For the Farm Wife and Family

Variety Meats For Variety

By Mrs. Richard C. Spence

Variety meats are not used enough in our meals today for the simple reason that we do not know how to prepare ing, reduce heat and simmer them so that they will be most palatable. If you have bought beef or pork for your freezer and keep pushing tender. Remove from water. these pieces out of the way, you might try some of these Cool. Cut into small strips, recipes Occasionally these pieces are featured as specials enough meat for 2 cups. Coat 20 minutes. Add tomatoes & at your meat counter.

ety" in your meals.

BAKED STUFFED HEART

1 beef heart or 2 veal

- hearts 2 slices salt pork
- 2 cups bread crumbs
- ½ cup diced onion
- 1 tablespoon salt
- 3 tablespoons flour
- 3 tablespoons shortening ½ cup water
- 1 tablespoon Worcestersauce

Dice salt pork; fry until crisp. Combine with bread crumbs, onion, and 1 teaspoon salt Trim out white tubes from heart cavity. Season cavity with remaining salt. Fill with bread stuffing; fasten with skewers to hold

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Take advantage of the in stuffing. Dip heart into skillet. Add meat & brown savings and put some "vari-flour; brown in shortening in well. Add onion, celery, towater and the Worcestershire water. Simmer about twenty ly in a moderate oven (350 add 4 teaspoons salt and degrees) or simmer on top of spaghetti to 11/2 quarts boilrange for two hours, or un-ing water. Boil rapidly, stirtil heart is tender, 8 to 10 ring constantly, for 2 minservings.

> MOCK CHOP SUEY 1 beef heart

Water 1 teaspoon salt

14 cup cooking oil Enriched flour 1/2-cup chopped onion 1 cup sliced celery 24 cups tomatoes (1 pound 4-oz. can)

4 teaspoons soy sauce ½ teaspoon salt

1/2 cup water

8 ounces long spaghetti

Rinse heart with cold water and remove membranes. Cover with water and add 1 teaspoon salt. Bring to boilabout 2½ hours, or until strips with flour. Heat oil in sour cream. Mix water and a heavy kettle. Add 1/2 cup matoes, soy sauce, salt and slowly until thickened. Serve sauce. Cover and cook slow- minutes To cook spaghetti, utes. Cover, remove from heat and let stand 10 minutes. Rinse with hot water and drain well. Serve sauce over spaghetti. Makes 4 to 6 servings



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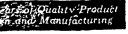


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HEART GOULASH. 1 cup chopped cooked

heart 1 cup chopped cooked

pork ½ onion, chopped

1 tablespoon fat 1 cup water 11/4 teaspoons salt 1/2 cup diced carrot 1 cup diced celery 1/2 cup diced tomatoes 1/2 cup sour cream

2 tablespoons cold water 2 tablespoons flour 2½ cups cooked rice noodles

Brown heart, pork and onion in fat. Add water, salt, carrot and celery Cook until vegetables are tender, about flour to a smooth paste and add to meat mixture. Cook with rice or noodles. Serves five.

LIVER WITH SPECIAL CREAM SAUCE

1½ pounds sliced calf or beef liver ⅓ teáspoon salt

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% teaspoon pepper 1/2 cup flour

1/3 cup shortening Special Cream Sauce: 2 tablespoons butter or

margarine 3 tablespoons flour

1 cup chicken bouillon 2 cups dairy soured cream 2 tablespoons pickle relish Salt

Dip slices of liver into combined salt, pepper, and flour. Brown quickly on both sides in hot shortening Re move from skillet to a warm platter. Cover and keep warm while sauce is pared.

Sauce: Add 2 tablespoons butter to drippings in skilled Melt. Blend in flour. Add bouillon and cook mixtun over low heat, stirring con stantly, about 10 minutes Stir in sour cream, then plo kle relish. Season with sal as needed Stir as the mix ture heats. Serve hot on live er. 6 servings.



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