14-Lancaster Farming, Saturday, March 16, 1968



By Mrs. Richard C. Spence, Food Editor

# Ground Beef Specials

out to you, we invite you to take a look at the following recipes. Lasagna is essentially an Italian dish but it has been revised to suit the cheese. Repeat layers twice. Fold in half, moisten edges and taste of those who do not care for a highly seasoned food. You might try Casserole Lasagna or the All-American Lasagna.

servings.

3/1

before baking

sauce

Place Mozzarella cheese slices

over meat; spread cottage

NOTE. Meat mixture may be

prepared ahead to save time

ALL-AMERICAN LASAGNA

\_cans (8 oz. each) tomato

cup chopped onion

pound ground beef

teaspoons oregano

teaspoon sugar

teaspoon pepper

teaspoon salt

tablespoons oil

cloves garlic, minced

minutes until heated Makes 6-8 of our United States.

1

1

LOW

ing mix

in cost...

SPENCE

## CASSEROLE LASAGNA

- pound ground beef 1
- cup chopped onion 1/1
- cup chopped celery 1,4
- cup chopped green pepper
- 2 cans (6-oz. each) tomato
- paste teaspoon sugar 1
- teaspoon dry mustard
- teaspoon oregaño 3.2
- teaspoon salt 1/2
- teaspoon pepper 1/4
- teaspoon Worcestershire 1 sauce
- <sup>1</sup><sub>8</sub>- <sup>1</sup>/<sub>4</sub> teaspoon Tabasco sauce
- cup dairy sour cream 1 pkg. (8-oz.) broad noodles, 1
- cooked and drained 1/4
- pound sliced Mozzarella cheese
- cup cottage cheese 3,2

In a large skillet, brown beef 1 with onion, celery and green,  $\frac{1}{4}$ pepper Blend in tomato paste, sugar, mustard, oregano, salt, pepper, Worcestershire and Tabasco sauces Continue to cook and stir occasionally 5 additional minutes Remove from heat; set aside Blend sour cream and noodles together Layer half of sour cream-noodles in bottom of buttered 2-quart casserole, top with half the meat mixture





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package (1-lb.) lasagna ..... carton (8 oz.) small curd cottage cheese

- pkg. (3 oz.) grated Parmesan cheese, about 44 cup pkg. (9 oz.) sliced Mozza-
- rella cheese

Cook onion and garlic in oil until tender. Add ground beef, with onions and garlic in oil. cook until brown. Combine tomato sauce, oregano, sugar, seasoning mix. Add seasoned salt and pepper with beef mix- sauce to meat mixture, mixing ture. Simmer 30 minutes, or well. Cook over low heat for 5 until sauce is thick. Cook la- minutes. Roll out dough to 1/4 sagna in boiling, salted water inch thickness. Cut into circles 15 minutes. Drain; rinse with If Lasagna sounds like a dish that's way cool water. Arrange 1/3 of noo- fer to ungreased baking sheet. dles in a greased 9x13-inch pan Place 2 teaspoons meat mixture Cover with 1/2 each 'of sauce, in center of each. Sprinkle each cottage cheese and Parmesan with about 1 teaspoon cheese. Cover with Mozzarella cheese. seal with fork. Bake in preheat-Bake in preheated 350 degree ed 450 degree oven, 12-15 minoven, about 30 minutes. Let utes or until done Makes 26-28 stand 10 minutes before cutting empanadas. into squares. Makes 12 servings

For those of you who are a cheese on Mozzarella. Top with little more adventuresome with 1 a layer of remaining noodles your cooking, we suggest Chili 1/2 and meat mixture Bake in a Empanadas, a dish that is a fa-2 preheated 350 degree oven 20-25 vorite in the southwestern part 1

## **CHILI EMPANADAS**

- 4 cups sifted flour
- teaspoon salt 1
- 1½ cups shortening
- 6-8 tablespoons cold water
- pound ground beef
- tablespoon oil 1 1
- medium onion, chopped
- garlic clove, chopped and 1 crushed
  - can (8 oz.) tomato sauce pkg. (1¾ oz.) chili season-

cup (4 oz.) grated Cheddar cheese

Eastern

Sift-together flour and salt. 34 cup rolled oats, quick or old-Cut in shortening until pieces are the size of small peas. 1 Sprinkle with water, a little at a 2 time, mixing lightly until dough 1/2 begins to stick together. Form 1 into two balls, wrap each tight- 1/2 ly and refrigerate while prepar- 3 ing filling. Brown ground beef 1 Combine tomato sauce and chili with 4-inch cookie cutter; trans-

pound ground beef cup chopped onion

Brown beef and onion in oil Stir occasionally 6-8 servings.

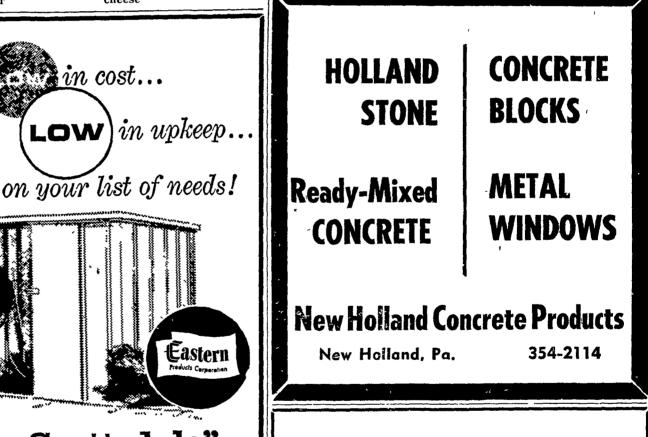
# MEAT BALLS

### Meat Balls:

1½ pounds ground beef

container

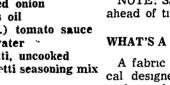
Well done is better than well said

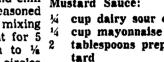


# SKILLET SPAGHETTI tablespoons oil

can (15 oz.) tomato sauce cups hot water oz. spaghetti, uncooked pkg. spaghetti seasoning mix

# O BOY APPETIZER



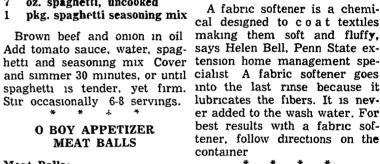


- fashioned teaspoon salt
- teaspoons seasoned salt
- teaspoon black pepper egg
- cup milk
- tablespoons grated onloa
- teaspoon Worcestershire sauce

**Mustard Sauce:** 

- cup dairy sour cream
  - tablespoons prepared mus-
- teaspoon Worcestershire 14
  - sauce
  - teaspoon salt teaspoon white pepper
- For meat balls, thoroughly combine all ingredients. Shape to form 1-inch balls using a teaspoonful of meat mixture for each meat ball. Fry in a small amount of shortening. Remove meat balls to serving dish. Serve hot with mustard sauce made by thoroughly combining all ingredients. Makes 6 dozen. NOTE: Sauce can be prepared ahead of time and refrigerated.

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