

The Betty Crocker Difference—

Betty Crocker used to say, "You get a perfect cake every time you bake—cake after cake after cake." Today we can say it about Paella or Quiche Lorraine or Cinnamon Rolls or any one of the hundreds of recipes in this book. We can make this statement with complete confidence—and this is the Betty Crocker difference.

No one sat down and "wrote" this cookbook. No one clipped and snipped and borrowed from old books and said, "Here's one that will do." We work our recipes out—and we do mean work! Work that starts with the first idea or need for a recipe. Work that leads to a recipe developed by one of our home economists and taste tested by a small but critical group of staff members who take the recipe apart, ask questions, suggest changes and possible variations.

When the dish has been prepared again and again, when we have tried it with you in mind—to see what happens if you add a little more or a little less liquid, if you use eggs that are larger or smaller than ours, if your oven temperature is set a bit high or low—when we have made it as cook-proof as we can, what happens?

Then the recipe goes to a new group of home economists and tasters. And if it works for them, and if they like it, then it's ready to go to our test panel of 1300 homemakers in all parts of the country.

THE COOKBOOK WITH THE DIFFERENCE— AND THAT DIFFERENCE IS BETTY CROCKER



HERE ARE ALL YOUR FAVORITE RECIPES
PLUS . . .

- SCORES OF HELPFUL KITCHEN HINTS
- NEW STEP-BY-STEP PICTURES
- EXCITING NEW IDEAS TO MAKE EACH MEAL
A TIME-SAVING, TASTE-TEMPTING DELIGHT . . .

THE HAPPY AND PROVEN RESULTS OF
MORE THAN THREE YEARS OF INTENSIVE
DEVELOPING, CHECKING AND RECHECKING IN THE
BETTY CROCKER KITCHENS AND IN HOMES
ALL ACROSS THE UNITED STATES.

- APPETIZERS • BEVERAGES • QUICK BREADS •
- YEAST BREADS • CAKES AND FROSTINGS •
- CANDIES • COOKIES • DESSERTS •
- EGGS AND CHEESE • FISH AND SEAFOOD •
- MAIN DISHES • MEATS • PIES •
- POULTRY • PRESERVES, RELISHES AND
- GARNISHES • RICE, PASTA AND CEREALS • SALADS •
- SANDWICHES • SAUCES • SOUPS AND STEWS •
- VEGETABLES • SPECIAL HELPS •

We ask these women to use the recipe and tell us how their families liked it. "Did it seem too expensive?" "Was it too much trouble?" "Could you find all the ingredients?" "Were the directions clear?" "Will you make it again?" Then—tested! . . . re-tested! . . . people-tested!—and only then does the recipe go into our cookbook.

And it is because of all this work—what we call the Betty Crocker difference—that we can say, "if you follow the recipes exactly, you can be sure of perfect results—every time!"

For this you can trust Betty Crocker!

TERMS—WHAT YOU NEED TO KNOW

FOR PREPARING INGREDIENTS

Crush: Press to extract juice with garlic press, mallet or side of knife (garlic).

Mince: Cut into very small pieces (garlic, onion).

Snip: Cut into very small pieces with a scissors (parsley, chives).

Chop: Cut into pieces with a knife or other sharp tool (hold end of knife tip on the board with one hand; move the blade up and down with the other).

Dice: Cut into small cubes (less than $\frac{1}{2}$ inch).

Cube: Cut into cubes $\frac{1}{2}$ inch or larger.

Sliver: Cut into long thin pieces (almonds).

Julienne: Cut into matchlike sticks (cooked meat, cheese).

Grate: Cut into tiny particles using small holes of grater (lemon peel).

Shred: Cut into thin pieces using large holes on grater or shredder (cheese).

Pare: Cut off outer covering with a knife or other sharp tool (potatoes, apples).

Peel: Strip off outer covering (oranges).

FOR COMBINING INGREDIENTS

(Note: These are arranged from the gentlest action to the most vigorous.)

Toss: Tumble ingredients lightly with a lifting motion (salads).

Fold: Combine ingredients lightly by a combination of two motions: one cuts vertically through mixture, the other slides the spatula or wire whisk across the bottom of the bowl and up the side, turning over (chiffon cakes, soufflés).

fibers. Cut each half into 6 lengthwise wedges. Remove outside rind. Cut crosswise slits 1½ inches apart in each melon wedge.

Cut ¼ pound sliced prosciutto (Italian ham) into 1-inch strips. Place several strips of ham over each wedge; push ham into slits.

12 servings.

VARIATION

■ *Bite-size Melon and Prosciutto*: Cut pared melon into bite-size pieces. Wrap each piece in strips of prosciutto; secure with picks.

SHRIMP COCKTAIL

Everyone's favorite starter course! If serving buffet style, better plan on seconds for everybody. For some reason, they disappear twice as fast.

1 bottle (12 ounces) chili sauce	¼ teaspoon salt
1 to 2 tablespoons horseradish	Dash pepper
1 tablespoon lemon juice	36 cleaned cooked medium shrimp, chilled
½ teaspoon Worcestershire sauce	

Combine all ingredients except shrimp; chill sauce thoroughly. To serve as individual appetizers, mix shrimp with sauce and serve in lettuce-lined cocktail sherbets.

For a party snack, fill a large bowl with crushed ice and place a dish of sauce in center; arrange shrimp over ice. Serve with picks for dipping shrimp into sauce.

6 servings.

CLAMS ON THE HALF SHELL

36 shell clams (littlenecks or cherrystones)	Cocktail Sauce (page 580)
	Lemon wedges

Wash clams thoroughly, discarding any broken-shell or open (dead) clams. Hold clam in palm of one hand with the shell's hinge against the palm. Insert a slender, strong, sharp knife between the halves of the shell and carefully cut around the clam, twisting the knife slightly to pry open the shell.

Cut both muscles from shells. Remove only half of the shell. Arrange a bed of crushed ice in 6 shallow bowls or plates. Place 6 half-shell clams on ice with small container of Cocktail Sauce in center. Garnish with lemon wedges.

6 servings.

OYSTERS ON THE HALF SHELL

For each serving, scrub 5 or 6 medium oysters in shell under running cold water. Break off thin end of shell with hammer. Force a table knife or shucking knife between shell at broken end; pull apart. Cut oyster at muscle to separate from shell. Remove any bits of shell. Place oyster on deep half of shell; discard other half.

Arrange filled shells on crushed ice. Garnish with parsley and lemon wedges. Serve with rye bread and spicy cocktail sauce.

SHRIMP REMOULADE

An elegant beginning for an important dinner party. Colorful, zesty and sure to satisfy even the most discriminating diner.

½ cup plus 2 tablespoons salad oil	2 tablespoons grated onion
¼ cup prepared mustard	2 tablespoons snipped parsley
3 tablespoons vinegar	2 tablespoons minced green pepper
1 teaspoon salt	1 hard-cooked egg white, chopped
¼ teaspoon red pepper sauce	1 pound cleaned cooked medium shrimp*
2 tablespoons paprika	½ cup minced celery
1 hard-cooked egg yolk	
	7 cups crisp lettuce leaves

Beat oil, mustard, vinegar, salt, red pepper sauce, paprika and egg yolk with rotary beater until thick and blended. Fold in celery, onion, parsley, green pepper and egg white. Gently stir in shrimp. Cover; chill, stirring occasionally.

Just before serving, spoon shrimp mixture into lettuce-lined cocktail sherbets.

4 or 5 servings.

*From 2 pounds fresh or frozen raw shrimp (in shells), 2 packages (7 ounces each) frozen peeled shrimp or 3 cans (4½ or 5 ounces each) shrimp.

SOUTHERN BISCUITS

2 cups all-purpose flour*	½ teaspoon soda
2 teaspoons sugar	⅓ cup shortening
2 teaspoons baking powder	⅔ cup buttermilk
1 teaspoon salt	

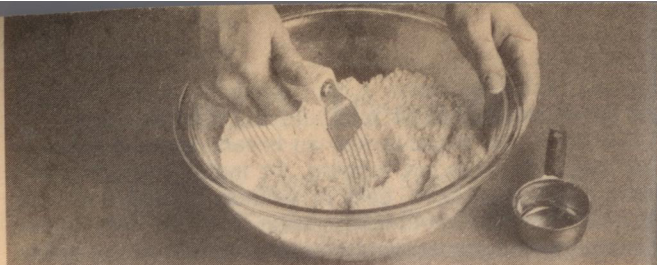
Heat oven to 450°. Measure flour, sugar, baking powder, salt and soda into bowl. Cut in shortening thoroughly, until mixture looks like meal.

Stir in almost all the buttermilk. If dough is not pliable, add just enough milk to make a soft, puffy, easy-to-roll dough.

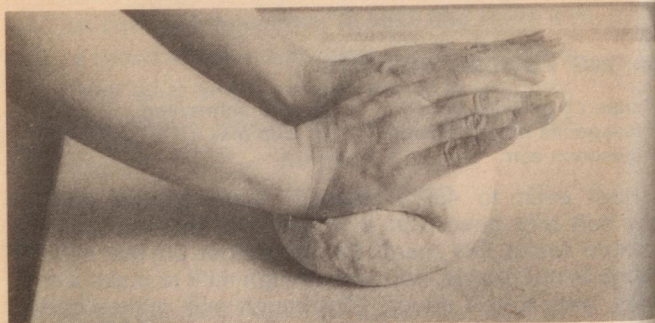
Round up dough on lightly floured cloth-covered board. Knead lightly 20 to 25 times, about ½ minute. Roll a little less than ½ inch thick. Cut with floured biscuit cutter. Place on ungreased baking sheet. Bake 10 to 12 minutes or until golden brown.

About 2 dozen 1¾-inch biscuits.

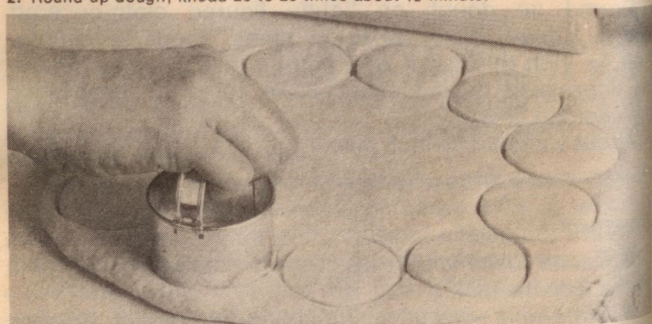
**If using self-rising flour, omit baking powder and salt.*



1. Cut in shortening until mixture resembles meal.



2. Round up dough; knead 20 to 25 times about ½ minute.



3. Cut with floured cutter; keep rounds close together.

4. For crusty sides, bake biscuits 1 to 2 inches apart.

**BUTTER DIPS**

¼ cup butter or margarine	2 teaspoons baking powder
1¼ cups all-purpose flour*	1 teaspoon salt
2 teaspoons sugar	⅔ cup milk

Heat oven to 450°. In square pan, 9x9x2 inches, melt butter in oven. Remove pan from oven.

Measure flour, sugar, baking powder and salt into bowl. Add milk; stir just until dough forms.

Turn dough onto well-floured cloth-covered board. Roll dough around to coat with flour. Knead lightly about 10 times. Roll into 8-inch square. With floured knife, cut dough in half, then cut each half into nine 4-inch strips. Dip each strip into melted butter, coating both sides; arrange strips close together in 2 rows in pan. Bake 15 to 20 minutes or until golden brown.

18 sticks.

**Do not use quick-mixing flour in this recipe. If using self-rising flour, omit baking powder and salt.*

NOODLES ALFREDO

- | | |
|------------------------------|-----------------------------|
| 8 ounces wide egg noodles | 1 tablespoon parsley flakes |
| ½ cup butter or margarine | ¼ teaspoon salt |
| ½ cup light cream (20%) | Dash pepper |
| 1 cup grated Parmesan cheese | |

Cook noodles as directed on page 352. While noodles cook, heat butter and cream in small saucepan over low heat until butter is melted. Stir in cheese, parsley flakes salt and pepper; keep warm over low heat.

Return drained noodles to kettle. Pour sauce over noodles, stirring gently until noodles are well coated. 5 to 6 servings.

NOODLES ROMANOFF

- | | |
|------------------------------|-----------------------------------|
| 8 ounces wide egg noodles | ⅛ teaspoon pepper |
| 2 cups dairy sour cream | 1 large clove garlic, crushed |
| ¼ cup grated Parmesan cheese | 2 tablespoons butter or margarine |
| 1 tablespoon snipped chives | ¼ cup grated Parmesan cheese |
| 1 teaspoon salt | |

Cook noodles as directed on page 352. While noodles cook, stir together sour cream, ¼ cup cheese, the chives salt, pepper and garlic.

Return drained noodles to kettle and stir in butter. Fold in sour cream mixture. Arrange on warm platter; sprinkle with ¼ cup cheese. 6 to 8 servings.

PARTY NOODLES ROMANOFF

Prepare 1 package (5.5 ounces) noodles Romanoff as directed on package except—stir in one of the following:

- | | |
|--|--------------------------------|
| 1 tablespoon snipped chives | ½ cup shredded Parmesan cheese |
| 1 teaspoon poppy seed | |
| 1 tablespoon chopped green onion | |
| ½ cup cottage cheese and 1 tablespoon snipped chives | |

Garnish with paprika or snipped parsley. 4 servings.

Cornmeal

Used in stuffings, breads and puddings, or served as mush, cornmeal is a traditional favorite. In the broad Po River Valley of Central and Northern Italy, where corn is a staple food, gravied mush is served as Polenta. Gnocchi, another Italian cornmeal specialty, can also be made with potatoes.

FRIED CORNMEAL MUSH

Do some of the preparation the night before and get a warm start on a wintry day—the easy way.

- | | |
|----------------------|-----------------------------------|
| 1 cup cornmeal | 2 tablespoons butter or margarine |
| 1 cup cold water | Flour |
| 3 cups boiling water | Syrup or jelly |
| 1 teaspoon salt | |

Grease loaf pan, 9x5x3 or 8½x4½x2 inches. Mix cornmeal and cold water in saucepan. Stir in boiling water and salt. Cook, stirring constantly until mixture thickens and boils. Cover; cook over low heat 10 minutes. Spoon into pan. Cover; chill at least 12 hours.

Invert pan to unmold cornmeal mush. Cut loaf into ½-inch slices. Melt butter in large skillet. Coat slices with flour; brown on each side in skillet. Serve hot with syrup and, if desired, with bacon, ham or sausage. 9 servings.

GNOCCHI

A traditional Northern Italian dish. Serve it as a first course or as a side dish.

- | | |
|----------------------------------|-----------------------------------|
| 2½ cups milk | ¼ teaspoon salt |
| 1 cup white cornmeal | 2 tablespoons butter or margarine |
| 1 tablespoon butter or margarine | ¼ to ½ cup grated Parmesan cheese |
| 2 eggs, well beaten | |

Butter square pan, 8x8x2 inches. Heat milk to scalding in medium saucepan. Reduce heat; stirring constantly, about 5 minutes or until thick (spoon will stand upright in the gnocchi). Remove from heat; mix in 1 ta-

VARIATION

■ *Lobster Tails Thermidor*: Substitute 4 frozen lobster tails (5 to 6 ounces each) for the live lobsters; double amounts of other ingredients. After filling shells, place remaining lobster mixture in individual casserole and bake as directed.

Note: To cook frozen lobster tails, heat 2 quarts water and 2 tablespoons salt to boiling. Add lobster tails; cover and heat to boiling. Reduce heat; simmer 15 minutes. When cool, cut through membranes lengthwise. Remove membranes. Remove meat from shells; separate into small pieces.

SCALLOP KABOBS

- | | |
|--|---|
| 1 pound scallops | 1/2 teaspoon salt |
| 1 can (4 ounces) button mushrooms, drained | Dash pepper |
| 2 tablespoons salad oil | 12 bacon slices |
| 2 tablespoons soy sauce | 1 can (13 1/2 ounces) pineapple chunks, drained |
| 2 tablespoons lemon juice | Green pepper chunks |
| 2 tablespoons snipped parsley | Melted butter |

If the large sea scallops are used, cut each into 3 or 4 pieces. Wash scallops; remove any shell particles. Place scallops and mushrooms in shallow glass dish. Combine oil, soy sauce, lemon juice, parsley, salt and pepper; pour over scallops and mushrooms. Cover and refrigerate 30 minutes, turning scallops and mushrooms once.

Partially fry bacon; drain and cut slices in half. On skewers, alternate scallops, mushrooms, bacon, pineapple and green pepper.

Set oven control at broil and/or 550°. Broil kabobs 3 inches from heat 5 to 8 minutes, turning once and basting with butter.

4 servings.

Note: To charcoal-grill kabobs, cook 4 inches from medium coals 6 to 8 minutes on each side.

COQUILLES ST. JACQUES

La Parisienne—one of the most popular versions of the traditional baked scallop recipe. Delicate flavor and a touch of elegance that's sure to please discriminating men and women alike.

- | | |
|--|----------------------------------|
| 1 pound scallops | 1/3 cup butter or margarine |
| 2 tablespoons minced onion | 1/4 cup all-purpose flour |
| 1 tablespoon butter or margarine | 1 cup whipping cream |
| 1 tablespoon lemon juice | 2 teaspoons snipped parsley |
| 1/4 teaspoon salt | 1 tablespoon butter or margarine |
| 1/8 teaspoon marjoram leaves | 1/3 cup dry bread crumbs |
| Dash paprika | |
| 3/4 cup dry white wine | |
| 1/4 pound mushrooms, washed, trimmed and coarsely chopped (about 1 1/2 cups) | |

If the large sea scallops are used, cut each into 3 or 4 pieces. Wash scallops; remove any shell particles and drain.

In medium saucepan, cook and stir onion in 1 tablespoon butter until onion is tender. Add scallops, lemon juice, salt, marjoram leaves, paprika and wine; simmer uncovered 10 minutes. Add mushrooms; simmer 2 minutes longer. Drain liquid from scallop mixture; set aside.

Melt 1/3 cup butter in medium saucepan over low heat. Blend in flour. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in reserved liquid and the cream. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in parsley.

Reserving about 1/2 cup sauce in saucepan, pour remainder over scallop and mushroom mixture; heat through, stirring frequently. Immediately spoon scallop mixture into 6 individual baking shells; spread each with about 1 tablespoon reserved sauce.

Melt 1 tablespoon butter in small skillet; add bread crumbs, stirring until brown. Place shells on baking sheet. Set oven control at broil and/or 550°; broil shells 5 inches from heat 5 to 8 minutes or until bubbly and brown. Sprinkle crumbs over shells.

6 servings.

PORK HAWAIIAN

- | | |
|---|---|
| 1 egg | 2 tablespoons vinegar |
| 2 tablespoons water | 2 tablespoons soy sauce |
| ¼ cup all-purpose flour | 1 medium green pepper,
cut into strips |
| ¼ teaspoon salt | 1 can (5 ounces) water
chestnuts, drained and
thinly sliced |
| 2 cups cubed cooked pork | 1 can (3 ounces) sliced
mushrooms, drained |
| 3 tablespoons shortening | |
| 1 tablespoon cornstarch | |
| 1 can (13½ ounces)
pineapple tidbits,
drained (reserve syrup) | |

Beat egg thoroughly in medium bowl. Add water, flour and salt; beat until smooth. Stir in meat, mixing until coated. Melt shortening in medium skillet. Add meat mixture; cook and stir until meat is brown. Remove from heat; keep warm.

Blend cornstarch, reserved pineapple syrup, the vinegar and soy sauce in saucepan. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Stir in pineapple, green pepper, water chestnuts and mushrooms. Cook and stir until green pepper is tender. Stir in meat; heat through.

6 servings.

HAM MEDITERRANEAN

- | | |
|--|--|
| 7 or 8 ounces elbow macaroni (about 2 cups) | 1 can (3 ounces) sliced mushrooms, drained |
| 2 cups Medium White Sauce (page 566) | 2 teaspoons chopped pimiento |
| 2 cups shredded process sharp American cheese (about 8 ounces) | ¼ cup broken cashews |
| 2 cups cubed cooked ham or canned pork luncheon meat | Snipped parsley |

Cook macaroni as directed on page 352. While macaroni cooks, prepare Medium White Sauce. Stir cheese into hot sauce until melted.

Return drained macaroni to kettle. Stir in ham, mushrooms, pimiento and cheese sauce; heat through. To serve, sprinkle with cashews. Garnish with snipped parsley.

4 to 6 servings.

"HOT DOG" CASSEROLE

- | | |
|--|-----------------------------------|
| Instant mashed potato puffs | 1 tablespoon instant minced onion |
| ¼ cup sweet pickle relish, drained | 2 teaspoons prepared mustard |
| 2 tablespoons mayonnaise or salad dressing | 4 to 6 frankfurters |

Heat oven to 350°. Prepare potato puffs for 4 servings as directed on package. Stir in pickle relish, mayonnaise, onion and mustard. Spoon into ungreased 1-quart casserole.

Cut each frankfurter lengthwise in half, then cut crosswise in half. Insert frankfurter pieces upright around edge of mashed potatoes. Bake uncovered 25 to 30 minutes.

4 servings.

**Quick 'n Easy
SPANISH RICE**

- | | |
|-------------------------------|--------------------------|
| 6 slices bacon, diced | 1 can (1 pound) tomatoes |
| ¼ cup chopped onion | 1½ teaspoons salt |
| ¼ cup chopped green pepper | ⅛ teaspoon pepper |
| 3 cups cooked rice (page 345) | |

Fry bacon in large skillet until crisp; remove bacon and drain. Pour off all but 2 tablespoons drippings. Add onion and green pepper to drippings in skillet; cook and stir until onion is tender. Stir in bacon and remaining ingredients; cook uncovered over low heat about 15 minutes.

4 to 6 servings.

Note: To cook in oven, heat oven to 400°; pour mixture into greased 1½-quart casserole and bake uncovered 25 to 30 minutes.

VARIATIONS

■ **Spanish Rice with Sausage:** Omit bacon and substitute 7 to 8 pork sausage links, cut into ¾-inch pieces (2 cups); cook sausages until brown.

Heat oven to 300°. Cut salt pork into several pieces; layer with beans and onion in ungreased 2-quart bean pot or casserole. Stir together remaining ingredients and 1 cup of the reserved liquid; pour over beans. Add enough of the remaining reserved liquid or water to almost cover beans. Cover; bake 3½ to 4 hours, removing cover for the last half of baking time. If beans look dry during baking, stir.

6 to 8 servings.

THREE-BEAN CASSEROLE

- | | |
|---|---|
| 1 package (10 ounces) frozen lima beans | ½ pound cooked ham, cut into ½-inch cubes |
| 3 cans (about 1 pound 3 ounces each) baked beans (6 cups) | 1 medium onion, chopped (about ½ cup) |
| 3 cans (about 15½ ounces each) kidney beans, drained (5 cups) | 1 can (8 ounces) tomato sauce |
| 1 pound Italian link sausages or pork link sausages | ½ cup catsup |
| | ¼ cup brown sugar (packed) |
| | 1 tablespoon salt |
| | ½ teaspoon pepper |
| | ½ teaspoon dry mustard |

Heat oven to 400°. Cook lima beans as directed on package; drain. Turn into ungreased 4½-quart bean pot or casserole. Add baked beans and kidney beans.

In covered skillet, simmer sausages in small amount of water 5 minutes. Drain liquid from skillet and fry sausages until brown on all sides. (Do not prick sausages.) Cut each sausage into 2 or 3 pieces.

Add sausage pieces and ham to beans. Stir together remaining ingredients; pour over beans and gently mix. Bake uncovered 1 hour.

10 to 12 servings.

Poultry Main Dishes

The party Paella on page 483 is a spectacular that allows each guest to select his own favorite tidbits. The Spanish improvise on this dish, so why don't you? Additions might include meat, spicy sausages, small clams in the shell or green peppers. Other recipes are wonderful for *after* the holidays—perfect for leftovers.

PAELLA VALENCIANA

Exciting in flavor and appearance.

- | | |
|--|---|
| 2½- to 3-pound broiler-fryer chicken, cut up | 2 cups cleaned shrimp** |
| ¼ cup olive oil | 1 pound fish fillets (haddock or pike), cubed |
| 8 slices onion, ⅛ inch thick | 1 can (5 ounces) lobster, drained and broken apart |
| 4 medium tomatoes, cut up | 1 package (10 ounces) frozen green peas, broken apart |
| 1½ cups uncooked regular rice | 1 can (15 ounces) artichoke hearts, drained |
| 3 cups chicken broth* | 1 jar (4 ounces) sliced pimiento, drained |
| 2 tablespoons paprika | |
| 2 tablespoons salt | |
| ½ teaspoon pepper | |
| ¼ teaspoon cayenne red pepper | |
| ⅛ teaspoon saffron | |

Wash chicken pieces and pat dry. In Dutch oven or heavy kettle, brown chicken in oil; remove chicken. Pour off fat.

Add onion and tomatoes; cook and stir 5 minutes or until onion is tender. Stir in rice, broth and next 5 seasonings. Add chicken. Cover tightly; simmer 20 minutes.

Gently stir in shrimp, fish, lobster and peas. Cover; simmer 15 minutes longer. Carefully stir in artichoke hearts and pimiento; heat through. If desired, garnish with parsley.

8 servings.

*Chicken broth can be made by dissolving 3 chicken bouillon cubes in 3 cups boiling water, or use canned chicken broth.

**From 1½ pounds fresh or frozen raw shrimp (in shells) or 2 packages (7 ounces each) frozen peeled shrimp.

CHICKEN FRICASSEE WITH DUMPLINGS

- | | |
|--|-------------------------|
| 4½- to 5-pound stewing chicken, cut up | Shortening or salad oil |
| 1 cup all-purpose flour | 1 cup water |
| 2 teaspoons salt | 3 tablespoons flour |
| ¼ teaspoon pepper | Milk |
| 2 teaspoons paprika, if desired | Dumplings (page 484) |

Wash chicken pieces and pat dry. Mix 1 cup flour, the salt, pepper and paprika. Coat chicken with flour mixture.

QUICK VEGETABLE SAUCES

In chilled bowl, beat $\frac{1}{2}$ cup chilled whipping cream. Fold in $\frac{1}{2}$ cup mayonnaise and one of the following—

For asparagus, broccoli or Brussels sprouts: $\frac{1}{4}$ cup capers.

For beets or carrots: 3 to 4 tablespoons horseradish.

For cauliflower: 2 tablespoons prepared mustard and $\frac{1}{4}$ teaspoon dill weed.

For corn or lima beans: $\frac{1}{4}$ cup chili sauce.

For green beans: $\frac{1}{4}$ cup well-drained pickle relish.

For green beans, peas or onions: $\frac{1}{4}$ cup toasted sliced almonds, salted pecans or cashews.

For tomatoes: $\frac{1}{4}$ cup well-drained finely chopped cucumber.

** $\frac{1}{2}$ cup dairy sour cream can be substituted for the whipping cream.*

QUICK GLORIFIED BUTTERS

For vegetables and fish.

Melt $\frac{1}{4}$ cup butter or margarine and mix with one of the following—

Almonds: 1 tablespoon chopped toasted almonds.

Capers: 1 tablespoon minced capers.

Celery Seed: 1 teaspoon celery seed.

Cheese: 2 tablespoons grated Parmesan cheese.

Chive-Parsley: 1 tablespoon snipped chives, 1 tablespoon snipped parsley and $\frac{1}{2}$ teaspoon salt.

Curry: $\frac{1}{4}$ teaspoon curry powder.

Garlic: $\frac{1}{4}$ teaspoon garlic powder.

Horseradish: 1 tablespoon horseradish.

Lemon: 1 teaspoon grated lemon peel and 2 tablespoons lemon juice.

Lemon-Chive: 1 teaspoon grated lemon peel, 2 tablespoons lemon juice and 1 tablespoon snipped chives.

Mustard: $\frac{1}{4}$ teaspoon dry or prepared mustard, 1 teaspoon lemon juice, dash each sugar and salt.

Olive: 1 tablespoon finely chopped pitted ripe or green olives and few drops lemon juice.

Poppy Seed: 1 teaspoon poppy seed, 2 tablespoons lemon juice and dash cayenne red pepper.

BUTTER SAUCES

Drawn Butter: In small saucepan or skillet, heat butter or margarine over low heat until melted.

Browned Butter (Beurre Noisette): In small saucepan or skillet, heat butter or margarine until light brown.

Black Butter (Beurre Noir): In small saucepan or skillet, heat $\frac{1}{3}$ cup butter or margarine until golden brown. Stir in 1 tablespoon vinegar or lemon juice; heat until bubbly. Add dash each salt and pepper. Serve immediately.

Maitre d'Hôtel Butter: Blend 3 tablespoons soft butter or margarine, 1 tablespoon lemon juice, 1 tablespoon snipped parsley, $\frac{1}{2}$ teaspoon salt and $\frac{1}{8}$ teaspoon pepper.

FLAVOR PLUS

Put new fun in your cooking, indoors and out. Try the following sauces, for instance. They're great companions for the barbecue grill (see pages 749–753), but they can be just as exciting as brush-ons when you broil indoors.

They're not marinades, so they won't tenderize. What they will do, however, is add great flavor to meat, poultry or fish. But, remember if you're using them outdoors, baste sparingly—drippings can cause unwanted flare-ups.

RANCHO-RED SAUCE

Melt 1 jar (10 ounces) red currant jelly in small saucepan over low heat, stirring constantly. Blend in 2 tablespoons Worcestershire sauce. Baste meat during last 20 minutes of cooking period. Serve remaining sauce hot.
1 cup.

cheese. Cover; cook over medium heat, stirring occasionally, about 10 minutes or until squash is crisp-tender. Stir in cheese; heat through.

4 to 6 servings.

SQUASH—WINTER

Types: Medium—Acorn (Table Queen), Butternut; Large—Banana, Buttercup, Hubbard.

Amount for 4 servings: 3 pounds.

Season available: October through February.

When shopping: Look for good yellow-orange color, hard, tough rinds; squash that is heavy.

Ways to serve: Buttered, with salt and pepper. . . . Removed from rind and mashed with cream, nutmeg, brown sugar, crumbled crisply fried bacon, candied ginger, grated orange peel or orange juice.

TO PREPARE

Large: Cut squash into serving pieces; remove seeds and fibers. For boiling, cut into slices or cubes.

Medium: Cut in half; remove seeds and fibers.

TO COOK

To Bake: Place squash in ungreased baking dish, 13½x9x2 inches. Season cut sides with salt and pepper; dot with butter or margarine. Pour water into dish to ¼-inch depth; cover with aluminum foil. Bake in 400° oven 30 minutes or until tender.

To Boil (for large squash): Heat 1 inch salted water (½ teaspoon salt to 1 cup water) to boiling. Add squash. Cover and heat to boiling; cook 15 to 20 minutes or until tender. Drain.

SQUASH AND APPLE BAKE

2 pounds butternut or buttercup squash	1 tablespoon flour
½ cup brown sugar (packed)	1 teaspoon salt
¼ cup butter or margarine, melted	½ teaspoon mace
	2 baking apples, cored and cut into ½-inch slices

Heat oven to 350°. Cut each squash in half. Remove seeds and fibers; pare squash. Cut into ½-inch slices.

Stir together remaining ingredients except apple slices. Arrange squash in ungreased baking dish, 11½x7½x1½ inches; top with apple slices. Sprinkle sugar mixture over top; cover with foil. Bake 50 to 60 minutes or until squash is tender.

6 servings.

GOURMET GOLDEN SQUASH

3 pounds Hubbard squash*	½ cup finely chopped onion
2 tablespoons butter or margarine	1 teaspoon salt
1 cup dairy sour cream	¼ teaspoon pepper

If using fresh squash, prepare and boil cubed squash as directed at left.

Heat oven to 400°. Mash squash; stir in remaining ingredients. Turn mixture into ungreased 1-quart casserole. Bake uncovered 20 to 30 minutes.

6 servings.

*Or, use 2 packages (12 ounces each) frozen cooked squash, thawed.

NUTTY BAKED SQUASH

2 acorn squash (1 pound each)	⅓ cup butter or margarine, melted
¼ cup cracker crumbs	3 tablespoons brown sugar
½ cup coarsely chopped pecans	½ teaspoon salt
	¼ teaspoon nutmeg

Cut each squash in half; remove seeds and fibers. Stir together remaining ingredients; spoon ¼ of mixture into each half. Bake as directed at left.

4 servings.

SWEET POTATOES—JERSEY SWEETS, YAMS

Amount for 4 servings: 2 pounds (about 6 medium).

Season available: All year.

When shopping: Look for smooth, even colored skins; potatoes that are firm and nicely shaped.

Ways to serve: Buttered, with salt and pepper. . . . Mashed or candied. . . . In soufflés.