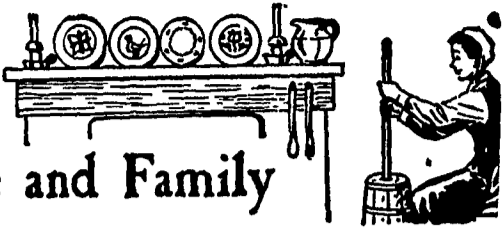


For the Farm Wife and Family



Tasty Dried Beef Dishes

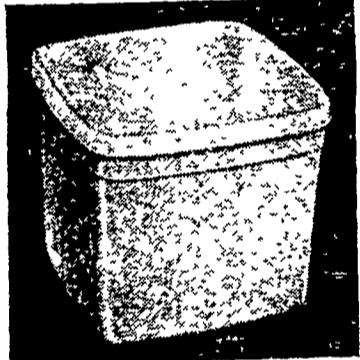
By Mrs. Richard C. Spence

Dried beef is at home in so many tasty dishes that you will come to rely on it for a variety of hurry-up meals. Very easy to prepare, the wafer-thin slices should be covered briefly with boiling water and drained immediately.

The dried beef is then ready to add to a white or cheese sauce for topping baked potatoes or crunchy chow mein noodles. It can also be used to impart flavor and bits of color to scrambled eggs or pancake turnovers for a special breakfast or brunch.

Smart homemakers know that eye appeal plays an important part in successful menu planning. This is especially true when serving a recipe for the first time. When dried beef is part of the meal you will want to buy meat that is fresh and colorful for both flavor and attractiveness. To insure this, one well-known brand of wafer-slice dried beef is vacuum packed in shiny foil, quarter-pound packages.

Kept under refrigeration both at the food store and in your own home, the dried beef is not only moist and flavorful, but keeps its bright fresh color as well. The 2 1/2 and 5 ounce jars also available can be stored on the kitchen shelf without refrigeration until opened.



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water. Slowly add flour mixture to liquid and vegetables in skillet. Stir until mixture thickens. Cut 1/2 package of dried beef into pieces. Cover with boiling water. Drain immediately. Add potatoes and dried beef to seasonings in skillet. Mix thoroughly. Arrange hot salad in a mound on platter. Surround with remaining slices of dried beef.

DRIED BEEF-PANCAKE TURNOVERS

- 1/4 pound package dried beef
 - 4 tablespoons butter
 - 4 tablespoons flour
 - 2 cups milk
 - 4 teaspoons finely chopped onion
 - 1 tablespoon finely chopped green pepper
 - 8 (5 inch) pancakes
- Melt butter in saucepan. Remove from heat and blend in flour. Slowly add 1/2 cup of milk to flour mixture. Stir well after each addition until mixture is smooth. Add remaining milk. Return to heat until thickened. Snip dried beef into pieces. Cover with boiling water. Drain immediately. Add dried beef, onion, and green pepper to sauce. Spoon sauce onto each pancake. Fold pancake in half over dried beef.

HOT DRIED BEEF POTATO SALAD

- 1/4 pound dried beef
- 2 tablespoons butter
- 2 tablespoons finely chopped onion
- 1 teaspoon finely chopped green pepper
- 3 tablespoons water
- 1/4 cup cider vinegar
- 1 tablespoon sugar
- 1 1/2 teaspoons flour
- 1 tablespoon water
- 2 cups boiled cubed potatoes

Melt butter in skillet. Add onions and green pepper. Simmer until onions become transparent. Add 3 tablespoons water, vinegar, and sugar and mix well. In a small dish, blend flour and 1 tablespoon

DRIED BEEF SPREAD

- 1 package (3 ounces) cream cheese, softened
- 3 tablespoons catsup
- 1 tablespoon prepared mustard
- 1 jar (2 1/2 ounces) dried beef, finely chopped

Combine first three ingredients; stir in dried beef. Spread thinly on bread shapes. Makes about 1 cup spread.

Variation: Substitute 1/4 cup mayonnaise for cream cheese.

DRIED BEEF DELIGHT

- 4 ounce package sliced dried beef
- 2 tablespoons butter or margarine
- 2 tablespoons chopped onion
- 2 tablespoons flour
- 1 teaspoon dry mustard
- 1/2 teaspoon leaf marjoram
- 3/4 cup milk
- 3/4 cup dairy soured cream
- 4 slices toast

Shivered toasted almonds. Cut dried beef into pieces. Cover with boiling water. Drain immediately. Set dried beef aside. Melt butter in a saucepan. Add onion and cook until yellow and transparent. Blend in flour, mustard, and marjoram. Gradually add the milk. Cook, stirring

constantly, until sauce thickens. Remove from heat and gradually add the sour cream, stirring constantly. Return to heat and cook 2 or 3 minutes. Add dried beef to sauce. Heat well and serve on toast sprinkled with toasted almonds.

DRIED BEEF IN SAUCE EXTRAORDINAIRE

- 4 ounce package dried beef
- 3 tablespoons butter or margarine
- 2 tablespoons flour
- 1/4 teaspoon paprika
- 1/8 teaspoon nutmeg
- 1/2 teaspoon prepared horse-radish
- 1/2 teaspoon Worcestershire sauce
- 1 1/2 cups milk
- 1 cup sliced mushrooms
- 1/4 cup pitted sliced ripe olives

Buttered toast or corn bread. Rinse but do not soak dried beef with hot water. Drain. Melt butter in pan over direct heat. Stir in flour, paprika, nutmeg, horse-radish, Worcestershire sauce, and milk. Cook and stir until thickened. Place over hot water. Stir in dried beef and mushrooms. Top with ripe olives. Cover if not to be served immediately. Serve hot on buttered toast or (Continued on Page 9)

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