The second states and share share shared

10-Lancaster Farming, Saturday, June 11, 1960



Tasty Sour-Cream Dishes

by Mrs. Richard C. Spence

Dairy sour cream is becoming more and more one of the staples on our pantry shelf (the refrigerator is really the place for it) It can be used as a dressing all by itself some of our following recior can be used as an ingredient in a dish.

Dieters will be interested to note that a tablespoon of -with a bit of lemon juice sour cleam contains about added for "stepped" up flav-29 calories-the same am- or. ount of mayonnaise contains about 92 calories. Summer cream: vegetables and greens take well to seasoned sour cream



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ck n' easy dessert. 4. A scoop of dairy sour minutes, menove from ter Farming when answer cream makes a delightful set aside. Blend sour cream ter Farming when answer topping for fresh summer fruit desserts. Try it on fresh half of sour cream-noodles strawberries, blueberries or in bottom of casserole; over peaches.

flavorful dressing made by ese slices over meat; spread mixing equal amounts of dairy sour cream and cream Top with a layer of remained cottage cheese. For tart- ing meat mixture and noodness add a bit of lemon jui- les Bake 20 to 25 minutes ce and grated lemon rind. in a 350 degree oven until

dressing for vegetable salads 8 servings. plain or seasoned with herbs

Don't let the names of pes frighten you. They are really very-down to earth and dishes your family is

TEMPTING TUNA ORIENTAL

1½ cups (9¼ oz. can) tuna, drained

1/2 cup (4-oz. can) drained sliced mushrooms 1½ cups (½ of 5-oz. can)

chow mein noodles 1 cup chopped celery

1/2 cup sliced cashew nuts 2 cups dairy sour cream

Combine tuna, mushrooms noodles, celery, and cashews (reserve a few for garnish) with sour cream; salt to taste. Place in a 4-6 cup casserole and bake in a 350 degree oven for 20 minutes. Garnish with reserved cashews and some nood'es. Remaining noodles ray be heated slightly and passed as an accompaniment, if desired.

INVERTICE (TO DIAL WILL out Croam Dishan whole actures director with stir occasionally 5 additional 4. A scoop of dairy sour minutes. Remove from heat to have you mention Long

and noodles together. Layer advertisements. this layer half of meat mix-5. Top fruit salads with a ture. Place Mozzarella checottage cheese on Mozzarella 6. Try sour cream as a heated through. Makes 6 to

> Note: Meat mixture may be prepared ahead to save time before baking.

CHICKEN BREASTS WITH SOUR CREAM NOODLES

½ cup enriched flour 1¹/₂ teaspoons salt ¼ teaspoon pepper

- 1/4 teaspoon poultry seasoning
- 6 chicken breats
- Cooking oil
- 8 ounces broad noodles
- 1 cup dairy sour cream $\frac{1}{2}$ teaspoon onion salt
- ¹/₄ cup⁻milk
- 3 tablespoons chopped
- chives

Combine flour, salt, pepper and poultry seasoning. Coat chicken breasts with flour mixture. Heat oil in large, 'heavy skillet Add chicken and brown well on all sides. Cover and reduce heat. Cook until chicken is tender, 50 to 60 minutes.

While chicken is cooking, cook noodles in boiling salted water until tender (about

mold, and hot roll.





2 Sour cream mixed with ketchup or chilli sauce makes a quick sauce for serving with charcoal broiled hamburgers, hot dogs or chick-

3 Packaged prepared gela tin salads available in the refrigerator cases of local grocery stores are excellent when topped with plain sour cream and they make a qui-

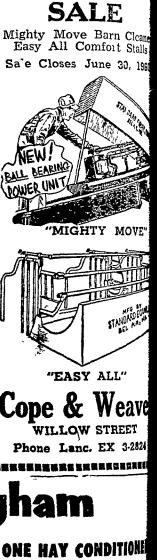
certain to enjoy.

Some ways to use sour

1. When adding sour cream to soups, hot sauces and gravies it is best to remove from the heat and add the

sour cream slowly, stirring well to blend the cream into the hot mixture.

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