

# For the Farm Wife and Family

## To Go With Ham

By Mrs. Richard C. Spence

Are you wondering what to serve with the ham you'll be serving over the Easter holiday? Most likely you'll want to be serving traditional favorites for Easter dinner; but later on, when the ham will be served as a left-over, try some of these ideas to spark up the meal and make it seem as special as the Easter Day dinner itself.

Now that fresh vegetables are available in good supply all year long, and frozen vegetables offer so much variety, try them all. Take broccoli. Instead of simply topping it with butter, serve it with a zesty sour cream sauce and a handful of crunchy cashews, and call it Party Broccoli.

### PARTY BROCCOLI

- 2 tablespoons butter
- 2 tablespoons minced onion
- 1½ cups dairy sour cream
- 2 teaspoons sugar
- 1 teaspoon white vinegar
- ½ teaspoon poppy seed

- ½ teaspoon paprika
- ¼ teaspoon salt
- Dash of cayenne pepper
- 2 packages frozen broccoli, cooked just until tender and drained
- ½ cup chopped cashews

Melt butter in small saucepan; saute onion. Remove from heat and stir in sour cream, sugar, vinegar, poppy seed, paprika, salt and cayenne pepper. Arrange broccoli on heated platter and pour over sour cream sauce. Sprinkle on cashews.

Two ways for green beans:

### ITALIAN GREEN BEANS

- 2 tablespoons butter or margarine
- 9-ounce package frozen Italian green beans
- 1 medium onion, peeled and thinly sliced
- 1 teaspoon prepared mustard
- 1 tablespoon catsup

Place beans and sliced onion in salted boiling water. Cook as directed on package. Drain. Spoon beans and onions to one side of saucepan. Melt butter in saucepan and blend in mustard and catsup. Combine with cooked beans and serve at once 3 to 4 servings.

### GREEN BEANS SUPREME

- 2 tablespoons butter
- ½ cup minced onion

- 2 tablespoons flour
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 cup dairy sour cream
- 2 packages frozen French green beans, cooked
- ½ cup shredded sharp Cheddar cheese

In a saucepan melt butter. Saute onion, then add flour salt and pepper, mixing well. Add sour cream and heat. Blend with cooked beans and pour into baking dish (1 qt.). Top with shredded Cheddar cheese and bake 15 minutes in a 350 degree oven. 4 to 6 servings.

### COLORFUL CABBAGE

- ½ stick (¼ cup) butter or margarine
- 2 tablespoons chopped onion
- 2 tablespoons chopped green pepper
- ½ teaspoon salt
- 4 cups shredded cabbage
- 1 tablespoon flour
- ½ cup milk
- 2 tablespoons chopped pimiento
- Grated sharp cheddar cheese, if desired

Melt butter. Add onion and green pepper. Cook about 5 minutes. Stir in salt and cabbage. Cover and cook over low heat about 10 minutes. Sprinkle flour evenly over cabbage mixture. Gradually stir in milk. Cook 3 to 5 minutes, stirring occasionally. Blend in pimiento. Sprinkle with cheese and serve at once 4 to 6 servings.

- ### CORN IN SOUR CREAM
- 2 tablespoons butter
  - ¼ cup chopped onion
  - 2 tablespoons chopped green pepper
  - 2 tablespoons flour
  - 1 teaspoon salt
  - ¼ teaspoon pepper
  - 1 cup water
  - 1 cup dairy sour cream
  - 2 cups cooked corn, fresh, canned or frozen

In a saucepan melt butter. Saute onion and green pepper, add flour, salt and pepper, mixing well. Stir in water and cook over medium heat until thickened. Add sour cream and corn and serve as soon as heated. 4 servings.

NOTE: This is similar to a creamed corn recipe.

### SCALLOPED TOMATOES WITH BACON

- 7 slices bacon
- 1 pound, 4½ ounce can tomatoes
- 2 teaspoons sugar
- 5 tablespoons chopped onion
- 1¼ cups fresh bread crumbs
- 1 teaspoon salt
- Pepper

3 slices process American cheese food, cut into strips

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 fat. Add onions, brown lightly. Com-

bine onions and bread crumbs with tomato juice. Place tomatoes in 6½ by 9½ inch casserole. Halve tomatoes if necessary to cover bottom. Add salt and pepper to tomatoes. Cover with tomato juice mixture. Arrange cheese over surface. Top with buttered rectangles of bread and bake in a very hot oven (450 degrees) for 10 minutes.

### SOUR CREAM SCALLOPED POTATOES

- ½ cup chopped onion
- 2 tablespoons butter, melted
- 1 cup dairy sour cream
- 2 eggs, well beaten
- 1 teaspoon salt
- Dash of pepper
- 4 cups cooked sliced potatoes
- 1 cup shredded sharp Cheddar cheese

Saute onion in butter; combine with sour cream, eggs, salt and pepper. Place potatoes in casserole and pour sour cream sauce over them. Top with shredded Cheddar; bake 20-25 minutes in a 350 degree oven.

If you have a little extra time you might like to try this way of serving a popular, early spring vegetable.

### ASPARAGUS-ONION BASKETS AND SAUCE

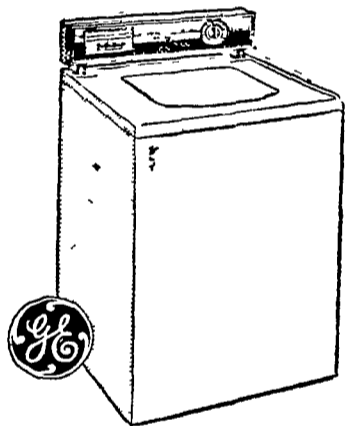
- 4 onions, 2½ inch diameter
- 1 pound fresh asparagus (about 20 spears)
- ¼ cup flour

(Continued on Page 15)

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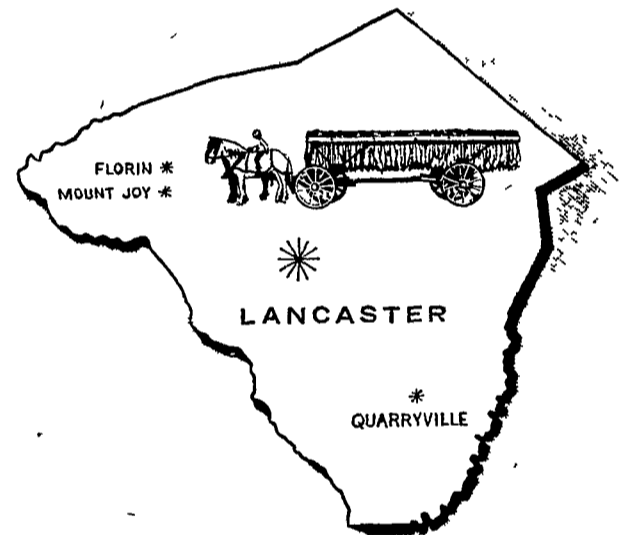
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