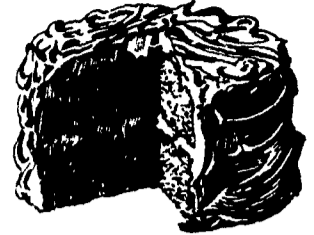


Home On The Range



Vegetables enhance a chilly wintertime meal

There are a variety of ways to turn simple vegetables into sensational side dishes that will perk up the flavor of any fish, meat or fowl entree... and we have included several of these ideas below.

Summertime is the time to enjoy fresh, raw vegetables straight from your garden, so shouldn't winter be the time when you are extra creative with your vegetable dishes since the raw treats are rather scarce and bland-tasting?

Cheer up a chilly winter day and serve a delicious, colorful, nutritious vegetable dish.

SAUCY BROCCOLI ALMONDINE

1/3 c. slivered almonds
2 pkg. (10-oz. each) frozen broccoli spears
1/2 c. butter
3 egg yolks, slightly beaten
1 T. lemon juice
dash of salt

Lightly toast slivered almonds. Set aside.

Prepare broccoli according to package directions. Meanwhile, prepare sauce.

Place butter in small heavy saucepan. Mix in egg yolks, lemon juice and salt. Cook over low heat, stirring constantly, until butter melts and mixture is thick and smooth. Remove from heat immediately. If sauce should curdle, stir in 1 T. boiling water until smooth.

Drain broccoli well and arrange on a serving dish. Top with sauce and garnish with toasted almonds.

CREAMY ITALIAN MINESTRONE

2 cans (10 1/2-oz. each) condensed beef bouillon
1 pkg. frozen chopped spinach
1 1/2 c. rigatoni macaroni
1 can condensed tomato soup
1 small can tomato paste
4 cans milk
1 1/2 c. zucchini, sliced and quartered
1 t. oregano
1/4 t. garlic powder
2 c. shredded Cheddar cheese
1/2 c. grated Parmesan cheese
4 slices bacon, cooked, drained, crumbled

Place beef bouillon and spinach in saucepot; cover and heat over



Hot melted cheese with toast served with fresh vegetables makes a delicious lunch on a chilly day. Italian cooking is more than pizza and pasta, though these are important. The cuisine of the Mediterranean country revels in a subtle combination of flavors, as you'll find soup, salad and an unusual treatment of vegetables. Cheese predominates to make the foods highly appetite appealing.

Cook's Question Corner

QUESTION

ANSWER

ANSWER - For Harry McClelland of Reynoldsville who recently requested a recipe for Italian Hot Sausage comes the following recipe from Richard Boyle from Bradford, Pa.

Italian Hot Sausage

8 lb. pork butts, ground
5 T. of fennel
3 t. salt or to your liking
2 1/2 T. red pepper seeds
1 1/4 T. black pepper

Mix. Ready to use for your recipe.

QUESTION - I have been baking bread for quite a few years, but lately I am having a problem when taking the loaves from the oven. One side of the bread separates and looks as if it was stretched. I use the best ingredients, buy my flour at a grist mill, the yeast is fresh, and I think I'm doing the right thing, but something is wrong when it is finished. Can you help?
Betty Bell, Lake Ariel, Pa

ANSWER - To answer your question, Mrs. Bell, we turned to Doris Thomas, Lancaster Co. Extension home economist, for help. She suggested two factors that may be causing the bread to separate: 1. the way you're shaping the bread, and, 2. your oven temperature may not be correct. Check your cookbook. Hope these suggestions help your bread baking.

Recipe Topics

- January
- 29 Chicken dishes
- February
- 5 Cakes taste great in winter
- 12 Valentine specials
- 19 Keep 'em happy with fish
- 26 What to do with leftovers

low heat until spinach is thawed, about 10 minutes. Meanwhile, cook macaroni according to package directions, rinse and drain. To saucepot add tomato soup and paste, milk, zucchini, oregano, garlic powder and macaroni. Bring to boil; reduce heat and simmer 10 minutes. Stir in Cheddar cheese until melted. Toss together Parmesan cheese and crumbled bacon. Serve as a garnish on the soup.

American Dairy Assn.

FONDUTA

Hot Melted Cheese with Toast
4 c. shredded Swiss cheese
1/4 c. grated Parmesan cheese
1/3 c. all-purpose flour
1 1/2 t. dry mustard
1/4 t. white pepper
2 c. milk
2 egg yolks
sauteed mushroom slices
Italian bread toast triangles, buttered

Toss together Swiss cheese, Parmesan cheese, flour, mustard and pepper. Heat milk almost to boiling. Add cheese mixture, 1/2 c. at a time, over medium-low heat, stirring until cheese is melted after each addition. Beat egg yolks slightly, add a little of the hot cheese mixture, beating

(Turn to Page B8)



Almonds are perfect vegetable flavor enhancers. Plain, fresh, or frozen broccoli becomes a flavorful Saucy Broccoli Almondine when made with butter, egg yolks and lemon juice. The recipe is included on this page.