A-1 SAUCE
THE WHOLESOME RELISH

USE in the KITCHEN and on the TABLE too

STOP & SHOP
16 W. Washington St.
CHICAGO, ILL.
**With A•1 Sauce these recipes are at their Best**

**LAMB (or Chicken) and RICE EN CASSEROLE**

Brown 2 cups of chopped meat in 3 tablespoons shortening. Prepare 3 cups of boiled rice, 1 cup cooked carrots, 8 small cooked onions, 3 cups leftover gravy or stock blended with 3 tablespoons A•1 Sauce. Line slightly greased baking dish with 1 cup rice, add layer of meat, cubed carrots, onions, 1 cup gravy. Add another layer of rice, meat, carrots, onions; cover with rice. Pour in remaining gravy, top with 2 cups buttered bread crumbs. Bake 30-35 minutes in moderate oven (350°F.).

**HAMBURG OR MEAT LOAF**

When frying hamburger steak, mix thoroughly with the meat some finely chopped onion, salt, pepper and a tablespoon or more of A•1 Sauce. For Meat Loaf use any kind of meat chopped fine, seasoned with salt, pepper and A•1 Sauce. Add bread crumbs moistened with a beaten egg. Mould and bake in well-buttered bread pan.

**SEA FOOD COCKTAIL SAUCE**

To your regular prepared Sea Food Cocktail Sauce add \( \frac{1}{4} \) teaspoon A•1 Sauce—or try this: 1 tablespoon catsup, 1 teaspoon horseradish, 1 teaspoon A•1 Sauce, \( \frac{1}{4} \) teaspoon each vinegar and lemon juice. Mix well with salt, pepper, 2 drops tabasco, bit of finely chopped green pepper. Serves one.

**WELSH RAREBIT**

Melt \( \frac{1}{2} \) tablespoons butter in top of double boiler set over hot water. Add 3 cups grated cheese, \( \frac{1}{2} \) teaspoon dry mustard, \( \frac{1}{8} \) teaspoon salt, few grains cayenne pepper, 1 tablespoon A•1 Sauce. Stir constantly. As it softens, gradually add \( \frac{1}{2} \) cup scalded milk. Stir vigorously. Cook 3 or 4 minutes. When thick and smooth pour over buttered toast or crackers.

**A•1 SPAGHETTI CHOP SUEY**

Cook \( \frac{1}{2} \) package spaghetti in boiling salted water until tender. Rinse, drain. Fry 2 slices bacon cut in small pieces. Chop 2 onions, \( \frac{1}{2} \) green pepper and fry with bacon to golden brown. Add \( \frac{3}{4} \) lb. chopped bottom round steak and sear. Season, turn into buttered casserole, add spaghetti, stir in a can of tomato soup and \( \frac{1}{2} \) can hot water. Lay on slice of bacon, sprinkle top with 1 tablespoon A•1 Sauce. Bake \( \frac{1}{2} \) hour in hot oven. Serves six.

**CREAMED DRIED BEEF or CODFISH**

Soak whole or cut pieces in lukewarm water to freshen. Drain and cook in cup of thin white sauce until tender. At last minute stir in 1 tablespoon A•1 Sauce. Serve over dry toast or with boiled or mashed potatoes.

**SEA FOOD SALADS**

Use 2 cups of flaked tuna fish (or salmon, shrimp, lobster, crab meat or any sea food). Mix with 1 cup chopped celery, \( \frac{1}{4} \) cup minced sweet pickle. Stir together 4 tablespoons A•1 Sauce and \( \frac{1}{4} \) cup mayonnaise and add to salad mixture. Serve on lettuce.

**BAKED BEANS**

Empty a can of baked beans in bean pot or baking pan. Add \( \frac{1}{4} \) cup water, little molasses or brown sugar. Stir in tablespoon A•1 Sauce. Lay several strips of bacon on top, bake \( \frac{1}{2} \) hour in hot oven. Add more water if needed.

**LEFTOVERS**

In preparing pot roast, roast beef en casserole, stew, meat loaf, hash or similar leftovers, add 1 tablespoon A•1 Sauce to serving for four. You can also serve A•1 Sauce at table so each one may flavor food to individual taste.
A.1. Sauce is the combination of choice fruits, vegetables and spices from all corners of the world, cooked and simmered to a rich, thick seasoning. It is the largest selling thick sauce in the world. Because it is concentrated it is inexpensive. Use it freely for greater enjoyment of all foods.

WIDESPREAD USES

- Sandwiches
- Appetizers
- Hors d'oeuvres
- Canape Spreads
- Salad Dressings
- Tomato Juice
- Soups, Stews
- Escalloped Dishes
- Gravies, Sauces
- Macaroni
- Baked Beans
- Welsh Rarebit
- Creamed Dishes
- Leftovers
- Meat Balls
- Steaks
- Chops
- Fish, Game
- Hash
- Canned Fish
- Sea Foods

LEFTOVERS

A.1. Sauce makes an enjoyable and tasty meal of those leftovers which every efficient housewife must utilize. It adds snappy zest to gravies and sauces for warmed-up meats, fish, stews, etc.

A.1. Sauce is truly an all 'round seasoning—as useful as salt and pepper at the table—and almost indispensible in the kitchen. Its ingredients are not only popular in themselves, but each has been chosen for its distinctive and delicious flavor. All of the delightful seasonings you like concentrated in one.

A • 1 SAUCE

A HEUBLEIN PRODUCT

Brings out the hidden flavor in all good foods

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