Quick, Easy
Delicious Dishes with

Creamettes

The Cream of Macaroni Products
WHAT ARE Creamettes?

Creamettes are a more tender, more delicious macaroni product. For more than a quarter of a century, they have been the choice of millions of smart, thrifty housewives. You can prepare many appetizing dishes so easily with Creamettes and you’ll be thrilled with the splendid results.

Creamettes cook quickly. It takes only about seven minutes to prepare them. And they always cook up uniformly plump, firm and meaty. That is because the very finest Durum wheat is used and the manufacturing process is scientifically controlled.
FOUR QUICK DISHES

• CREAMETTES AND MELTED BUTTER

Quickly prepared and especially delightful when served with roasts, steaks and chops in place of potatoes.

To boil Creamettes properly, see package. Drain but do not chill. Put in casserole and add butter. Salt and pepper to taste. Serve hot.

1 pkg. Creamettes
1/4 cup butter

• CREAMETTES AND TOMATO SAUCE

Heat tomato soup or puree and butter in sauce pan and season. Boil Creamettes according to directions on back of package. Drain but do not chill. Mix immediately with tomato sauce and serve hot. Serves 4 to 6. Suggestion for variety: 1 or 2 tablespoons of chopped onion, 1/2 cup chopped pepper or a chopped pimiento.

1 pkg. Creamettes
Butter, the size of an egg
1 can tomato soup or puree

• CREAMETTES A LA DENVER

Cook diced bacon and chopped onion in frying pan until bacon is crisp. Beat eggs slightly. Boil Creamettes according to directions on the back of package. Drain but do not chill. Mix in frying pan with onion, bacon and bacon fat. Over this, pour beaten eggs. Heat over slow fire, stir, blending all together until eggs are cooked. Serve hot.

1 pkg. Creamettes
3 eggs
1 cup chopped onion
1/4 lb. diced bacon

• CREAMETTES AND CHEESE SAUCE

Place nippy cheese, butter and milk in pan and melt into sauce. Add seasoning to taste. Boil the Creamettes according to directions on back of package. Drain but do not chill. Mix immediately with hot cheese sauce and serve hot.

1 pkg. Creamettes
3 oz. nippy cheese, grated or sliced fine
Butter, size of an egg
1/4 cup milk
Creamettes are an easily digestible, readily assimilable, quick-energy food for children and grown-ups alike. High in carbohydrates and protein, body-building, heat-producing elements, every serving provides a generous portion of zip and go. Satisfying and nourishing, Creamettes combine perfectly with meat and vegetables to make tempting, one-dish meals.

Serve Creamettes for luncheons, evening snacks, buffet suppers and hearty meals. Creamettes are delightful, inexpensive treats any time.
**CREAMETTE CUSTARD**

To boil Creamettes properly, see package. Drain and chill Creamettes in cold water. Beat eggs, add salt, sugar, vanilla and milk. Pour into a buttered cake dish. Add the boiled and chilled Creamettes. Sprinkle with grated nutmeg and bake about 20 minutes in a moderate oven. Raisins may be added if desired.

1 pkg. Creamettes
2 eggs
3 cups milk
1/2 cup sugar
1 tsp. vanilla
1/8 tsp. salt

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**CREAMETTE SALMON SAVOURY**

To boil Creamettes properly, see package. Drain and chill Creamettes in cold water. Mix the other ingredients together and add them to the Creamettes, reserving some of the grated cheese for top of dish. Place all ingredients in buttered casserole or bake dish, sprinkle with grated cheese and bake in moderate oven for 30 to 40 minutes. Serves 6 to 8. For variety, tuna fish or shrimp in place of salmon. Other suggestions for variety: 1/2 cup chopped onion, 1 cup of finely chopped celery.

1 pkg. Creamettes
1 cup white sauce
1 pound can of salmon
1 small pepper, chopped fine
1/2 teaspoon salt
1 1/2 lbs. asparagus tips,
parboiled first with a little salt or 1 can of asparagus
1 cup grated nippy cheese
1/8 teaspoon pepper

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**CREAMETTES A LA MEAT BALLS**

To boil Creamettes properly, see package. Place butter in frying pan; add onions, fry slightly. Add tomato soup or tomato puree, and chopped celery. Season. Cover frying pan and let simmer while Creamettes are boiling. When tender, drain Creamettes (do not chill), and blend with meat balls and simmering sauce. Serve hot.

Variation: In place of meat balls, substitute 1/2 lb. ground beef (hamburger). Add hamburger in bits after onions have been fried slightly, and fry until nearly done, then add other ingredients, etc.

Variation: Minus the meat, it is still deliciously appetizing.

1 pkg. Creamettes
1 cup of onion, chopped fine
10 to 12 meat balls*
1 cup celery, chopped fine
3 to 4 tbsp. butter
1 can tomato soup or puree

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**MEAT BALL RECIPE**

Mix meat and onions, season to taste. Warm milk and pour over toast, let soak. Mix and knead all ingredients. Make small balls, and fry over low fire till thoroughly cooked.

1/2 lb. ground beef (hamburger)
3 pieces dry-toast, crushed crumbs
1/2 medium onion, chopped fine
1/2 cup milk
Recipes contained in this booklet have been carefully compiled to give you helpful suggestions in the daily round of meal planning. They have been selected, not only because they are practical, dependable, economical and easy to prepare, but also because they are exceptionally tempting.

They have been tested in home kitchens, similar to yours. You can depend on serving many delicious treats with these recipes, which have Creamettes as the basic ingredient.

For proper method of boiling Creamettes see back of package.
• CREAMETTE LOAF
(See illustration on opposite page)

To boil Creamettes properly, see package. Drain and chill Creamettes in cold water. Scald milk and pour over bread crumbs; beat eggs slightly and add all ingredients, blend well and pour into buttered loaf pan. Set loaf pan in pan of hot water and bake 30 to 40 minutes in slow oven. Unmold and serve hot, or chill in ice box and serve on leaf of lettuce. 

Suggestion: Cream sauce or mushroom sauce may be used if desired.

• CREAMETTE VEGETABLE SALAD

To boil Creamettes properly, see package. Drain and chill Creamettes when tender. Mix Creamettes with vegetables and serve on leaf of lettuce. Allow the individual to blend the salad dressing.

• CREAMETTES WITH WIENERS

Slice the wieners into circles, ¼ inch thick, add bacon drippings, salt, tomato juice and catsup, and let simmer in frying pan for a few minutes. Add Creamettes, which have been boiled according to directions on the back of the package. Place in buttered casserole, cover with buttered bread crumbs and bake 25 minutes in 350 deg. F. oven.

• CREAMETTE SPANISH STYLE

To boil Creamettes properly, see package. Drain and chill thoroughly in cold water. Fry the diced bacon and onions together until the bacon begins to brown. Add the tomato puree. Season and allow to simmer about 5 minutes. Put a layer of boiled and chilled Creamettes, about one inch thick, in buttered bake dish. Sprinkle with cheese, dot with bits of butter, season with salt and paprika. Add part of the sauce. Add one or two more layers until dish is full. Bake in a hot oven 15 to 20 minutes.

Variation: It is delicious minus the bacon.
ONE PACKAGE SERVES AS BASIC PART OF THE MEAL FOR 4 TO 8 FOR ONLY ABOUT A PENNY A SERVING!

It is true economy to serve Creamettes often. With Creamettes as the main dish of a meal, the individual serving costs only about one cent. Yet, you are providing your family with a nourishing food—The Cream of Macaroni Products—a food that is relished by young and old, no matter how regularly you serve it. The many delicious dishes that can be prepared with Creamettes vary your menus and make every meal a delight.

Keep this appetizing, nutritious, high-quality macaroni product in mind as you find food prices on the rise.