COOKING WITH YOUR HAT ON
REG. APPLIED FOR
*TASTY RECIPES FOR GALS IN A HURRY
Many of you fast-paced gals arrive home just in time to cook dinner for a hungry family. There’s hardly time to take your hat off before you start the oven. Whether you have a job, do community work, play bridge or taxi the young fry, you’ll like this booklet. It will help you serve good quick meals.

For more free copies, write to:

Mary Pearl, Home Economics Department
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"A Girl's Best Friend" is hamburger. This versatile ground beef is always popular and economical. It fits right into many quick and easy menus.

**Jiffy Hamburgers**

- 1½ lbs. ground beef
- 2 Tbsp. A.1. Sauce
- 1 tsp. salt
- 6 strips bacon

Blend ground beef with A.1. Sauce and salt. Shape into 6 large patties. Wrap each patty with a strip of bacon. Broil until bacon is crisp and meat done to your taste. Makes 6 servings.

**Menu:**
- Jiffy Hamburgers—Instant Mashed Potatoes
- Buttered Green Beans with Chopped Pecans
- Ice Cream
- Tossed Salad
- Cookies
### Hamburger Loaf

Mix ingredients in order given and pack in 5” x 9” loaf pan or 8” ring mold. Bake 45 minutes at 350°. Turn out on platter. Surround loaf or fill center of ring with cooked rice, peas or sautéed mushrooms. Makes 6 servings.

### 15-Minute Meat Loaves

Pre-heat oven to 450°. Using above recipe, pack meat mixture level or slightly rounded into greased muffin pans. Bake 15 minutes. Makes 6 servings. When you serve these individual meat loaves, pass the A.1. Sauce and watch the smiles go round the table.
**Corn Muffin Beef Casserole**

*Delicious and Different*

- 2 Tbsps. butter or margarine
- 1 1/2 lbs. ground beef
- 1 Tbsp. chopped onion
- 1 can (10 1/2 oz.) consommé, undiluted
- 1 tsp. salt
- 1/8 tsp. pepper
- 2 Tbsps. A.1. Sauce
- 1 pkg. corn muffin mix.

Melt butter or margarine in frying pan and, in this, sauté beef and onion. Add consommé, salt, pepper and A.1. Sauce. Mix well and spread 1 inch thick in 10 inch cake pan. Top with corn muffin batter, made by directions on packaged mix with a dash of A.1. Bake 25 minutes at 350°. Makes 6 servings.

**American Chop Suey Deluxe**

- 2 Tbsps. butter or margarine
- 1 lb. ground beef
- 1/2 c. chopped onion
- 2 Tbsps. A.1. Sauce
- 1 tsp. salt
- 1 can (4 oz.) sliced mushrooms
- 1 can (#2 1/2) tomatoes
- 2 c. cooked elbow or shell macaroni


For a complete meal, serve this with green salad, French bread and fresh fruit dessert.
If the Weather is Fine, you’ll enjoy

Patio Barbecue Dinner

For each person, allow 1 three-inch hamburger patty. Place this in center of 12” square of foil. Top with 1 Tbsp. A.1. Sauce, 1 very thinly sliced potato, 1 very thinly sliced carrot and a slice of onion. Wrap and cook in hot coals 10-15 minutes. A delicious meal in a bundle!

Any time that your budget will permit, just brush a good steak with A.1. Sauce and grill it in your back yard. And pass the A.1. when you serve the steak. The whole family will agree that this internationally famous sauce makes a fine steak taste even better.
“Say Cheese,” the photographer tells us. And your gang will smile when you serve

**Welsh Rarebit**

4 Tbsps. butter
4 Tbsps. flour
2 c. milk
2 tsps. prepared mustard
1 Tbsp. A.I. Sauce
1 tsp. salt
1 c. grated strong cheese

Melt butter over low heat, blend in flour, add milk and stir with wire whisk until thick and smooth. Stir in other ingredients and heat well. Serve on toast or crackers. (Broiled tomato halves go well with this). Makes 6 servings.

**Quick and Easy Pizza Pies**

These will be popular with the young fry.

6 English Muffins
2 Tbsps. butter
1 can (6 oz.) tomato paste
2 Tbsps. A.I. Sauce
6 slices cooked bacon
1 c. grated cheddar cheese

Without Even Lighting the Oven, you can make

**Top O’ The Stove Meat Balls**

- 1 1/2 lbs. ground beef
- 1 1/2 c. soft bread crumbs
- 2 tsps. salt
- 1 onion, minced
- 2 Tbsp. A.1. Sauce
- 2 eggs, slightly beaten
- 2 Tbsp. shortening
- 1 1/4 c. beef broth or bouillon
- 1/2 c. sour cream, if desired


**Hamburger Boats**

- 8 rectangular hard rolls
- 1 onion, minced
- 1 Tbsp. butter or margarine
- 1 lb. ground beef
- 1 Tbsp. A.1. Sauce
- 1 can (10 1/2 oz.) mushroom soup
- 1/4 c. milk
- 1/2 tsp. salt
- 1/4 tsp. poultry seasoning

Cut thin slice from top of rolls; hollow out rolls; shred inside of rolls to coarse crumbs and reserve shells. Sauté onion in butter or margarine 5 minutes; add meat and brown well, breaking meat up with fork. Blend A.1. Sauce, soup, milk, salt and poultry seasoning; stir into meat. Add bread crumbs and heat well. Spoon into rolls. Makes 8 servings.
For a One-Dish Family Dinner, serve

**Succotash Ground Beef Casserole**

- 1 lb. ground beef
- 1 Tbsp. chopped onion
- 2 Tbsp. chopped green pepper
- 1 tsp. salt
- ½ tsp. pepper
- ¾ tsp. poultry seasoning
- 2 Tbsp. A.1. Sauce
- 1 can (20 oz.) succotash
- 1½ c. canned tomatoes
- ½ c. grated cheese

Cook beef, onion and pepper in greased frying pan for 10 minutes. Add all remaining ingredients except cheese and pour into greased shallow baking dish. Sprinkle with cheese and bake in moderate oven (350°) for 30 minutes. Makes 6 generous servings.

**Stuffed Baked Potatoes**

Slice off tops of 6 baked potatoes, scoop out and mash. Add to 1 lb. ground beef, sautéed with 1 Tbsp. onion, 1 tsp. salt and 2 Tbsp. A.1. Sauce. Whip and fill potato skins. Place under broiler until heated through. Makes 6 servings.
Top Hat Burgers

Combine beef, salt, A.1. Sauce and onion, toss lightly and shape into 4 patties. Broil or pan-fry to desired doneness. Meanwhile combine pineapple, butter or margarine and curry; heat gently. Top each hamburger with 1 slice of cranberry sauce and a spooning of hot pineapple mixture. Makes 4 servings.

Stuffed Hamburger With Mushroom Sauce

Mix beef with A.1. Sauce and salt and shape into 6 large patties. In center of each, place mound of poultry stuffing (made from packaged mix). Fold beef over stuffing and bake 30 minutes at 375° on greased cookie sheets. Sauté mushrooms in butter or margarine and spoon over meat. Makes 6 servings.
For Cooler Evenings, serve

**Baked Pork Chops**

6 pork chops ¾ inch thick  
1 tsp. salt  
2 c. boiling water  
2 Tbsps. A.1. Sauce  
2 Tbsps. flour  
½ c. rolled bread crumbs

Brown chops on both sides in hot frying pan. Remove to buttered baking dish. Add salt, water and A.1. Sauce to pan and heat. Thicken with 2 Tbsps. flour, mixed with ¼ c. cold water. Stir until smooth. Pour over chops, top with bread crumbs and bake 45 minutes at 350°. Makes 6 servings.

**Baked Ham Slice**

1 center slice ham cut 1 inch thick  
¼ c. brown sugar  
2 Tbsps. A.1. Sauce  
1 Tbsp. prepared mustard  
1 tsp. powdered cloves  
1 pt. milk

Carry On With Casseroles

Modern Chicken Pie

No need to spend time making biscuit or pastry crust

4 c. cooked chicken and gravy
1 Tbsp. A.1. Sauce
2 c. poultry stuffing, left-over or package mix


Serve with green peas and cranberry sauce.

Tuna Turbot


Serve with tomato aspic salad.
Seafood Casserole

3 c. homemade or canned cheese sauce
2 Tbsps. A.I. Sauce
2 c. cooked elbow macaroni
1 c. lobster meat
1 c. shrimps or crab
1 c. sautéed mushrooms

Mix all together and pour into buttered casserole. Top with crumbs and bake 30 minutes at 350°. Makes 6 servings.

Oriental Casserole

1 can (3 oz.) Chinese noodles
1 can (10½ oz.) mushroom soup
¼ c. light cream or milk
2 Tbsps. A.I. Sauce
1 can (5¼ oz.) tuna fish
¼ lb. whole cashews
1 c. diced celery
¼ c. chopped onion
Salt and pepper to taste

Mix ½ can noodles with other ingredients. Pour into buttered casserole. Top with remaining noodles and bake 35 minutes at 350°. Makes 4–6 servings.
Salads For The Main Dish
Even the men will like them

Macaroni and Vegetable Salad

3 c. cooked elbow macaroni
1 c. cooked green peas
½ c. cooked carrot slices
1 c. chopped celery
1 Tbsp. chopped onion
1 c. chopped cooked ham
1 Tbsp. A.1. Sauce
1 c. mayonnaise
1 tsp. salt
½ tsp. paprika

Mix all ingredients and put on platter with crisp lettuce. Makes 6 servings.
Seafood Salad

The secret is using enough fish.

2 c. cooked lobster meat
2 c. cooked crab or shrimp
1 c. mayonnaise
1 Tbsp. A.1. Sauce
1 tsp. salt
⅛ tsp. paprika

Mix all ingredients and serve on crisp lettuce. Makes 6 servings.

Serve with hot rolls and Instant Lemon Chiffon Pie.

Quick Tomato Aspic Ring

Here's something you can make the day before.

2 Tbsp. unflavored gelatine
½ c. cold tomato juice
3½ c. hot tomato juice
1 Tbsp. A.1. Sauce

Dissolve gelatine in cold juice. Then add hot juice and A.1. Sauce. Mix well and pour into ring mold. When set, unmold and fill center with cottage cheese, shrimp salad or green bean salad. Makes 6 servings.

For extra flavor, add a dash of A.1. Sauce to your favorite salad dressing.
Chowders are Tasty and Satisfying

Fish Chowder


Quick Clam Chowder


Serve with tomato and egg salad. For dessert, choose apple or pumpkin pie or baked Indian pudding.
To Add the Crowning Touch

Spark up Stew with a dash of A.1. Sauce.
Glorify Gravy. Flavor it with A.1.
Swirl a little A.1. on Fluffy, Golden Scrambled Eggs.
For Best-ever Stuffed Eggs, blend A.1. Sauce with mashed yolks and mayonnaise.
Caesar Salad is Special when the croutons are browned in melted butter and A.1.
Spoon A.1. over Chicken, Steak, Hamburgers or Frankfurters before broiling.
French Dressings are Fancy when seasoned with A.1.
London Broil is extra juicy and tender if the flank steak is brushed with A.1. before broiling.
Vary Vegetables by blending A.1. with melted butter to pour over them.
Calorie Counters enjoy A.1. Sauce, instead of butter, on baked potatoes.
No need to keep lots of herbs and spices on the shelf. They’re right in the A.1. Sauce.
Quick and Easy Menus

15-Minute Meat Loaves
Minute Rice with Mushrooms
Asparagus with Buttered Crumbs
Tossed Salad
Instant Lemon Chiffon Pie

Oriental Casserole
Cottage Pudding with Butterscotch Sauce

Cabbage Salad
Fish Chowder
Tomato and Lettuce Salad
Fresh Fruit with Sherbet

Cookies

Macaroni Vegetable Salad
Apple Crisp Pudding with Hard Sauce

Hot Rolls

You’ll think of dozens of other good, speedy menus, using the recipes on the preceding pages.
When You Entertain

You’ll enjoy these Easy-to-Make Dips and Spreads.

For a Conversation Piece, put a slab of cream cheese in a shallow bowl and pour A.1. Sauce liberally over it. (Looks like a chocolate sundae.) Surround with crackers or potato chips. As guests dip in, the A.1. Sauce will blend with the cheese to make a delicious spread.

For Variety, blend 1 Tbsp. A.1. Sauce with a 4 oz. package of Cream Cheese and add any of the following:

- ½ c. minced clams
- 1 can (2½ oz.) deviled ham
- 2 Tbsps. finely chopped onion

Your Guests will go for a spread made from ½ pt. Sour Cream, ½ pkg. Dehydrated Onion Soup and 1 Tbsp. A.1. Sauce.
You’ll **take your hat off** to A.1. Sauce when it comes to making quick meals extra tasty. It’s such a zesty blend of herbs and spices, it’s like a whole shelf of seasonings in one bottle. Once you get in the habit of cooking with A.1. Sauce, you’ll keep it as handy as salt and pepper!

Put A.1. Sauce on the table at every meal, too. It’s the world’s most famous steak sauce . . . delicious on hot or cold meats and on many other foods.

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