

1 cup uncooked elbow macaroni  
 3 eggs  
 ¼ cup milk  
 2 tablespoons melted butter or margarine  
 1 teaspoon salt  
 2 tablespoons chopped pimiento  
 ½ cup sliced ripe olives

Cook macaroni in boiling salted water as directed on package. Separate eggs. Place egg yolks in a large saucepan and whites into a bowl. Beat yolks. Add milk. Heat.

Stir in cheese, butter, and salt, cooking over low heat until cheese melts. Add cooked drained macaroni. Beat egg whites until stiff. Fold beaten egg whites into macaroni mixture. Pour into a greased 8 by 8 inch baking pan or dish. Bake in a moderate oven (350 degrees) for 35 minutes. Serve immediately. Makes about 5 servings.

**SCALLOPED TOMATOES WITH CHEESE**  
 3 slices process American

cheese food, cut into strips  
 1 pound 4½ ounce can tomatoes  
 7 slices bacon  
 2 teaspoon sugar  
 5 tablespoons chopped onion  
 1¼ cups fresh bread crumbs  
 1 teaspoon salt  
 Pepper

3 slices bread, each buttered and cut into rectangles

Drain tomatoes, reserving ¼ cup of the liquid. Fry bacon in a skillet, drain and crumble into tomato juice. Add sugar. Pour drippings from skillet leaving 1 tablespoon bacon fat. Add onions and brown lightly. Combine onions and bread crumbs with tomato juice. Place tomatoes in 6½ by 9½ inch casserole. Add salt and pepper to tomatoes. Cover with tomato juice mixture. Arrange cheese over surface. Top with buttered rectangles of bread, shredded cheese and buttered

bake in very hot oven (450 degrees) for 10 minutes. 4 servings.

**TOMATO MACARONI CASSEROLE**

¼ cup chopped onion  
 2 tablespoons butter or margarine  
 1 can (10½ ounces) condensed tomato soup  
 ½ cup water  
 ¾ cup shredded sharp cheddar cheese  
 2 tablespoons buttered bread crumbs  
 2 cups cooked macaroni.  
 ¼ cup shredded cheese.

Cook onions in butter until tender. Stir in tomato soup, water and the ¾ cup of cheese; heat until cheese melts. Blend sauce with cooked macaroni; pour into a buttered 1½-quart casserole. Sprinkle the ¼ cup shredded cheese and buttered

bread crumbs over top. Bake in a moderate oven (350 degrees) about 30 minutes or until browned. Makes 4 servings.

If you want something quick and easy, try this—  
**CHEESE 'N CHILI BEANS**  
 3 slices bacon  
 1 tablespoon bacon drippings  
 2 tablespoons chopped onion  
 1 can (1 pound) pork and beans with tomato sauce  
 ½ cup cubed sharp Cheddar cheese  
 1 tablespoon chili sauce

Cook bacon in skillet until crisp. Remove bacon; pour off all but 1 tablespoon (Turn to page 8)

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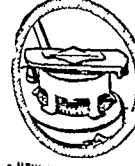
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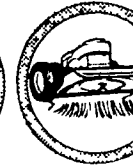





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