8—Lancaster Farming, Saturday, February 27, 1960



Meat For Energy

by Mrs. Richard C. Spence

We need plenty of protein these cold winter days and meat is just the food to provide it. It is a good thing to know that it is not always the most expensive cut of meat that provides the best in food value. Most of the less-expensive pieces of meat can be dressed up or combined with other foods to make as vitamin-rich a dish as you'll need for your family-and be mighty tasty too. Take for instance, the tollowing recipe:

NEAR EAST MEATBALLS

1 pound ground beef ¼ cup fine dry bread crumbs 2 tablespoons milk 1/4 teaspoon salt

2 tablespoons shortening 1 can (4 ounces) sliced mushrooms 1 can (1³/₄ ounces) con-densed onion soup cup water cup rice

Preheat covered el- tes. Stir in sour cream. To aside

Melt shortening. Brown me- wafers. Serves 4 to 6.

atballs and mushrooms, drained. Reduce temperature to 250 - 260 degrees. Drain off excess fat. Pour in onion so-up and, water. When boil-ing starts, slowly add the rice, making sure it is cov-ered by liquid. Cover; boil gently about 25 minutes or until rice is tender. Stir now and then. Makes 6 servings.

HAMBURGER STROGANOFF

cup butter

- cup chopped onion
- pound ground beef
- c'uve garlic, minced
- tablespoons flour
- ¼ teaspoon monosodium
- glutamate
- ¼ teaspoon paprika 1 pound fresh mushrooms,
- sliced -1 can condensed cream of chicken soup

1 cup sour cream Saute onion in butter. Stir in ground beef, garlıc, flour monosodium glutamate, pep per, paprika and mushroom ead crumbs, milk and salt, saute 5 minutes Add unlilu-Shape into 18 meatballs; set ted soup Simmer 10 minu-aside Preheat coursed of tor Stir in the set of the set

ectric skillet to 340 degrees. serve, spoon over triscuit inch thick. Blend togeth

ROLLED MEATLOAF WITH BLEU CHEESE STUFFING

- 1 pound lean ground beef 1/2 teaspoon salt
- 3/8 teaspoon pepper 14 eup finely chopped onion

1 egg, lightly beaten 2 tablespoons butter or margarine, melted 4-ounce can mushrooms, drained and chopped 2 tab'espoons crumbled bleu cheese 6¼ ounce package bleu cheese crackers, finely rolled (about 2 cups of

crumbs.) Mix together first five ingredients. Shape on wax pa- for the following recipes per into a rectangle about ke advantage of canned inches and about one frozen vegetables and so 9x7

remaining ingredients stuffing. Heap stuffing center of meat and spre to edges. Using wax pape roll meat over stuffing a seal by patting meat toget er at top and ends. Remo paper and bake in shall pan in moderate oven (3 degrees) 40 minutes Serv 4.

Although stew meats st need long slow cooking develop tenderness and fi or, there are many sho cuts with modern foods t will reduce the time in t kitchen. Paring and ch ping of vegetabdes and t fear of lumpy gravy h been reduced to a minimu



