

Home On The Range

Keep warm with soup

When you see how well soup and toast satisfy in chilly weather, it's a good reason to plan more meals like that. You may, of course, have other reasons, such as economy and the warmth of a simmering soup, or its appetizing aroma; but those just make soup and bread the stars of the menu.

One of the best for all-around satisfaction is an Italian Minestrone because it's such a tantalizing combination of beef broth and vegetables. This makes your soup colorful too, if you visualize the blend of onions, tomatoes, carrots, celery, beans, zucchini and pasta floating in beef stock.

To make the meal thoroughly satisfying, serve with Italian Cheese Toast, which are open-faced Italian bread slices drenched with Monterey Jack and Parmesan cheese, capped with anchovies or olives.

MEATBALL SUPPER SOUP

- 1 lb. ground beef
- 1 t. beef bouillon
- 1 egg
- 1/2 c. milk
- 3/4 c. bread crumbs
- flour
- 2 T. oil
- 1 qt. boiling water
- 1 1/2 T. beef bouillon
- 1 pkg. frozen green beans
- 1/4 lb. egg noodles

Combine meat, 1 teaspoon bouillon, egg and milk and crumbs. Shape into small balls — roll in flour, brown in oil in large Dutch oven. Drain off fat, add water and remaining bouillon green beans. Bring to boil. Add egg noodles. Simmer about 15 minutes, until noodles are tender.

Barbara Russell, Pine Bush



Chase away winter chills with soup, and cheese toast and a nice fresh glass of milk. Find recipes for the minestrone and the Italian

Cook's Question Corner

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QUESTION — Mr. Arnold Daly from Crownsville, Md., is still looking for a recipe - "clear-colored raisin-lemon sauce" for cakes and puddings. Can anyone help?

QUESTION — I would be very pleased if someone could advise me on how to make old-fashioned buttermilk, also culture needed. Can anyone help?

N.A. Kantock, Huntington Valley

ANSWER — In response to Mrs. Martin's request for whipped topping, we have received quite a number of replies which have been forwarded to her. Thanks to all who submitted recipes. If other readers are interested they can find one of these recipes (and quite a short one at that) below:

DESSERT WHIPPED TOPPING

- 1/4 c. boiling water
- 1/4 t. cream tartar
- 1 c. sugar
- 1 egg
- 1 t. vanilla

Mix and beat till stiff.

Mrs. Harold Diller

ANSWERS — Thanks go to Genevieve Voneida, and Annetta Martin for contributing baked donut recipes for H.J. Kress of Center Valley. They have been forwarded. Thank you.

QUESTION — Help. Can anyone furnish me with the recipes for cottage cheese, buttermilk and butter?

Mrs. Barbara Allsopp, Summerhill

ANSWERS — Thanks go to Genevieve Voneida, Barbara Allsopp, Pauline Myers, and Mrs. Alfred Saathoff for submitting hot slaw recipes for Mrs. Fillmore Reimensnyder of Milton, Pa. They too, have been forwarded to Mrs. Reimensnyder.

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MINESTRONE

- 2 T. butter
- 3/4 c. chopped onion
- 3 cans beef bouillon, undiluted
- 2 1/2 c. water
- 1 can Italian style tomatoes
- 1/3 c. tomato paste
- 1 T. basil, crushed
- 1 c. pared sliced carrots
- 1 c. sliced celery
- 1 can garbanzo beans
- 1 c. sliced zucchini
- 4 oz. uncooked pasta

Italian Cheese Toast:

- 6 slices Italian bread
- butter
- 1 c. shredded Monterey Jack cheese
- 2 T. Parmesan cheese
- anchovies or olives

Soup: Melt butter in 4-quart Dutch oven or soup kettle; saute onion until tender. Add bouillon, water, tomatoes with liquid, tomato paste and basil; heat to boiling. Stir in carrots, celery and beans. Simmer, covered, 30 to 40 minutes. Add zucchini and pasta; cook uncovered an additional 10 to 15 minutes or just until pasta is tender. Serve with Italian Cheese Toast.

Italian Cheese Toast: Place bread slices on baking sheet, toast lightly on both sides; butter one side. Sprinkle buttered side with Monterey Jack cheese, top with Parmesan cheese. Place under broiler 1 to 2 minutes, or just until

cheese melts. Top each slice with two anchovies or olive slices.

ZUCCHINI SOUP

- 2 qt. sliced zucchini, not peeled
- 2 c. chopped celery
- 2 T. margarine
- 1 medium onion
- 4 chicken bouillon cubes
- 3 c. boiling water

Fry chopped onion in margarine until just golden. Add bouillon dissolved in hot water. Add zucchini and celery and cook until tender. Cool. Put in blender until blended. Season with salt and pepper. Reheat and serve, or freeze for future use.

Marguerite Bartord, Augusta, WV

CHILLED FALLBROOK SOUP

- 2 avocados
- 1/2 c. dairy sour cream
- 4 small tomatoes, peeled, finely chopped
- 1 can condensed beef bouillon
- 1/4 c. finely chopped green onion
- 1 t. salt
- 2 T. lemon juice
- dash tabasco

Cut avocados lengthwise into halves; remove seeds and skin. Sieve fruit or whiz in blender; mix well with sour cream. Stir in other ingredients (adding the undiluted bouillon a little at a time) and chill before serving.

Donna Hoover, Pittsburgh

GARDEN-FAVORITE SOUP

- 1 medium stalk celery
- 2 T. chopped parsley
- 4 chicken bouillon cubes
- 1 medium onion
- 1 T. margarine
- 3 medium potatoes
- 2 medium carrots
- salt
- pepper

Chop onions and potatoes. In large, heavy, non-stick kettle or Dutch oven, cook onion in margarine. Add remaining ingredients and 5 cups water. Cover and simmer 40 minutes or until vegetables are tender. Serve as is, or puree in an electric blender and reheat.

Karen Schaeffer, Norristown

JIFFY BEAN SOUP

- 1 envelope onion soup mix
- 1 one-pound can beans in tomato sauce
- 2 T. tomato paste or ketchup
- 6 peppercorns
- 1 bay leaf
- 1 1/2-oz. can beef gravy

Prepare onion soup mix as directed on package, adding the peppercorns and bay leaf. Add remaining ingredients to onion soup and bring to a boil; simmer for 5 minutes.

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