

CHICKEN - CHEESE ROLLS

3 large chicken breasts, boned and split
8 oz cream cheese with chives, divided
1 T butter or margarine, divided •
6 slices bacon

Place split breasts between waxed paper. Pound to $\frac{1}{2}$ " thickness. Spread each with about 3T cheese mixture. Dot with $\frac{1}{2}$ t. butter. Fold ends over filling. Wrap one slice bacon around each roll. Place, seam side down, in shallow baking pan. Bake on top rack in 400° oven 40 minutes. Broil about 5 minutes, or until bacon is crisp.

Here's what's cookin' Zucchini Casserole

Recipe from: Janitha

Serves: _____

7c. Chopped Zucchini

1c. .. Carrots

1/2c. .. Onions

1 box Stovetop stuffing

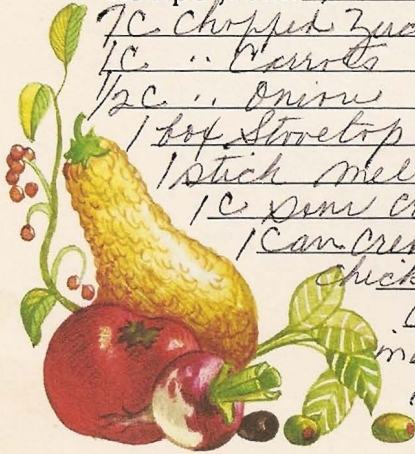
1 stick melted margarine

1c. sour cream

1 can cream of celery soup (or cream of chicken or mushroom).

Cook zucchini, carrots & onions in a small amount of oil till slightly tender - 6-5 min.

Stir frequently. Mix the



Stir in top & melted margarine. Put half of the mix
into buttered baking pan.

add soup & sour cream together & stir in
vegetables, mix & pour over stuffing mix.
Cover top of vegetables with rest of stuffing
mix.

Bake at 350° in preheated oven for 1/2 hr. or
until heated through. (This is very good &
makes a large amount. If your family is
small, use two baking dishes & freeze one
for later use.)

6 T sh.

$\frac{1}{4}$ med on ch.

$\frac{1}{2}$ # beans cooked $3\frac{1}{2}$ -4
w broth

heavy pan

fry onion

1 c beans + mash, high flame

grad add beans mash

to coarse puree.

as dries out + sizzles at
edges.

California blend
mushroom soup
Swiss cheese
onion rings
 $\frac{1}{3}$ C sour cream

Bake 30 min. Remove.
Top with cheese & onion rings.
Bake 5 min.

21

Dishes of quiches *Continued*

Cheese Crust for Quiche

*1½ cups flour
½ teaspoon salt
1 3-ounce package cream cheese
6 tablespoons butter
About 6 tablespoons ice-cold milk*

Combine flour and salt in mixing bowl. Add cheese and butter, and, with pastry blender, cut into flour until particles range in size from small peas to coarse meal. Sprinkle milk gradually over mixture, stirring lightly with fork. Use just enough milk to make a dough which will hold together when pressed. Form into ball, flatten, and roll out on floured surface. Pastry should be about 1/8-inch thick.

Classic Quiche Lorraine

*Partially baked 9- or 10-inch pastry shell
6 to 8 slices bacon, fried and crumbled
4 eggs
1½ cups half-and-half
¾ teaspoon salt
Freshly ground pepper to taste
¼ teaspoon nutmeg*

Scatter crumbled bacon into crust. Beat

Crab Meat Quiche

*Partially baked 9- or 10-inch pastry shell
1 small onion, minced
1 tablespoon butter
1 cup (8-ounce can) crab meat
4 eggs (or 3 eggs plus 1 yolk)
1½ cups half-and-half
2 pimientos, sliced or diced
1 teaspoon salt
Cayenne pepper to taste*

Saute onion in butter until transparent. Reserve. Drain crab meat on paper towel,

Mushroom-Chicken Liver Quiche

*Partially baked 9- or 10-inch pastry shell
¼ pound fresh mushrooms, sliced, or 2-ounce can, drained
½ pound chicken livers, cut in pieces
2 tablespoons butter or margarine
4 eggs
1½ cups half-and-half
1 teaspoon salt
Freshly ground pepper to taste*

Saute mushrooms in butter until tender; remove to paper towel to drain. Add chicken

Swiss Onion Quiche

*Partially baked 9- or 10-inch pastry shell
3 medium onions, sliced thin
¼ cup butter or margarine
4 eggs or 3 eggs plus 1 yolk
1½ cups half-and-half
1 cup grated Swiss cheese
1 teaspoon salt
Freshly ground pepper to taste
For garnish: tomato wedges, optional*

Saute onions in butter over medium heat;

Fit loosely into 9-inch pie pan (some will be left over) or 10-inch quiche pan, or 9- by 15-inch jelly-roll pan. If pie pan is used, trim pastry to leave ½-inch overhang. Fold the ½ inch underneath and make a crimped or fluted edge. Trim pastry in quiche or jelly-roll pan even with pan edge. It may be necessary to patch the rectangular-shape crust: just dampen edges with water and patches will stick.

Prick with fork all over and bake at 425 degrees for 10 minutes. Remove from oven, brush with beaten egg and return to oven for two minutes. Cool before adding filling.

Note: Your favorite plain pastry may be used.

eggs, gradually adding half-and-half. Add seasonings. Gently pour custard-mixture into crust. Put in 400-degree oven; immediately reduce heat to 350. Bake about 30 minutes, or until center is slightly soft when pan is gently shaken (about 20 minutes for flat jelly-roll pan). Let stand a few minutes before serving. Makes one quiche.

then arrange in bottom of pastry shell. Beat eggs, gradually adding half-and-half. Stir in pimientos, salt and pepper. Add sauteed onion. Pour custard over crab meat in crust. Place in 400-degree oven, immediately reduce heat to 350. Bake about 30 minutes, or until center is slightly soft when pan is shaken (or about 20 minutes for flat jelly-roll pan). Let stand a few minutes before serving. Makes one quiche.

livers to butter and saute until almost done but still slightly pink. Drain on paper towel. Place mushrooms and livers in bottom of crust. Beat eggs; gradually add half-and-half and seasonings. Pour into pastry shell over mushrooms and livers. Place in 400-degree oven, and immediately reduce heat to 350 degrees. Bake about 30 minutes or until center is slightly soft when shaken (about 20 minutes for the flat jelly-roll pan.) Let stand a few minutes before serving. Makes one quiche.

stirring. Cook until tender but not browned. Drain and reserve. Beat eggs; gradually add half-and-half. Stir in cheese and seasonings. Place onions in bottom of crust. Pour custard over. Place in 400-degree oven, immediately reduce heat to 350, and bake 30 minutes or until center is slightly soft when shaken (about 20 minutes for flat jelly-roll pan). Makes one quiche. □

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MUSHROOMS and ONIONS in SOUR CREAM (to serve 4 to 6)

4 Tbs butter
2 med. onions, thinly sliced
1 lb fresh mushrooms,
1 to 1½ inches in diameter

1 c sour cream
1 tsp lemon juice
1 tsp salt
Freshly ground black pepper
2 tps finely chopped
fresh parsley

In a skillet, melt butter over med. heat. When foam subsides, add onions, cook 6 to 8 min. Stir in mushrooms, cover pan and cook, still over moderate heat for about 7 min. Add sour cream, lemon juice, salt and a few grindings of pepper; simmer, stirring, until cream is heated through. Don't boil. Sprinkle with parsley. Serve as a first course over pieces of freshly made buttered toast or as a vegetable to accompany a main dish.

Red Farm Studio

PAWTUCKET, R. I.

H a s h B r o w n C a s s e r o l e

- 2# Hash Brown Potatoes (Defrosted)
- 1/2 Cup Butter or Oleo (Melted)
- 1 Teaspoon Salt
- 10-oz. Cheddar Cheese (Grated)
- 1/4 Teaspoon Pepper
- 1 Can Cream of Chicken Soup
- 1 Pt. Sour Cream

Mix butter, cheese, soup, sour cream, salt and pepper and heat until cheese melts. Add to potatoes and pour into 12 x 9 x 2 pan.

Top with the following:

- 2 Cups Cornflakes (Crushed))
- 1/4 Cup Butter or oleo) Mix together

Bake 350[°]F 60 Minutes.

Autumn's Casserole

1 pt. sour cream
1 can cream of mushroom soup } mix
1 can cream of celery soup }

add:
cheddar cheese, grated (2 - 3 cups)
1 lg. bag hash brown potatoes (thawed)

Put in 9x13 casserole (or larger)

Sprinkle with corn flake crumbs.

Bake at 350° until brown and done.



From My
Kitchen

Texas Hash

1 lb. ground beef

3 med. onions, sliced

1 large green pepper

1 16oz can diced tomatoes / juice

1/2 C uncooked rice

2 t. salt

1/2 t pepper

2 t chili powd. (less)

Serves: _____

Preheat oven to 350°. In ~~large~~ large
skillet cook meat, onions, and green
pepper until meat and vegetables are
tender. Drain off fat. Stir in
remaining ingredients. Heat and
pour into ungreased 1 qt. dish.
Cover and bake 1 hr.