-ground pepper. Makes 6 to 8 servings.
Lettuce-Green Pepper Salad

Easiest salad you ever made!—

Remove the core from a small, chilled head of lettuce. Place lettuce core side down, and cut lengthwise in 1-inch slices.

Place each slice on a salad plate. Put 2 or 3 green-pepper rings atop each serving. Pass Italian dressing—bottled or from a mix.

Men’s Favorite Tossed Salad

“Croutons” are French-fried onions—

Heat one 3 1/2-ounce can (2 cups) French-fried onions in moderate oven a few minutes to crisp. Break 1/2 medium head lettuce and 5 cups fresh spinach (stems removed) in bite-size pieces. Scatter warm onions atop.

Add 1/4 cup Italian dressing (from mix or bottle); toss lightly. Makes 6 servings.

Mayonnaise French Dressing

Blend 1/2 cup bottled creamy French dressing and 1/4 cup mayonnaise or salad dressing. Spike with a drop or so of Tabasco sauce. Ladle over avocado and orange slices; or over chilled canned asparagus spears.

Cottage Dressing

Prepare 1 envelope garlic salad-dressing mix according to label directions. Shake well; measure 1/2 cup of the dressing. To this amount add 1/2 cup large-curd cream-style cottage cheese and 1 tablespoon catsup. Chill. Top tomato and avocado slices.

Peanut Dressing

Blend 1 tablespoon peanut butter and 1 tablespoon honey; stir in 1/4 cup salad dressing or mayonnaise. Serve over banana slices.

Note. More easy salad dressings, page 326.

Fried Corn and Onions

3 tablespoons butter or margarine
1 large mild white onion, sliced
1 12-ounce can Mexican-style whole kernel corn

Melt butter in skillet. Add onion; sprinkle with salt. Cover; cook over low heat 4 or 5 minutes, shaking skillet often. Add corn; mix. Heat uncovered 3 or 4 minutes or till bubbling. Salt to taste. Makes 4 servings.

Chive Cream Sauce

Mix 1 can condensed cream of vegetable soup and 1/2 cup milk; add 1 to 2 table-
spoons snipped chives. Heat, stirring occa-
sionally. Spoon over drained hot Brussels sprouts or cauliflower. Makes 1 3/4 cups.

Green Beans, Cream Style

Cook one 10-ounce package frozen green beans, following label directions; drain. Soften one 3-ounce package cream cheese; blend in 1 tablespoon milk, 3/4 teaspoon celery seed, 1/4 teaspoon salt. Spoon over hot beans. Makes 4 servings.

Creole Green Beans

1/4 cup chopped onion
1 tablespoon salad oil
1/4 cup chili sauce
1/4 teaspoon salt
1 1-pound can (2 cups) green beans

Cook onion in salad oil just until tender. Add chili sauce, salt, and drained beans. Cook just until heated thoroughly, stirring often. Makes 6 servings.

Marmalade Beets

1 1-pound can (2 cups) sliced beets
3 tablespoons orange marmalade
1 1/2 teaspoons lemon juice
1 tablespoon butter or margarine
1/4 teaspoon salt
Dash pepper and ground ginger

Drain beets. Combine marmalade, lemon juice, and butter; heat and stir till marm-
-lade melts. Add seasonings; blend.

Add beets; cover. Simmer 5 minutes, stirring occasionally. Makes 4 servings.

Peas and Tiny Onions

Cook two 10-ounce packages frozen green peas and 3/4 cup tiny onions separately till tender; drain, combine. Add butter; season.

Company Mashed Potatoes

Prepare 4 servings of instant whipped or mashed potatoes according to box directions.

Just before serving, stir in 1/2 cup to 1 cup dairy sour cream and 1 tablespoon chopped pimiento; add salt to taste; heat and stir just till hot. Snip parsley over top.
Quick Beef Stroganoff: Cut 3 minute steaks in strips; brown in 2 tablespoons hot fat. Add 1 onion, sliced, and 1 clove garlic, crushed; cook 5 minutes.

Combine 1 can condensed cream of mushroom soup, 1 cup dairy sour cream, one 3-ounce can mushrooms, 2 tablespoons catsup, 2 teaspoons Worcestershire sauce; add to meat; heat through and serve.

Pickled-beet Salad: Cut wedges of lettuce; put each on its side in a salad bowl. Tuck in pickled-beet slices and bias-cut celery. Pass oil-and-vinegar dressing.

Stroganoff Dinner

Serve Quick Beef Stroganoff with Poppy-seed Noodles, Pickled-beet Salad, dark rye slices. Fresh fruit and cheese make an easy dessert—arrange it all on a tray.

Poppy-seed Noodles: Add a tablespoon each of butter and poppy seed to drained cooked noodles; toss together. (Stroganoff recipe makes 4 generous servings, so 5 or 6 ounces of noodles will be just right.)

Speedy Tuna Skillet

1 medium onion, sliced
1 tablespoon butter or margarine
1 can frozen condensed cream of shrimp soup
½ cup milk
1 cup frozen or drained canned peas
1 6½-, 7-, or 9¼-ounce can tuna, broken in chunks

Cook onion in butter till almost tender. Add soup, milk, and peas; cover and heat just to boiling, stirring occasionally. Add tuna and dash pepper. Heat through.

Serve over warm, crisp chow-mein noodles or hot rice. Makes 4 servings.


Saucy Burgers

Shape 1 pound ground beef in 4 patties. Heat skillet; sprinkle 1 teaspoon salt in empty skillet. Sear patties in salt on one side; turn. Add one 8-ounce can spaghetti sauce with mushrooms and one 8-ounce can kidney beans (with liquid). Simmer uncovered 10 to 15 minutes. Serve on 2 split and toasted hamburger buns. Makes 4 servings.

Serve with green salad, dill pickles, corn chips, Easy Pineapple Parfaits.

Broiler Ham Dinner

½ cup apricot jam or preserves
½ teaspoon dry mustard (optional)
¼ teaspoon ginger (optional)
¼ teaspoon salt
1 tablespoon water
1 ¾-inch slice ready-to-eat ham (about 1 pound)
1 12-ounce package frozen potato patties
3 tablespoons butter, melted

Mix first 5 ingredients. Slash fat edge of ham slice. Place ham and potato patties on broiler-pan rack. Spread half the apricot glaze on ham; brush potatoes with half the butter. Broil 3 inches from heat 6 minutes.

Turn ham and patties. Spread ham with remaining glaze. Butter patties; season. Broil 6 minutes more. Makes 4 servings.

Crown Roast Dinner

The "crown roast" is luncheon meat—

2 12-ounce cans luncheon meat
1/2 cup orange marmalade
1-pound 2-ounce can sweet potatoes, drained
1/4 cup melted butter or margarine
1 8-ounce can pineapple slices

Slice each meat loaf diagonally three times, slicing 3/4 of the way through; spread with orange marmalade. Place in 11x7x1 1/2-inch baking dish. Arrange potatoes around meat. Halve pineapple slices; brush with butter. Insert in cuts in meat. Drizzle remaining butter over potatoes. Heat in moderate oven (375°) about 30 minutes or till nicely browned. Baste frequently. Makes 6 servings.

Griddleburgers

Combine 1/2 cup evaporated milk and 1 pound ground beef. Season with 1 teaspoon salt, dash pepper, perhaps some chopped onion. Shape mixture in patties. Grill on lightly greased griddle. After turning patties, place cheese triangles on top so they melt while second side grills. Toast buns, cut side down on griddle. Pass catsup, prepared mustard, hamburger relish.

Lightning Creamed Potatoes

Place in pressure pan 1/3 cup water, 1 1/2 teaspoons salt, 4 cups diced pared potatoes, and 1/3 cup finely chopped onion. Cover; bring to 15 pounds pressure. Immediately remove from heat and let pressure go down normally. Add 1/2 cup light cream. Snip parsley over. Makes 6 servings.
Polka-dot Muffins

1 cup fresh cranberries, chopped
⅓ cup sugar
1 teaspoon grated orange peel
1 beaten egg
⅔ cup sugar
⅔ cup orange juice
2 tablespoons salad oil
2 cups packaged biscuit mix

Mix cranberries, ⅓ cup sugar, orange peel; set aside. Combine egg, ⅔ cup sugar, orange juice, and salad oil; add all at once to biscuit mix; stir just till moistened.

Fold in cranberries. Fill greased muffin pans ⅔ full. Bake in hot oven (400°) 25 minutes or till done. Makes 1 dozen.

Double Corn Muffins

1 package corn-muffin mix
1 1-pound can (2 cups) whole kernel corn, drained
1 2½-ounce can deviled ham

Prepare muffin mix according to package directions; stir in corn. Spoon into greased muffin pans, filling ⅔ full. Drop spoonful of deviled ham on center of each muffin. Bake at 375° about 20 minutes. Makes 12.

Herb Rolls

1 package active dry yeast
⅔ cup warm water
2½ cups packaged biscuit mix
1 teaspoon poultry seasoning
⅔ teaspoon celery seed

Soften yeast in warm water. Stir in biscuit mix and remaining ingredients; beat vigorously (2 to 3 minutes). Turn out on surface well-dusted with biscuit mix. Knead till smooth, about 25 strokes. Roll in a 14x6-inch rectangle, about ½ inch thick. Cut dough lengthwise in thirds, then crosswise at 2-inch intervals to make 21 squares. Form each in ball.

In greased 8x1²-inch round pan, arrange 13 rolls (not quite touching each other) around edge; arrange an inner circle of 8 rolls, leaving a 2-inch hole in center. Cover with damp cloth. Let rise in warm place till double (about 1 hour). Bake at 400° for 15 to 20 minutes or till golden brown. Serve hot.

Jam Brown-and-Serves

1 teaspoon butter or margarine melted
6 brown-and-serve dinner rolls
6 teaspoons apricot preserves

OVEN 400°

Brush butter over tops of rolls. Make a lengthwise cut in the top of each. Insert 1 teaspoon preserves in each cut. Bake rolls in greased shallow pan in hot oven (400°) 10 to 12 minutes or till browned.

Jiffy Doughnuts

Just deep-fat fry refrigerated biscuits—


Marmalade Slices

1 loaf French bread, about 12 inches long
⅔ to ¾ cup soft butter
⅔ cup orange marmalade

Cinnamon

Cut bread in 1- to 1½-inch diagonal slices. Spread with butter, then with marmalade (don’t skimp!). Sprinkle cinnamon generously over top. Place slices, marmalade side up on broiler rack and broil 5 to 6 inches from heat 6 to 7 minutes.

(Topping will be extra hot, so let cool a few minutes before serving.) Makes 8 to 10.

Spicy Coffee Ring

Perfect California walnut halves
1 package refrigerated biscuits
Melted butter or margarine
⅔ cup brown sugar
1 teaspoon cinnamon
2 tablespoons seedless raisins

OVEN 425°

Place ring of walnut halves in greased 5½-cup ring mold. Dip biscuits in melted butter, then in mixture of brown sugar and cinnamon. Place in mold, overlapping slightly. Tuck raisins between biscuits. Bake in hot oven (425°) 13 to 15 minutes.
Crunch Sticks

1 package refrigerated biscuits
1 1/2 cups crisp rice cereal, coarsely crushed
2 tablespoons caraway seed, celery seed, or dill seed
2 teaspoons salt

Cut biscuits in half; roll each part into pencil-thin stick (about 4 inches long). Brush with milk.

Mix cereal crumbs, seed, and salt in shallow pan (be sure salt is well distributed); roll sticks in mixture. Bake on greased baking sheet in very hot oven (450°F) 10 minutes or till lightly browned. Makes 20.

Easy Bread Sticks

Hot-roll mix makes these a snap—

Prepare one package hot-roll mix according to package directions, but using 1 cup warm water and omitting the egg.

When time to shape, place dough on lightly floured surface. Turn several times. Cut off piece slightly smaller than golf ball. Roll with your hands on surface to get 10- to 12-inch stick, pencil thin. If ends look knobby, cut off to make smooth stick.

Place on greased cookie sheet. Brush with a mixture of 1 slightly beaten egg white and 1 tablespoon water. Let rise uncovered about 20 minutes. Brush rolls again with egg-white mixture. Sprinkle with coarse salt. Bake in very hot oven (450°F) about 12 minutes. Makes 2 1/2 dozen.

Caraway Coney Fingers

Dandy idea for leftover cones—

Cut six coney rolls in fourths lengthwise to make "fingers." Melt 1/4 cup garlic spread and 1/4 cup butter or margarine; brush on cut sides of rolls.

Sprinkle with 1/4 cup grated Parmesan cheese, then with caraway seed.

Bake on cookie sheet in very hot oven (450°F) 5 to 8 minutes or till toasty. Serve hot.

Easy Cheese Bread

1/4 cup butter or margarine, melted
1/2 cup grated Parmesan cheese
6 1-inch slices French bread
1 tablespoon poppy seed

OVEN 350°F

Combine butter and cheese; spread on both sides of each bread slice. Sprinkle slices on both sides with poppy seed. Place on baking sheet and toast in moderate oven (350°F) about 12 minutes, turning once.

Toasty Garlic Bread

OVEN 350°F

Melt 1/2 cup butter in 11x7x1 1/2-inch baking dish. Add 1 or 2 cloves garlic, minced. Add six 1-inch slices French bread, turning quickly to butter both sides. Let stand 10 minutes. Heat in moderate oven (350°F) 20 minutes or till golden brown and toasty.

Parmesan Biscuits

OVEN 425°F

Combine 1 clove garlic, minced, and 1/4 cup butter or margarine, melted. Dip refrigerated biscuits (2 packages) in mixture.

Overlap 13 biscuits around outer edge of 9x1 1/2-inch round metal cake pan. Overlap remaining biscuits in center. Drizzle remaining butter over; sprinkle with 1/4 cup shredded Parmesan cheese. Bake in hot oven (425°F) 15 to 20 minutes. Makes 20.

Toasted Cheese Loaf

Crusty "rolls," pillow-soft inside—

OVEN 400°F

Cut crusts from top and sides of 1 unsliced sandwich loaf, about 11 inches long. Make 8 slices crosswise, cutting to, but not through, bottom crust. Make one cut lengthwise down the center. Place on baking sheet.

Blend 1/2 cup butter or margarine and two 5-ounce jars sharp spreading cheese. Spread between slices, over top and sides.

Tie string around loaf to hold together. Bake in hot oven (400°F) until cheese is melted and bread is crusty, about 15 minutes. Serve like pan rolls. Makes 16.

Cheese Fold-ups

OVEN 450°F

Remove crusts from bread slices and spread with butter or margarine. Sprinkle lightly with shredded sharp process cheese.

Fasten opposite corners together with toothpick. Bake the fold-ups in very hot oven (450°F) 10 minutes. Serve warm.
Fruit-cocktail Parfait Pie

1 1-pound can fruit cocktail
1 3-ounce package lemon-flavored gelatin
½ cup cold water
1 pint vanilla ice cream

Drain fruit, reserving syrup. Add water to syrup to make 1 cup; heat to boiling. Add gelatin; dissolve. Add cold water. Cut ice cream in 6 pieces; add to hot mixture; stir till melted. Chill till mixture thickens (about 15 to 20 minutes). Fold in fruit.

Turn into Vanilla Cooky Crust. Chill till firm (45 minutes for creamy filling to a few hours for the firmer gelatin kind).

Vanilla Cooky Crust: Line bottom of buttered 9-inch pie plate with whole vanilla wafers. Trim ¼ inch off enough wafers to stand up around edge of plate. Crumble a few wafers; fill chinks in bottom crust.

Peach Petal Pie

OVEN 350°

Heat 1 No. 2 can (2½ cups) peach-pie filling and pour into 8-inch pie plate.

Overlap about ten ¾-inch slices refrigerated slice-and-bake sugar cookies around edge of pie plate. Sprinkle cookies with mixture of 1 teaspoon sugar, dash cinnamon.

Bake at 350° about 35 to 40 minutes or till cookies are done. Serve warm in sauc dishes with ice cream. Makes 5 servings.

Blueberry Cheesecake Pie

Stir one 8-ounce package cream cheese to soften. Add 1 cup sifted confectioners' sugar and 1 teaspoon vanilla; beat till smooth. Whip 1 cup whipping cream and fold into the cream cheese mixture. Spoon filling into one baked 9-inch pastry shell. Top with one 1-pound 5-ounce can blueberry pie filling. Chill till set.

Pretty Fruit-cocktail Parfait Pie—so easy!

This luscious pie is the glamorous result of combining four simple desserts—canned fruit, gelatin, ice cream, and cookies. It's speedy, too: ice cream hastens the setting. Trim pie with extra fruit, lemon leaves.
Emerald Salad Dessert

1 No. 2 can (2 1/2 cups) pineapple tidbits
1 3-ounce package lime-flavored gelatin
2 cups tiny marshmallows
1 2-ounce package dessert-topping mix

Drain pineapple, reserving syrup. Add water to syrup to make 2 cups; heat to boiling; add gelatin and stir to dissolve. Add pineapple; pour into 10x6x1 1/2-inch baking dish. Cover immediately with a layer of marshmallows.

Prepare dessert-topping mix according to package directions. Spread over marshmallow layer. Chill till gelatin is firm. Cut in 8 to 10 squares.

Easy Tortoni

Mix 1/4 cup finely chopped blanched almonds, toasted, and 1/4 cup flaked coconut, toasted and crumbled.

Stir 1 pint vanilla ice cream just to soften; quickly stir in 1/4 cup seedless raisins (light or dark), 1 to 1 1/4 teaspoons rum extract, and half the nut mixture. Spoon into 5 souffle cups or paper bake cups set in muffin pans.

Sprinkle remaining nut mixture over top; freeze firm. To garnish, top with maraschino-cherry halves.

Chocolate-Mint Shortcakes

Cut 4 slices of loaf pound cake. Toast slices (for easy removal from conventional toaster, put slices in with narrow end down).

Place a slice of toasted cake on each dessert plate and top each with a scoop of peppermint ice cream. Pour chilled chocolate syrup over all. Makes 4 servings.

Raspberry-Lemon Sundaes

Partially thaw one 10-ounce package frozen red raspberries (they're best to eat while some ice crystals still remain).

Divide 1 pint lemon sherbet into 4 sherbet dishes. Top with raspberries.

Easy Pineapple Parfaits

Combine one 1-pound can (2 cups) fruit cocktail, chilled and drained, and one 6-ounce can frozen pineapple-juice concentrate. Alternate layers of 1 quart vanilla ice cream and fruit mixture in chilled parfait glasses. Makes 6 servings.

Pears with Raspberry Sauce

1 6-ounce can frozen raspberry-punch concentrate
3/4 cup sugar
2 tablespoons cornstarch
Aromatic bitters (optional)
4 large or 8 small canned pear halves, chilled

To punch concentrate, add 2 cans water. Stir in sugar and cornstarch. Bring to boiling, stirring constantly. Cook and stir till mixture is clear and thickens slightly. Chill. Dash in aromatic bitters to taste.

Serve over chilled pear halves in sherbet dishes. Makes 4 servings.

Note: Or top pears with raspberry sherbet, stirred until soft.

Dessert Tips

Summer Ambrosia: Sprinkle honeydew balls with lime juice. Top with coconut.

Jiffy Shortcake: Make shortcake from biscuit mix, following directions on package. Fill and top with fresh or thawed frozen strawberries, or sliced peaches.

Or fill spongecake dessert cups (from a package) with sweetened whipped cream. Top with chilled canned peach halves, hollow side up. Add dollop of whipped cream.

Dessert Tray: Serve chilled fresh fruits with your favorite cheese—American, Camembert, etc. See page 220 for suggestions.

Melba Sundaes: Fill chilled canned peach halves with vanilla ice cream. Top with Crimson Raspberry Sauce (page 208). Or use prepared black raspberry topping.

Marshmallow Cupcakes: Top hot baked cupcakes each with marshmallow. Put back in oven till marshmallows melt and toast.

Coconut Cake Bars: Slice pound cake 1/2 inch thick. Cut each slice in 4 strips. Spread three sides with butter and honey, roll in flaked coconut; place on greased cooky sheet. Toast at 375° about 5 to 10 minutes or till delicate brown.

Frosty Brittle Crunch: Crush 1/2 pound peanut brittle; fold into 2 cups whipping cream, whipped. Pour mixture into a 1-quart refrigerator tray. Freeze till firm; do not stir. Makes 6 servings.
Creamy Apricot Dessert

1 3- or 3 1/4-ounce package vanilla pudding
1 12-ounce can (1 1/2 cups) apricot nectar
1 cup whipping cream, whipped
1/4 cup broken California walnuts


Mocha Dessert

Prepare one 3- or 3 1/4-ounce package vanilla pudding following label directions. Add 1 teaspoon vanilla. While hot, divide pudding in half.

To one half, add 1 teaspoon instant coffee and 1/2 cup semisweet chocolate pieces; stir to dissolve. In sherbets, alternate layers of the puddings. Trim with flaked coconut. Chill. Makes 4 servings.

Double-chocolate Pudding

1 4-ounce package chocolate pudding
1/2 cup semisweet chocolate pieces
1 teaspoon vanilla
1 cup whipping cream, whipped

Cook pudding according to package directions, but adding 1/4 cup more milk. When mixture is hot, add semisweet chocolate pieces, stirring till melted. Cool.

Add vanilla; beat until mixture is fluffy. Fold in whipped cream. Spoon into sherbets. Top with additional chocolate pieces. Chill thoroughly. Makes 6 to 8 servings.

Spicy Angel Cake

To the flour mixture from 1 package angel-cake mix, add 1 teaspoon cinnamon, 1/4 teaspoon cloves, and 1/4 teaspoon nutmeg. Sift to blend. Prepare batter following the directions on package.

Pour 3/8 of batter into greased 10-inch tube pan; sprinkle with 2 tablespoons instant cocoa (dry). Add another 3/8 of the batter; sprinkle with 2 tablespoons instant cocoa. Top with remaining batter. Bake at temperature and time given on package; or, for speed, bake in hot oven (425°) about 25 minutes. Invert; cool thoroughly.

Coffee-Toffee Torte

1 5 3/4-ounce package chocolate pudding
1 to 1 1/2 tablespoons instant coffee
1 cup whipping cream, whipped
2 9-inch layers white cake
2 or 3 3/4-ounce chocolate-coated English toffee bars, chilled and crushed

In saucepan, mix pudding and instant coffee. Prepare pudding according to the package directions, but using only 2 cups milk. Cover; chill. Beat smooth; fold in half of the whipped cream. Split cake layers in half, making 4 layers. Spread 2 cups of the pudding mixture between cake layers.

For frosting, fold remaining whipped cream into the remaining pudding mixture; use to frost top and sides of cake. Sprinkle with crushed toffee bars. Chill till serving time. Makes 12 servings.

Chocolate Confetti Cake

Mix 1 package angel-cake mix according to package directions. Fold in 1/4 cup chocolate shot. Bake, following directions on package; invert and cool thoroughly.

Frost with Butter Frosting (page 122). Drizzle two 1-ounce squares unsweetened chocolate, melted, around top edge.

Rhubarb Upside-down Cake

OVEN 375°

Combine 3 tablespoons melted butter, 1/2 cup sugar, and few drops red food coloring. Add 2 cups (1 pound) finely diced rhubarb. Toss lightly. Spread in 8 1/4 x 1 3/4-inch round ovenware baking dish.

Prepare 1 package loaf-size white-cake mix according to package directions. Pour batter over fruit. Bake at 375° about 35 minutes. Loosen edges; invert on plate. Let stand 3 to 5 minutes; then lift off baking dish. Serve warm with whipped cream.

Peanut-topped Devil’s Food

Prepare 1 package devil’s-food-cake mix and bake in greased 13x9x2-inch baking dish according to package directions.

Cream together 1/4 cup soft butter or margarine, 1/4 cup peanut butter, and 3/4 cup brown sugar. Stir in 1 cup coarsely chopped salted peanuts. Spread mixture over warm cake in pan. Broil 5 to 6 inches from heat 5 minutes or till frosting is bubbly and slightly brown. Serve warm.