Serve 4 persons for a dollar

The Best of the Dollar Dinners

with Soup, Salad and Dessert Ideas
**THE BEST OF THE DOLLAR DINNERS**

**TUNA AU GRATIN**

Shallow baking dish, 1¼-quart, OR 4 individual casseroles, 1-cup

1 9-ounce can tuna
½ cup cottage cheese
5 slices bread, cut into ½-inch cubes
2 tablespoons butter

3 tablespoons flour
1 teaspoon paprika
1½ cups milk
½ cup shredded Cheddar cheese
2 tablespoons butter, melted

Preheated 350° oven

Combine tuna, cottage cheese and half of bread cubes, reserving the remaining cubes for topping. Spread tuna mixture in bottom of baking dish or casseroles. In saucepan melt butter; blend in flour and paprika to form a smooth paste. Gradually add milk; heat, stirring constantly, until mixture thickens. Add cheese; continue heating, stirring constantly, until cheese melts. Pour sauce over tuna mixture; top with reserved bread cubes. Pour melted butter over bread. Bake 25-30 minutes. 4 servings.

**MAIN DISH POTATO SALAD**

¾ cup dairy sour cream
½ teaspoon salt
Dash of pepper
1 tablespoon vinegar
1½ cups cooked, diced potatoes
1 hard-cooked egg, diced
1 cup cottage cheese
3 tablespoons minced onion

½ cup diced celery
1 12-ounce can luncheon meat, cut into ½-inch cubes
Lettuce
Carrot curls
Radish roses
1 hard-cooked egg, cut in wedges

Blend together sour cream, salt, pepper and vinegar; set aside. In mixing bowl combine potatoes, egg, cottage cheese, onion, celery and luncheon meat. Add sour cream mixture; mix lightly. Chill. Serve on lettuce; garnish with carrot curls, radish roses and egg wedges. Makes 5 cups.
HAMBURGER STROGANOFF

Casserole, 1½-quart

4 servings

Preheated 350°F oven

4 ounces noodles

¾ cup sliced onions

1 pound ground beef

¼ cup flour

Dash of pepper

¾ teaspoon salt

Cook noodles according to package directions; drain. Meanwhile in saucepan combine onions and ground beef; heat, stirring constantly, until onions are tender and meat is browned. Remove from heat; blend in flour, pepper and salt. Add catsup, Worcestershire sauce, mushrooms and buttermilk; mix well. Stir noodles into beef mixture; turn into casserole and bake 25-30 minutes. Garnish with onion rings, if desired.

GERMAN BOLOGNA BAKE

Casserole, 1½-quart

4 servings

Preheated 350°F oven

4 ounces noodles

2 tablespoons butter

¼ cup minced onion

¼ cup diced celery

½ teaspoon salt

½ teaspoon caraway seed

Dash of pepper

1 cup cottage cheese

1 cup dairy sour cream

4 ounces sliced bologna, cut into ½-inch cubes

½ cup shredded Brick cheese

2 eggs, well beaten

Cook noodles according to package directions; drain. Meanwhile in saucepan melt butter. Add onion, celery, salt, caraway seed and pepper; sauté until tender. Stir in noodles, cottage cheese, sour cream and bologna; pour into casserole. Spread top of casserole with shredded cheese; pour eggs over all. Bake 35-40 minutes. Allow casserole to stand 10 minutes before serving. Garnish with bologna slices, if desired.
SOUR CREAM FRUIT DRESSING
Yield: approx. 1 1/4 cups

1 1/2 teaspoons grated orange rind
2 tablespoons orange juice
2 tablespoons lemon juice
1 tablespoon honey
1/2 teaspoon salt
1/2 teaspoon dry mustard
1/8 teaspoon paprika
1 cup dairy sour cream

Mix together orange rind, orange and lemon juices, honey, salt, mustard and paprika; fold in sour cream. Serve chilled over fruit salads, such as pear, banana and orange salad.

CREAMY GREEN SALAD
Yield: 1 1/4 cups dressing

1 cup cottage cheese
3/4 cup buttermilk
1 tablespoon cider vinegar
1 teaspoon sugar
1/2 teaspoon salt
1/8 teaspoon white pepper
Dash of paprika
Assorted greens for salad

In a blender or mixer, beat cottage cheese with buttermilk until smooth and creamy; blend in vinegar, sugar, salt, pepper and paprika. Toss with greens just before serving.

NUTTY CREAM SLAW
4-5 servings

2 cups shredded cabbage
1 winter pear, cored and diced
3 tablespoons chopped salted peanuts
1 tablespoon vinegar
1/2 teaspoon celery salt
6 tablespoons dairy sour cream

Toss together cabbage, pear, peanuts, vinegar and salt; fold in sour cream. Chill before serving.

CHILLED TANGY PEA SOUP
4-6 servings

1 1/3 cups (10 1/4-oz. can)
condensed green pea soup
2 cups buttermilk
Garlic-buttered croutons
Toasted, slivered almonds
Curry powder

Blend together soup and buttermilk; chill well. Serve in chilled cups for an appetizer, or chilled bowls for a main dish. Garnish with croutons, almonds or a dash of curry powder.
TOMATO-CLAM BISQUE
4 servings

1 2¼-ounce package dry tomato soup mix
1 cup milk

1 cup (7½-oz. can) minced clams
1½ cups milk

In a saucepan combine soup mix with 1 cup milk. Drain clams and add liquor to soup mixture; simmer about 5 minutes, stirring occasionally. Gradually add remaining 1½ cups milk and clams; heat to serve.

CHEDDAR CORN CHOWDER
4-6 servings

2 tablespoons butter
1 cup (1 medium) sliced onion
½ cup chopped celery
3 cups (about 1 lb.) diced, peeled potatoes
2 cups milk
2 cups shredded Cheddar cheese
2 cups (1-lb. can) cream-style corn

In a large saucepan melt butter; sauté onion and celery until lightly browned. Add potatoes and milk, cover and simmer over low heat about 30 minutes, or until potatoes are done. Stir in Cheddar cheese until melted; add corn. Serve hot, with a sprinkling of parsley over each serving.

CREAM OF BAKED BEAN SOUP
4 servings

2 cups (1-lb. can) pork and beans in tomato sauce, OR homemade baked beans
2 cups milk
2 slices bacon, cooked and crumbled, OR 1 frankfurter, sliced

Puree beans through a sieve or in a blender. Heat milk to scalding, then gradually add pureed beans, blending well. Serve hot, garnished with a sprinkling of bacon or frankfurter slices.
ICE CREAM SERVING SUGGESTIONS

COOKY A LA MODE: Top a large sugar cooky, either homemade or packaged, with a large scoop of vanilla ice cream; spoon over about ¼ cup sliced thawed, frozen strawberries. Note: a 10-ounce package of frozen strawberries serves 4.

BUTTERSCOTCH NUT SUNDAE: In a saucepan melt 1 cup (2 sticks) butter. Add 2 cups coarsely chopped nuts and brown lightly. Stir in ¾ cup (6-oz. pkg.) butterscotch pieces until melted; spoon over large scoops of vanilla ice cream while warm. Yield: 3 cups. Note: Butterscotch Nut Sauce may be stored in refrigerator; melt over low heat to serve.

CHOCOLATE PUDDING A LA MODE: Make chocolate pudding according to package directions or own recipes; spoon into dessert dishes. Top pudding, either warm or cold, with a large scoop of vanilla ice cream.

PEARS A LA MODE: Place canned pear half in each sauce-dish with some of the pear syrup; top with a large scoop of three-flavored ice cream.

EASY CUSTARD SAUCE: Make vanilla pudding according to directions on a 3-ounce package of vanilla pudding mix, only increase the milk from 2 cups to 3 cups and add 1 teaspoon almond or peppermint flavoring; spoon over large scoops of three-flavored ice cream.

ICE CREAM SHORTCAKE: Make 4 individual shortcakes using recipe for rich biscuits or shortcake. While still warm, split shortcakes and fill with generous amount of three-flavored ice cream and sliced strawberries. Top with more ice cream and strawberries and serve.
CREAMY SALAD SCANDINAVIA
4 servings

| 1 cup diced cooked potatoes | 1 tablespoon vinegar |
| 1 cup diced canned beets    | 2 teaspoons prepared mustard |
| 1 apple, diced             | 1 teaspoon salt |
| 1 egg, hard-cooked and diced | ½ teaspoon white pepper |
| 3 tablespoons chopped dill pickle | ½ cup dairy sour cream |

Toss together potatoes, beets, apple, egg, pickle, vinegar, mustard, salt and pepper; fold in sour cream. Chill before serving.

COTTAGE FRUIT MOLDS
4 individual salad molds, 1-cup

| 1 cup (8-oz. can) fruit cocktail | 1 cup cottage cheese |
| 1 cup liquid (fruit syrup plus water) | ½ cup miniature marshmallows |
| 1 3-ounce package lemon-flavored gelatin | ½ cup finely chopped celery |
| ¾ cup water | Salad greens |
| 2 tablespoons lemon juice |

Drain fruit cocktail and add enough water to make 1 cup. Heat to boiling, add gelatin and stir until dissolved. Add water and lemon juice; chill until jelly-like in consistency. Fold in fruit, cottage cheese, marshmallows and celery; turn into molds which have been rinsed in cold water. Chill until firm. Unmold and serve on salad greens.

VITAMIN SALAD
4-6 servings

| 2 cups grated carrots | 1-2 tablespoons lemon or other fruit juice |
| ½ cup chopped celery  | ½ teaspoon salt |
| ½ cup halved, seeded grapes | ½ teaspoon ground ginger |
| 1½ cups cottage cheese, sieved | Lettuce cups |

Toss together carrots, celery and grapes; blend in cottage cheese, lemon juice, salt and ginger. Chill before spooning into lettuce cups to serve.
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