Suggestions for Serving

Armour's STAR and Veribest
Dry Sausage
Casserole of Dry Sausage
Serves 6-8. Preparation 30 minutes.
2 c. cooked macaroni 3⁄4 to 1 lb. Star or Veribest Dry Sausage
1 1⁄2 c. white sauce
2 tbsp. bacon drippings
Salt and pepper

METHOD: Arrange macaroni and sausage in alternate layers in a greased baking dish. Season each layer. Mix bacon drippings with white sauce and pour over top. Sprinkle with buttered crumbs and arrange a layer of sausage over the top. Bake in a moderate oven until brown and serve immediately. Diced cooked potatoes, hominy, noodles or spaghetti may be used in place of macaroni.

Sauer Kraut and Dry Sausage
Serves 4-6. Preparation 15-20 minutes.
1 can sauer kraut
4 tbsp. bacon drippings
12 thin slices Star or Veribest Dry Sausage


Corn Chowder with Dry Sausage
Serves 5-6. Preparation 35 minutes.
1⁄2 lb. Star or Veribest Dry Sausage
1 c. onion
4 c. potatoes (cut in 1⁄4-inch slices)
1 3⁄4-in. cube of fat salt pork

METHOD: Parboil potatoes for five minutes and drain. Cut pork in small pieces and try out. Add onion and cook five minutes, stirring often to prevent burning. Strain the fat into a stew pan, add potatoes, then two cups boiling water. Cook until potatoes are soft. Add corn, Dry Sausage and milk, then heat to boiling point. Season, add butter, pour into hot tureen. The addition of a few slices of Dry Sausage to any cream soup, bean puree or vegetable soup gives distinctive flavor.

Dry Sausage and Cabbage Roll
Serves 4-6. Preparation 40-45 minutes.
1 c. Star or Veribest Dry Sausage
1 egg beaten
Dry Sausage
Cabbage leaves
1 1⁄2 c. bread crumbs
Bacon drippings, melted
Salt and pepper

METHOD: Wash cabbage leaves, soften in boiling water. Make a dressing of the Dry Sausage, bread crumbs, egg and seasoning. Roll a spoonful of the dressing in each cabbage leaf, tucking in the ends so the dressing will not cook out. Put in baking dish and add a very little water. Pour a spoonful of the bacon drippings, to which has been added a little vinegar, over each roll and bake about 25 minutes in a moderate oven. Serve with mashed potatoes.

Dry Sausage with Potato Salad
Serves 5. Preparation 20 minutes.
1⁄2 lb. Star or Veribest Dry Sausage, sliced thin
1 pt. potato salad
Salt and pepper

METHOD: Serve on a platter, arranging the potato salad in the center and the slices of Dry Sausage around the outside of the platter.

Creamed Dry Sausage on Toast
Serves 4-6. Preparation 20 minutes.
1⁄2 lb. Star or Veribest Dry Sausage, sliced thin
1 pt. tomato soup
Salt and pepper
2 tbsp. chopped onion
4 tbsp. flour

METHOD: Cook the onion and seasonings in butter or oleomargarine until brown, stirring constantly. Stir in flour until smooth, add tomato soup, cook until smooth and creamy. Add Dry Sausage and serve hot on toast.
Recipes

Scrambled Eggs with Dry Sausage

Serves 4-5. Preparation 20 minutes.

- 6 eggs slightly beaten
- 2 tbsp. bacon drippings
- 1/2 tsp. salt
- 6 tbsp. Star or Veribest dry Sausage, chopped
- Few grains pepper fine

METHOD: Mix milk, seasonings, dry Sausage and beaten egg. Heat the drippings in a smooth frying pan and pour in the mixture. Stir constantly until the egg is of a soft, creamy consistency throughout. The last of the cooking should be done by the heat of the pan. Serve on triangles of toast.

Dry Sausage with Tomato Sauce

Serves 4-6. Preparation 20-25 minutes.

- 1/4 to 1/2 lb. Star or Veribest dry Sausage
- 4 tbsp. flour
- 2 tbsp. chopped onions
- 2 tbsp. chopped green pepper
- 2 c. strained tomato pulp
- Salt and pepper

METHOD: Melt butter, brown onions and pepper in it and thicken with flour, stirring to a smooth paste. Add strained tomatoes and let come to boiling point. Add sausage and let simmer 10 minutes. Season and serve on hot toast.

Dry Sausage and Rice Croquettes

Serves 6-8. Preparation 35-40 minutes.

- 1/4 c. rice
- 1/2 c. boiling water
- 1 c. scalded milk
- 1/2 c. Star or Veribest Dry Sausage
- 1 tbsp. Cloverbloom Butter

METHOD: Wash rice and boil until tender. Drain. Add milk, stir lightly with a fork, cover, and steam until rice is soft. Remove from fire, add egg yolks and butter. Cool, mix with dry Sausage. Shape in balls, and roll in crumbs. Dip in egg, again in crumbs, fry in deep fat, at a temperature of 390°F for one minute, and drain. Garnish with bacon curls and serve with creamed peas in a mound of mashed potatoes.
Recipes

Dry Sausage Patties

Serves 5-6. Preparation 15-20 minutes.

2 c. Star or Veribest 1 tbsp. chopped parsley
Dry Sausage, minced 1 tbsp. minced onion
1 c. well-seasoned 1 tbsp. chopped pimiento
mashed potatoes 1 raw egg
Salt and pepper

METHOD: Mix the ingredients and form into small flat cakes. Dip these in flour and sauté in hot bacon drippings until brown. These may be served with brown sauce seasoned with Worcestershire Sauce or with tomato sauce.

Baked Eggs Stuffed with Dry Sausage

Serves 5-6. Preparation 35 minutes.

6 hard cooked eggs 1 tbsp. salad dressing
1 c. white sauce 2 tbsp. chopped canned pimiento
1/2 cup Star or Veribest Dry Sausage, minced Salt and pepper to taste

METHOD: Cut eggs in half crosswise. Remove yolks and mash. To the yolks add Dry Sausage and pimiento, chopped together, with seasoning and salad dressing. Refill whites, place in shallow greased baking dish, cover with white sauce and bake 15 minutes in a moderate oven 350°F.

Dry Sausage Sandwiches

Cut Dry Sausage in thin slices and place between buttered brown or white bread and serve with dill pickles.

Thin slices of Dry Sausage and Swiss Cheese served between rye bread.

Dry Sausage slices may be sprinkled with grated cheese and toasted.

Thin slices of Dry Sausage and ripe tomatoes served with mayonnaise and lettuce are most appetizing.

Dry Sausage may be chopped fine and mixed with chopped pickles, olives, hard cooked eggs, pimientos or peppers, moistened with mayonnaise.
SUGGESTIONS FOR SERVING

Armour's STAR and Vertbest

DRIY SAUSAGE

As the Main Dish

Serve thin slices of Dry Sausage, either alone or with assorted cold meats, for the main dish for luncheon or dinner. Dry Sausage may be served in combination with vegetables or added to any cooked dish to extend the delicious sausage flavor. Recipes on these pages suggest many satisfying main dish combinations.

For Breakfast

Creamed Dry Sausage with apple fritters; diced and cooked in pancakes; scrambled eggs with Dry Sausage; broiled with bacon.

For Luncheon

Dry Sausage and rice croquettes; Dry Sausage sandwiches; corn chowder with Dry Sausage; omelet with Dry Sausage; cheese and Dry Sausage rarebit; stuffed into potatoes before baking; Dry Sausage and potato salad.

As Appetizers

Slice Armour's Dry Sausage very thin, diagonally across the piece. Arrange slices on a platter with garnish of lettuce and olives, or arrange two or three slices on a small plate with a garnish of lettuce, celery, olives or green onion. Serve at the beginning of the meal before the soup course.

For Dinner

Dry Sausage dressing for fowl or meat; Dry Sausage with tomato sauce; Dry Sausage with cabbage roll; casserole of Dry Sausage with noodles or spaghetti; Dry Sausage meat loaf.

For Late Supper

Dry Sausage rarebit, Dry Sausage sandwiches or creamed Dry Sausage in patty cases are dishes quickly and easily prepared for the impromptu late supper.

PREPARATION

Careful Selection of Meat

In the preparation of meat products in large quantities, many wholesome portions are left after the prime cuts have been removed. The art of sausage making consists in taking these cuts and making from them tasty, wholesome and, at the same time, economical articles of food. The cuts used in the making of Armour's Dry Sausage are carefully selected and U. S. Government inspected.

Scientific Seasoning

The matter of seasoning is very important in the making of Dry Sausage. Spices used in Armour's Dry Sausage are the finest obtainable—many of them imported direct. The white and black pepper comes from far-away Singapore; the finest salt from England; the best selection of peperoni and garlic from sunny Italy.

Favorite Formulas from Every Land

All brands well known to foreign usage, such as Gothaer, Cervelat (Summer Sausage), B. C. style Salami, Goteborg style, the famous Italian style Mortadella, Milan style Salami, and the French Sausage d'Arles style, may be bought under the Armour label.

For Additional Suggestions Write to Armour's Dept. of Food Economics
Armour's STAR and Veribest
DRY SAUSAGE

American Favorites

Star Summer Sausage
Star B. C. Salami
Veribest Gothaer

Star Mettwurst Gold Band Sausage Thuringer Summer Sausage

Other Popular Varieties

Veribest Genoa Salami Star Mortadella
Star Goteborg Star Frisses
Star Nola style La Stella Prosciutto (Italian style Ham)
Star Capicoli Farmer
Star Milan Holstein
Salami

Armour's Quality is Unrivalled

Armour's Dry Sausage is absolutely the last word in quality. This supreme quality is the result of long years of experience and study. Armour and Company, because of large volume, have unsurpassed opportunities for the selection of ingredients, and are thus able to maintain a standard formula and uniform quality. Every piece passes a double inspection:—First, our own critical test;—Second, that of the United States Government Inspectors.

Twice the Food Value of Any Other Meat

Armour's Dry Sausage is a highly concentrated food. It cannot be eaten in the quantities that one would consume fresh meat or fresh sausage, for it is much richer—the necessary food value is contained in a very small serving. For this reason it is economical—a pound of Dry Sausage will go farther than a pound of anything else in meat. Every ounce is edible. Nothing is wasted. It requires no preparation; it is always ready to be sliced and served; it saves time and work and worry. It pays to buy the best—look for the Armour label—insist on

ARMOUR AND COMPANY
CHICAGO

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