

For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor

Old Favorites Served With A Flair



SPENCE

Hamburgers and pork chops are always popular with the family. But why serve them the same old way everytime. Why not add that extra something that turns everyday meals into special occasions. No extra work is involved, just a dash of imagination and some new, appealing recipes. For a change of pace, some day soon, try Baked Hamburgers in Cheese Sauce. Place hamburger patties in a baking dish, top with onion slices and then pour on a zesty cheese sauce. Bake in the oven for about half an hour; serve over buttered buns, with a crisp green salad or crunchy relishes and a beverage. It's just as easy as it sounds and twice as delicious.

BAKED HAMBURGERS IN CHEESE SAUCE

- 1 pound ground beef
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 6 slices onion
- 1 can (10 1/2 ounces) condensed cream of celery soup
- 1 teaspoon dry mustard
- 1/2 teaspoon Worcestershire sauce
- 1/4 cup chili sauce
- 2 cups (8 ounces) shredded Cheddar cheese

3 sandwich buns

Combine ground beef, salt and pepper lightly but thoroughly. Shape into 6 patties. Place in a baking dish, 9 x 13 inches. Top each patty with onion slice. In a 2-quart saucepan mix together soup, mustard, Worcestershire and chili sauces; heat. Add cheese and continue to heat stirring constantly until cheese is melted. (Do not boil). Pour sauce over hamburgers in baking dish. In a preheated 350 degree oven,

bake for 30 minutes. Serve each patty on half of a toasted, buttered bun. Spoon any remaining sauce. Serves six.

Orange Baked Pork Chop Dinner is an easy-to-do meal because three of the items are baked together in the oven. Your menu will go like this: Orange Baked Pork Chops, Fluffy Rice, sliced buttered beets or carrots, fruit and cottage cheese salad, Bread 'N Butter Pudding.

ORANGE BAKED PORK CHOP DINNER

- 3/4 cup crushed corn flakes
- 1 teaspoon salt
- Dash of pepper
- 4 pork shoulder chops, 1/2 inch thick
- 1 egg, well beaten
- 1/4 cup (1/2 stick) butter
- 1/4 teaspoon orange rind
- 1/2 cup orange juice

Mix together corn flakes, salt and pepper. Dip pork chops in egg, then in corn flake mixture to thoroughly coat. In skillet, melt butter; brown pork chops slowly on both sides. Place chops in 2-quart baking dish. Combine orange rind and juice and pour over chops. Cover and bake 20 minutes in a preheated 350 degree oven. Uncover and bake 10 additional minutes. Serves four.

BAKED RICE

- 1 cup regular rice, uncooked
- 1 teaspoon salt
- 2 tablespoons butter
- 2 cups hot water

In a 2-quart baking dish combine rice, salt, butter and

hot water. Cover and bake in a preheated 350 degree oven for 30 minutes or until water is absorbed and rice is tender. Serves four.

BREAD 'N BUTTER PUDDING

- 2 cups soft bread cubes with crusts
 - 1/4 cup (1/2 stick) butter, melted
 - 3 eggs
 - 2/3 cup milk
 - 1/2 cup sugar
 - 1/3 cup raisins
 - Vanilla ice cream
- Measure bread cubes into bowl; pour over melted butter; set aside. In a 4-cup casserole dish, beat eggs until foamy then add milk, sugar and raisins. Stir in bread cubes, mixing well with other ingredients. Bake for 40 minutes in a preheated 350 degree oven. Serve while warm topped with scoops of vanilla ice cream. Serves 5 or 6.

If you like a little Oriental flavor with your pork chops try making them this way.

HONG KONG PORK CHOPS

- 8 loin pork chops
- Salt
- 2 tablespoons oil

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- 1 medium onion, thinly sliced
 - 1/4 cup soy sauce
 - 2 tablespoons lemon juice
 - 1 4-ounce can sliced mushrooms, undrained
 - 1/2 teaspoon ground ginger
 - 1/4 teaspoon garlic powder
 - 1/2 green pepper, chopped
 - 1 can (4-ounces) water chestnuts, sliced
 - 1 lemon, unpeeled, sliced into half cartwheels
- Steamed rice

Sprinkle chops with salt; brown in oil in heavy skillet. Drain off excess fat. Cover with onion slices. Combine soy sauce, lemon juice, mushrooms and liquid, ginger and garlic powder. Pour over chops. Cover skillet and bake at 350 degrees for 45 minutes. Add green pepper, chestnuts and lemon slices. Bake an additional 15 to 20 minutes. Serve with steamed rice.

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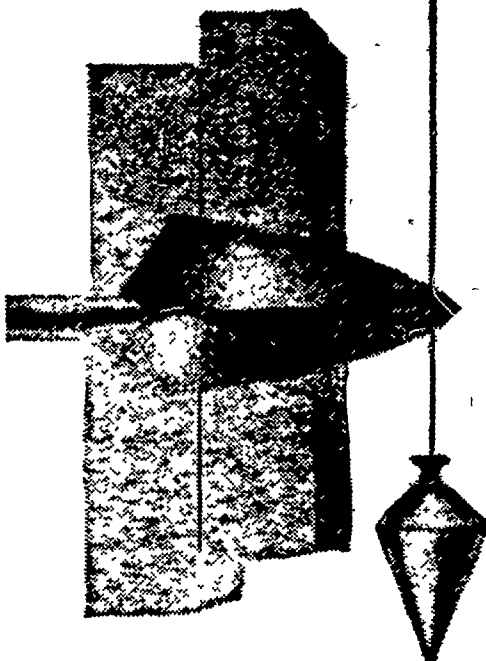
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