1. ..... 8-Lancaster Farming, Saturday, July 9, 1966



By Mrs. Richard C. Spence, Food Editor

For People On The Go --



For people on the go, we have a variety part of your weekend equip. American cheese with the next of interesting recipes Whether you're picnic ment Prepare it early in the four ingredients Saute mushor beach fans, backvard enthusiasts or a day, seal the cover to the rooms and onion in 1 tablefamily off to a summer cottage, we have just casserole and tuck in the coi- spoon butter or margarine unthe right thing for you.

Part of the fun of summer eating is the need to do is add a few finish- lightly Turn into a 112 quart variety of delicious salads. Tomatoes filled ing touches and bake. with a tasty shrimp salad are perfect for a special luncheon or for an evening meal when it's just too waim for oven cooking.

## SPENCE

- FRESH SHRIMP STUFFED TOMATOES
- **4** large tomatoes
- 1½ pounds fresh shrimp, cooked, shelled and deveined (cut in half if very large)
  - tablespoons lemon juice tablespoon grated Parme 1

cup mayonnaise

san cheese teaspoon salt

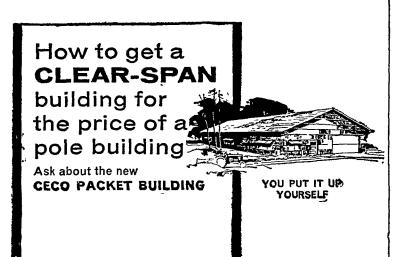
tablespoons chopped onion

jar (2-oz) pimiento slices

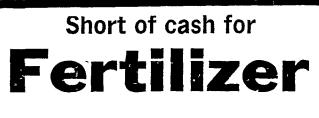
- 3⁄4 cup thinly sliced celery ¥., cup coarsely chopped 16 green pepper
  - 1⁄4 teaspoon ground black pepper

1

1/4



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## teaspoon Worcestershire

sauce teaspoon garlic powder 16

1/4

Cut tops from tomatoes and 3 scoop out pulp. Invert and refrigerate until ready to serve. 1 Combine next five ingredients 1; Combine next seven ingredi- 1/4 ents, blending well. Toss with shrimp, cover and refrigerate 1 at least 1 hour. Sprinkle inside of tomatoes with salt; 1/3 stuff with salad Serve with as- 2 soited clackels. Makes four servings.

Make this tasty casserole a

5 15

or 2 (7-oz.) cans chicken cup grated Romano cheese grees) for 30 to 35 minutes. teaspoon ground black pepper

- (4-oz) can sliced mush-100mis, drained
- cup chopped onion tablespoons butter or margarine
- 2′, cup milk
- 34 cup saltine clacker crumbs

Combine <sup>3</sup>4 cup shredded nei of the cai When you get til onion is tender Add to to your destination, all you'll tuna or chicken mixture toss casseiole Pour milk over.

TAKE 'N BAKE CASSEROLE Sprinkle with remaining 1<sup>1</sup>/<sub>4</sub> cups shredded pasteurized cheese, then cracker crumbs have been which (5-oz. cans) tuna, drained browned in remaining butter or margarine. Bake in a preheated moderate oven (375 de-

(Continued on Page 9)



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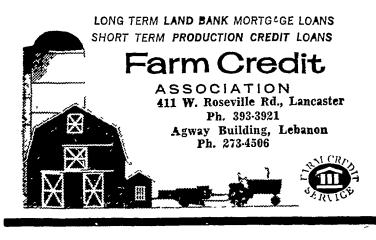
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