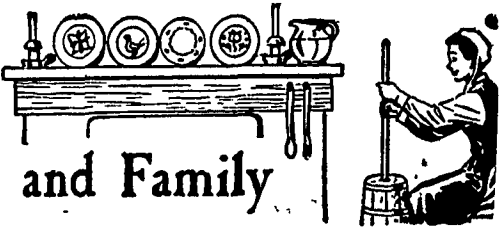


For the Farm Wife and Family



Put It In A Patty Shell

By Mrs. Richard C. Spence

Whether you use ready-made patty shells or make them from your own favorite recipe, you'll want to use tasty fillings and sauces to compliment the crusty shells. Anything goes in a patty shell. Use them for — creamed poultry, fish or meat; cheese custard and rabbits, chicken, seafood, cheese and fruit salads, fresh fruit and ice cream or whipped cream; quick pudding mixes, individual pies, hot or cold.

Creamed eggs are always a favorite. Try them in a patty shell garnished with strips of pimiento.

CREAMED EGGS

- 1 10½ ounce can cream of celery soup (1¼ cups)
- ½ cup water
- 1½ teaspoons minced onion
- ¼ teaspoon celery seed
- 4 hard-cooked eggs, sliced
- 1 10-ounce package frozen cut asparagus, cooked (about 1½ cups)

Combine celery soup, water, instant minced onion and celery seed in saucepan. Simmer 10 minutes, stirring occasionally. Add sliced hard-cooked eggs and asparagus. Heat to serving temperature. Makes 4 servings.

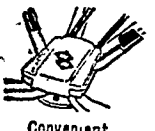
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ed shell. In top of a double shell with a round of cheese boiler mix eggs and cream. Cook over simmering water, stirring, until as thick as a medium cream sauce. Stir in cheese, parsley, cayenne and salt and cook, stirring briskly, until cheese is melted. Fill shells with the cheese custard and bake in a preheated 350 degree oven for 15 minutes. Serve hot.

CRAB MEAT LOUIS

- 6 baked patty shells
- 2 tablespoons butter
- ½ teaspoon salt
- 3 tablespoons flour
- ½ teaspoon pepper
- 1 cup hot milk, beef or chicken stock
- 2 green onions, sliced
- ¼ cup minced green pepper

Saute onion and green pepper in butter; add flour, salt and pepper. Add hot liquid and cook, stirring, until sauce is thick. Stir in mustard, Tabasco, cheese, parsley and crab meat. Fill baked shells. Cover each

and bake in a preheated 350 degree oven for 8 minutes. Serve hot.

CHICKEN A LA KING

- 2 tablespoons butter
- 2 tablespoons chopped onion
- ¼ cup chopped green pepper
- ¼ cup flour
- ½ teaspoon salt
- ½ cup instant nonfat dry milk
- ¼ cup grated Parmesan cheese
- 2 cups chicken stock
- 2 cups cubed cooked chicken
- ¼ cup sliced mushrooms
- 2 tablespoons chopped pimiento

In a saucepan melt butter; saute onion and green pepper until tender. Mix together flour, salt, nonfat dry milk and Parmesan cheese; stir into sauteed vegetables. Gradually add stock and cook, stirring constantly, until thickened. Remove from heat and stir in chicken, mushrooms and pimiento. Serve in patty shells.

CREAMED HAM AND PEAS

- 1 10-ounce package frozen peas, or 2 cups (1 pound) canned peas
- 2 cups water and vegeta-

- ble liquid
- ¼ cup (½ stick) butter
- ¼ cup flour
- ½ teaspoon salt
- ½ teaspoon dry mustard
- Dash of pepper
- ½ cup instant nonfat dry milk
- 2 cups (½ pound) chopped, cooked ham

Cook frozen peas according to package directions; drain, reserving liquid. Or drain canned peas, reserving liquid. Add enough water to make 2 cups. Set aside. In a saucepan melt butter; stir in flour, salt, dry mustard and pepper and cook about 1 minute. Add nonfat dry milk. Gradually stir water into butter-flour mixture and cook, stirring constantly, until thickened. Add ham and peas. Serve hot in patty shells.

HOT APPLE TARTS

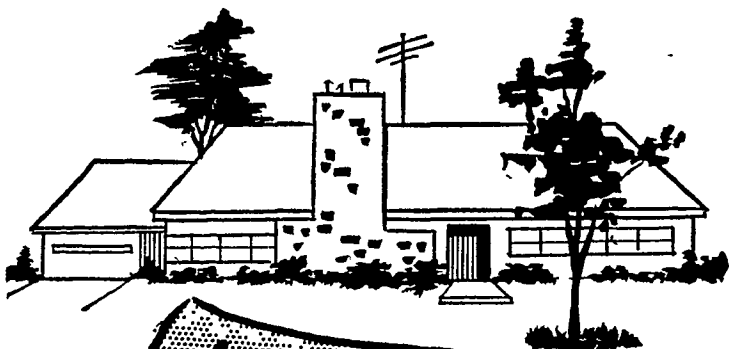
- 2 cups sliced tart apples
 - 1 teaspoon lemon juice
 - 1 cup apple juice or water
 - 2 tablespoons water
 - ¼ teaspoon cinnamon
 - ½ cup sugar
 - Pinch salt
 - 3 tablespoons cornstarch
 - ½ teaspoon nutmeg
 - ¼ teaspoon lemon rind
- Combine apples, sugar, lemon juice, salt and liquid. Bring to a boil and simmer un-
- (Continued on Page 15)

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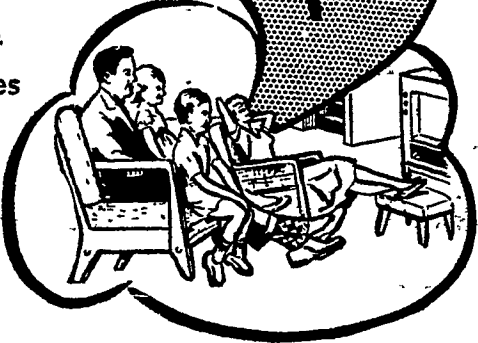
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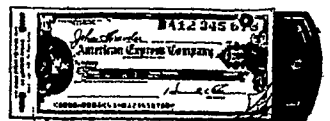
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