

Shortcut Cooking



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On our cover: Doubly delicious is Ham with Cherry Sauce. The luscious topping is made in two steps so that part is used as a glaze before the fruit is added. (See recipe on page 8.)

Photo at left: Shortcut tricks in preparing Apricot Coconut Ring include using a white cake mix and canned apricot halves. Coconut adds a tropical touch. (See recipe on page 34.)

Vegetable quicks

Cottage Mashed Potatoes

Instant mashed or whipped potatoes
(enough for 4 servings)
1½ tablespoons instant minced onion
1 cup large-curd cream-style
cottage cheese

Decreasing water by ½ cup, prepare instant potatoes according to package directions, *but adding instant onion to boiling water before adding potatoes*. With fork, fold in cheese. Turn into 1-quart casserole. Dot with butter; sprinkle with paprika. Bake at 350° 30 minutes. Makes 4 or 5 servings.

Lightning Creamed Potatoes

⅓ cup water
1½ teaspoons salt
4 cups pared potatoes, cut in
bite-size pieces
⅓ cup finely chopped onion
½ cup light cream

In pressure pan, combine water, salt, potatoes, and onion. Cover; bring to 15 pounds pressure. *Immediately* remove from heat and let pressure go down *normally*. Add cream. Snip parsley over. Serves 6.

Crunch-top Potatoes

6 tablespoons butter or margarine
3 or 4 large baking potatoes, pared,
cut in ½-inch crosswise slices
¾ cup crushed corn flakes
1 cup shredded sharp cheese
1 teaspoon salt
1 teaspoon paprika

Melt butter in 15½x10½x1-inch pan at 375°. Add single layer of potatoes; turn once in butter. Mix remaining ingredients; sprinkle over. Bake ½ hour or till done and tops are crisp. Serve hot.

Hawaiian Rice

1½ cups packaged precooked rice
⅓ to ½ cup flaked coconut

Prepare rice according to package directions; add coconut; toss to mix. Makes 3 cups. Serve with curry or sweet-sour pork.

Skillet Hominy in Sour Cream

2 cans hominy
2 tablespoons butter
1 cup dairy sour cream

Drain hominy; put in skillet with butter. Cover with sour cream. Heat on low heat, stirring often, till cooked down. Season to taste. Makes 8 servings.

Gourmet Onions

Slice 5 medium onions; season with ½ teaspoon *each* monosodium glutamate, sugar, salt, and pepper. Cook in ⅓ cup butter 5 to 8 minutes or till barely tender, stirring to separate rings. Add ½ cup cooking sherry; cook quickly 2 or 3 minutes. Sprinkle with 2 tablespoons shredded Parmesan cheese. Makes 6 servings.

Easy elegance, Gourmet Onions

