

For The Farm Wife

(Continued from Page 9)

PAPRIKA

CHICKEN NOODLES

1/2 cups chicken broth or chicken bouillon (dissolve in 2 cups boiling water)
2 cups chicken broth or chicken bouillon (dissolve in 2 cups boiling water)
2 tablespoons ketchup

- 1 tablespoon paprika
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon basil, crushed
- 2 cups chicken broth or chicken bouillon (dissolve in 2 cups boiling water)
- 2 tablespoons ketchup

2 cups sliced cooked chicken or two 5 1/2 ounce cans chicken
1/2 cup dairy sour cream
8 ounces medium noodles
Melt butter or margarine in large skillet. Cook onion in butter or margarine until transparent. Combine flour, paprika, salt, pepper and basil. Stir flour mixture into onion mixture. Gradually add chicken

broth and ketchup, stirring until smooth. Cook until thickened, stirring constantly (about 5 minutes). Meanwhile, cook noodles in boiling salted water until partially cooked 3 to 4 minutes. Drain. Remove sauce from heat. Stir chicken into sauce. Slowly stir in sour cream, about 2 tablespoons at a time. Fold in noodles, mixing lightly until all noodles are covered with sauce. Turn chicken-noodle mixture into shallow lightly greased 2-quart casserole with cover. Cover and bake in moderate oven (350 degrees) 20-25 minutes or until heated through 4 to 6 servings.

buttered noodles. Or, mold the noodles into a ring and fill the center with the beef

BEEF RECHAUFFE

- 1 cup sliced onions
- 2 tablespoons butter or margarine
- 2 cans (10 3/4 ounces each) condensed tomato soup, undiluted
- 1 1/2 tablespoons vinegar
- 2 tablespoons water
- 1 teaspoon salt
- 1/2 teaspoon pepper
- Dash crushed rosemary
- 3/4 pound cooked beef, thinly sliced (2 cups firmly packed)

Saute onions in butter. Add soup and remaining ingredients, cover, simmer 20 minutes to blend flavors. Serve over hot buttered rice or hot buttered noodles. Makes 6 servings

MARTHA'S

COMPANY CASSEROLE

- 4 cups broad noodles (1/2 pound)
- 1 tablespoon butter or margarine
- 1 pound ground chuck
- 2 8-ounce cans tomato sauce
- 1/2 pound cottage cheese (1 cup)
- 1 8-ounce package soft cream cheese
- 1/4 cup sour cream
- 1/2 cup minced scallions
- 1 tablespoon minced green pepper
- 2 tablespoons melted butter or margarine

Cook noodles as package directs, drain. Saute meat until browned in a buttered skillet. Stir in tomato sauce. Remove from heat. Combine cottage cheese and next 4 ingredients. In 2-quart casserole, spread half of noodles, cover with cheese mixture, then cover with rest of noodles. Pour melted butter over noodles, then tomato-meat sauce. Bake for 45 minutes in a 375 degree oven. Serves six.

FRENCH-FRIED NOODLES

Heat fat in deep fryer to 375 degrees. Place about a cup of uncooked fine noodles in a fine mesh strainer and lower into the hot fat slowly. Fry the noodles until golden brown (about 2 minutes). Repeat until all the noodles (8 ounces, or more, if desired) are fried. Drain and sprinkle with 1 teaspoon salt. Use immediately or store in covered container. French-Fried Noodles will keep 2 to 3 weeks.

QUICK CURRANT COFFEE CAKE

- 6 tablespoons (3/4 stick) butter
- 1/2 cup sugar
- 1/4 teaspoon vanilla
- 1 egg
- 1/2 teaspoon caraway seed
- 1/2 cup dried currants
- 2 teaspoons baking powder
- 2 cups sifted flour
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 2/3 cup buttermilk
- 1/2 cup sifted confectioners' sugar
- 1 tablespoon milk
- 1/4 teaspoon vanilla

Butter and flour 8-inch cake pan; set aside. Cream butter and sugar, add vanilla and egg. Beat until light and fluffy. Blend in caraway seed and currants. Sift together flour, baking powder, baking soda and salt. Add to creamed mixture alternately with buttermilk, beginning and ending with dry ingredients. Pour into prepared pan; bake 45-50 minutes in a 350 degree oven. Cool in pan 10 minutes; remove to cooling rack. Combine confectioners' sugar, milk and vanilla, beat until smooth. Spread over top of warm cake. Serve warm with butter.

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service bulletin



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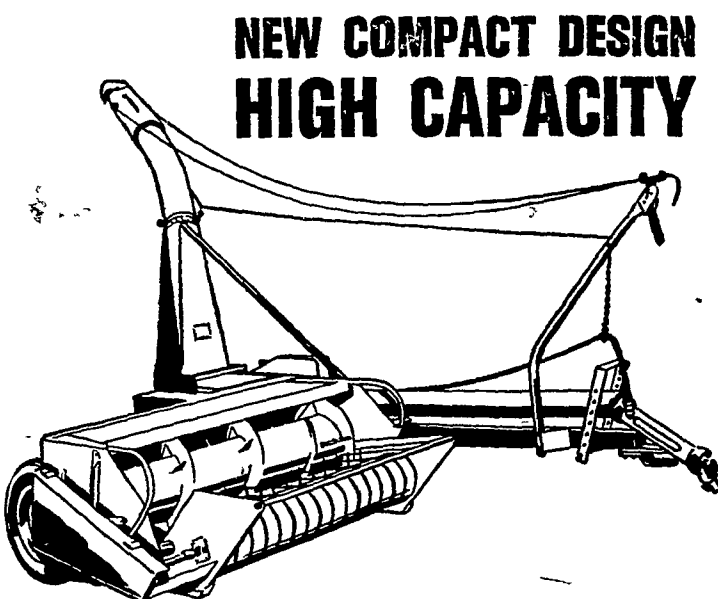


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