

Help Us Serve You

Don't assume we know about your farm organization's meeting. To get your meeting on our Farm Calendar, it's safer to assume we don't know. Remind us by calling 394-3047 or 626-2191 or by writing to Lancaster Farming, 22 E. Main St., Lititz, Pa. 17543. You'll be helping us to serve you better.

P.S. — If you're not sure you told us already, we don't mind hearing from you again.

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Ground Beef Favorites

(Continued from Page 14)

GOOD AND SPICY MEATBALLS

- 1/2 cup corn flake crumbs
- 1 pound ground beef
- 2 tablespoons catsup
- 2 1/2 cup nonfat dry milk
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 egg
- 1/4 cup grated onion
- 1/4 cup water

Combine all ingredients in large bowl until mixed well. Using level tablespoonfuls shape into 40 or 50 meatballs. Place on foil-lined shallow baking pan. Bake in moderately hot oven (400 degrees) about 12 minutes or until browned. Meanwhile make sauce. Add meatballs to sauce. Serve as an appetizer or as an entree with rice. Makes about 50 appetizer meatballs or 6 main dish servings. 8 meatballs each.

SAUCE:

- 2 tablespoons pickle relish, drained
- 1/4 cup catsup
- 1 cup (8 ounces) tomato sauce
- 2 tablespoons chopped onion
- 2 tablespoons brown sugar, firmly packed
- 1/8 teaspoon pepper
- 1 tablespoon vinegar
- 1 tablespoon Worcestershire sauce
- 1/4 cup water

Combine ingredients in 3-quart saucepan, simmer over moderate heat about 15 minutes, stirring frequently. Add meatballs and keep hot until serving time. Makes about 2 cups.

GROUND ROUND STEAK WITH BROILED MUSHROOM TOPPING

- 1 pound ground lean round beef

- 1 teaspoon seasoned salt
- 1/8 teaspoon pepper
- 1 tablespoon lemon juice
- 1 can (2 ounces) sliced mushrooms, drained

Broiled Topping

Lightly mix together ground round, seasoned salt, pepper and lemon juice. Shape into 4 thin (1/2 inch) patties, about 4 1/2 inches in diameter. Place on cold broiler pan 3 to 5 inches from source of heat in cold broiler. Broil on high heat 4 minutes, or until lightly browned. Turn and broil about 5 minutes longer. Top each patty with fill of the mushrooms, then spread over 2 teaspoons of topping mixture. Continue broiling 3 minutes, or until bubbly and browned. Makes 4 servings, 200 calories each.

BROILED TOPPING:

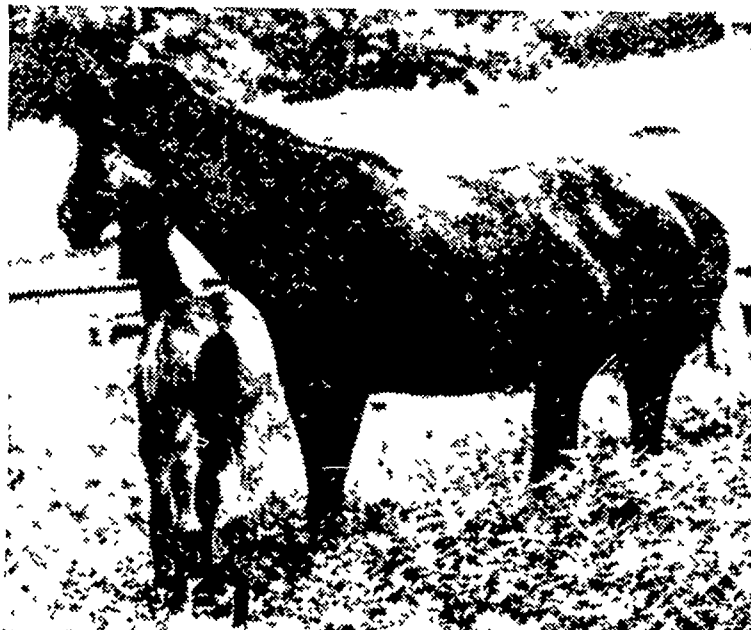
- 1 1/2 tablespoons soft-type margarine
 - 2 teaspoons dry bread crumbs
 - 1/4 teaspoon garlic salt
 - 1/8 teaspoon pepper
 - 1/4 cup finely snipped fresh parsley
 - 1/4 teaspoon lemon peel, grated
 - 1 teaspoon lemon juice
- Combine all ingredients in small bowl stir to mix well. Yields 8 teaspoons.

QUICK CHILI CON CARNE

- 1/2 pound ground beef
- 1 cup chopped onion
- 2 cloves garlic, minced
- 2 to 3 teaspoons chili powder
- 1/2 teaspoon salt
- Dash pepper
- 1 tablespoon shortening
- 1 can (10 3/4 ounces) condensed tomato soup
- 2 cans (1 pound each) kidney beans, undrained
- 1/2 cup water
- 1 teaspoon vinegar

Cook beef, onion, garlic, and seasonings in shortening until meat is lightly browned. Add remaining ingredients. Cover; cook over low heat 30 minutes; stir often. Uncover, cook to desired consistency. 4 servings.

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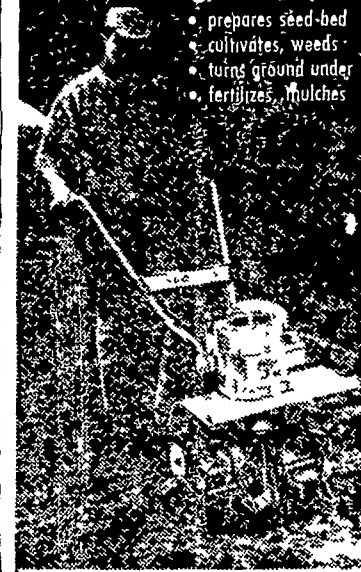
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