

# For the Farm Wife and Family

## Easy Dishes For Quick Preparation

By Mrs. Richard C. Spence



SPENCE

### MARBLED MACARONI

- 8 ounces elbow macaroni
- 1 8-ounce can tomato sauce (about 3/4 cup)
- 1 tablespoon flour
- 1 12-ounce can luncheon

Here's a real put-together-in-a-hurry dish — Marbled Macaroni. For lunch or dinner it's a quick, true economy dish. The basic ingredients are elbow macaroni, tomato sauce, canned luncheon meat, cream of celery soup and American cheese. None of these ingredients ranks high in the budget book, so Marbled Macaroni is a good recipe to keep for those end-of-the-budget days. You're certain to have almost all these ingredients tucked either in the cabinet or refrigerator all the time, so this easy dish makes a good last-minute or emergency meal as well. Double this recipe and freeze one-half to be used later on.

- meat, cut in 1/4-inch squares
- 1/4 cup finely chopped onion
- 1/4 cup finely chopped green pepper
- 1 teaspoon Worcestershire sauce
- 1 Dash pepper
- 1 10 1/2 ounce can condensed cream of celery soup (about 1 1/4 cups)
- 1/2 cup shredded process American cheese
- 1 Buttered enriched bread

crumbs  
Dash paprika  
Cook macaroni in boiling salted water until tender, about 7 minutes. Drain. Blend together tomato sauce and flour. Cook until thick, stirring constantly. Combine tomato mixture, meat, onion, green pepper, Worcestershire sauce and pepper. Stir soup until smooth, then mix lightly with macaroni. Spread half of macaroni mixture in greased 9-inch square baking dish. Cover with meat sauce, then with remaining macaroni mixture. Sprinkle with cheese, then with buttered bread crumbs and paprika. Bake in moderate oven (350 degrees) 35 to 40 minutes. 4 to 6 servings.

### PARISIAN OMELET

- 8 ounces elbow macaroni
  - 1/2 cup crumbled, cooked bacon (6 slices)
  - 2 tablespoons butter or margarine
  - 1/4 cup enriched flour
  - 1 cup milk
  - 4 eggs, separated
  - 1 teaspoon salt
  - 1/2 teaspoon pepper
  - 1/4 cup finely chopped green pepper
- Cook macaroni until tender. Drain. Cook bacon in skillet. Melt butter or margarine in saucepan over low heat. Blend in flour. Remove from heat

and stir in milk. Return to heat. Heat to boiling and boil one minute, stirring constantly. Beat egg whites until stiff but not dry. Add salt and pepper to yolks and beat until thick and lemon-colored. Fold white sauce into beaten egg yolks. Combine egg yolk mixture, macaroni, bacon and green pepper. Fold egg whites into macaroni mixture. Drain all but 1 tablespoon bacon drippings from skillet and heat slightly. Spread omelet mixture evenly in skillet. Cook over moderate heat for 10 minutes. Then bake in moderate oven (350 degrees) 15 minutes or until top is dry and light brown. Serve immediately. Makes 4 to 6 servings.

### CHEESE-ARONI PIE

- 1 cup bread crumbs
- 1/4 cup melted butter or margarine
- 1/2 teaspoon salt
- 8 ounces elbow macaroni
- 1/2 cup butter or margarine
- 1/2 cup flour
- 1 teaspoon salt
- 1 1/4 cups milk
- 1 8-ounce package process

American cheese, cut in 1/2-inch squares, (about 1 1/2 cups)  
2 tablespoons toasted sliced almonds  
Mix together bread crumbs, melted butter or margarine and 1/2 teaspoon salt. Press firmly over bottom and sides of 9-inch pie pan. Cook macaroni until tender. Drain. While macaroni is cooking, melt 1/2 cup butter or margarine in heavy saucepan. Stir in flour and salt. Gradually add milk and heat to boiling, stirring constantly. Add cheese, reduce heat, and cook, stirring constantly, until cheese is melted and sauce is thickened. Fold macaroni into cheese mixture and pour into crumb pie shell. Sprinkle top with almonds. Bake in moderate oven (350 degrees) 25 minutes. Cut into wedge-shaped pieces to serve

### MACARONI DINNER DISH

- 8 ounces small shell macaroni
- 1 pound brown and serve link sausages
- 3/4 cup chopped onion
- 1/2 cup flour

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