Creamettes Recipes

Today's the Day
TO SERVE CREAMETTES
SO TENDER ... SO DELICIOUS
TASTY • TENDER • DELICIOUS

Creamettes in Recipes

THAT WILL DELIGHT THE FAMILY

Every homemaker wants to serve as attractive a meal as her skill and choice of menu will permit. Its appearance must not only suggest an appetizing aroma and flavor but must actually attain the very essence of aroma and flavor. The makers of Creamettes sincerely desire to show through these pictures and recipes how delightfully appetizing your meals can be at a nominal cost.

Dietitians list Creamettes as a most nourishing food . . . delightfully appetizing.

Creamettes are made from the hearts of selected hard amber Durum Wheat berries.

Creamettes for Children

Creamettes are children's delight. They furnish necessary nourishment for growing youngsters. Most children like generous helpings of Creamettes.

Creamettes for Women

Creamettes are particularly adaptable for dainty luncheons. They are fluffy, light, tender, yet firm—and the delicious flavor appeals to everyone.

Creamettes for Men

Creamettes win men by their nut-like flavor and firmness that gives a certain bite and the smack of real satisfaction.

Creamettes

A TENDER, DELICIOUS MACARONI PRODUCT

A Great Family Favorite
Creamettes a la Meat Balls

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

To boil Creamettes properly, see Page 4. 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.

*MEAT BALL RECIPE

1/2 lb. ground beef (hamburger) 1/2 medium onion chopped fine
3 pieces dry toast crushed crumbs 1/2 cup milk

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.
Proper Method for Boiling Creamettes

Pour package of Creamettes into 2 quarts of rapidly boiling water to which 2 heaping teaspoons of salt have been added. Stir immediately for a few seconds and repeat every two minutes until tender. (Boil about 6 minutes until tender for baked dishes). (Boil about 8 minutes until quite tender for others). Drain and chill in cold water or do not chill as directed by recipe selected.

FOUR QUICK DISHES

Creamettes and Melted Butter

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

1 pkg. Creamettes
1/4 cup butter

Drain but do not chill. Put in a casserole and add the butter. Salt and pepper to taste. Serve hot.

Creamettes and Tomato Sauce

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

Heat tomato soup or puree and butter in sauce pan and season. Drain boiling Creamettes when tender (do not chill) and immediately mix with the 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 pimento.

Creamettes and Cheese Sauce

1 pkg. Creamettes
3 oz. nippy cheese grated or sliced fine
Butter the size of an egg
1/4 cup milk

Place Nippy Cheese (grated not necessary), butter and milk in pan and melt into sauce. Add seasoning to taste. Drain boiling Creamettes when tender (do not chill) and mix immediately with hot cheese sauce and serve hot.

Creamettes a la Denver

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

Cook diced bacon and chopped onion in frying pan until bacon is crisp. Beat egg slightly. Drain Creamettes (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.
Creamette Salad

TASTY • TEMPTING • DELICIOUS

1 pkg. Creamettes
3 eggs hard boiled
1 green pepper
1 or 2 cups of mayonnaise

3 tomatoes sliced into eighths
1 or 2 bunches of radishes
1 can of 10 to 12 shrimp
1 small head of lettuce

To boil Creamettes properly, see Page 4. Drain and chill in cold water. Place Creamettes on salad serving plate and garnish with other ingredients as shown at left above. Serve at once or place in refrigerator until desired. For variety use salmon or tunafish in place of shrimp. Other suggestions for variety are 2 cups chopped celery, 1 small can chopped pimento, sliced stuffed olives, 1 chopped onion.

Variation: If desire to serve mixed; chop or slice all ingredients to reasonable size to "just fit the fork" and mix together with Creamettes.

For That Luncheon • That Late Evening Snack • That Buffet Supper
Creamettes Fruit Salad Mold

**CREAMETTES MOST DELIGHTFUL FRUIT RECIPE**

1 pkg. Creamettes  
1 pkg. raspberry or lemon gelatine

1½ to 2 lb. can of fruit cocktail  
or

¾ qt. of fruit with juice  
whipping cream if desired

To boil Creamettes properly, see Page 4. Drain Creamettes when tender (do not chill in water) mix with chilled mixed fruit and juice. In one cup of boiling water dissolve gelatine, then add 6 cracked ice cubes or two cups cold water and stir until gelatine begins to thicken. Add the dissolved gelatine to the Creamettes and fruit juice. Blend well and place in ring mold. Put in ice box at least ½ hour if ice has been used, and 1 hour if cold water has been used. Do not remove from ice box until ready to serve. To unmold, dip in warm water a few seconds and then turn upside-down on serving plate.

Whip the whipping cream until it starts to stiffen. Then add a dash of vanilla and a teaspoon of sugar and beat until quite stiff. Place in center of ring mold. Serves 10 to 12 persons.

Creamette Mushroom Mold

1 pkg. Creamettes  
½ cup celery chopped fine

½ to 1 cup of onion  
chopped fine

1 pint of mushroom soup  
or sauce

½ pimentos chopped fine

½ cup of finely chopped celery  
or parsley tops

1 packet of unflavored gelatine

To boil Creamettes properly, see Page 4. Heat soup or sauce and if quite thick thin a little with water. Dissolve gelatine in ½ cup cold water and add to sauce or soup while cooking and mix well. Drain Creamettes (do not chill). Mix all ingredients, blend together and pour into buttered loaf shaped pan and place in ice box for at least an hour or until ready to serve. To unmold loaf dip in pan of hot water for a few seconds. Slice to serve with or without mayonnaise or other dressing. Grand for that late evening snack.

Creamette Custard

1 pkg. Creamettes  
½ cup sugar

2 eggs  
1 tsp. vanilla

3 cups milk  
½ tsp. salt

To boil Creamettes properly, see Page 4. 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 twenty minutes in a moderate oven. Raisins may be added if desired.

CREAMETTES — A more tender — more delicious macaroni product
Creamette Loaf

1 pkg. Creamettes  
1 cup bread crumbs  
1 cup sweet milk  
3 eggs  
1/2 chopped green pepper

1 chopped pimento  
1 teaspoon grated or finely chopped onion  
1 teaspoon salt  
1/4 cup melted butter

To boil Creamettes properly, see Page 4. 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 min. 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.

The Family Delight • Delicious for Luncheons
Creamette Casserole

See Opposite Page for Illustration

1 pkg. Creamettes
1 1/2 cups grated nippy cheese
3 to 4 tablespoons of butter

To boil Creamettes properly, see Page 4. Drain and chill Creamettes in cold water. Put a layer of the boiled and chilled Creamettes about one inch thick in a buttered bake dish. Sprinkle with cheese, dot with bits of butter. Season with salt and paprika. Add one or two more layers until dish is full. Bake in hot oven 15 to 20 min.

Variation: After preparing ingredients and placing in buttered bake dish as above, cover with rich sweet milk and bake in slow oven about one hour.

Creamettes Spanish Style

1 pkg. Creamettes
1/4 pound diced bacon
3 medium sized onions
1 cup grated nippy cheese
Butter the size of an egg
1 can tomato puree or tomato soup

To boil Creamettes properly, see Page 4. 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.

Creamettes a la Oyster

1 pkg. Creamettes
1 pint oysters
1/2 cup cream
1/2 cup butter
1/2 teaspoon salt
1/2 teaspoon pepper

To boil Creamettes properly, see Page 4. Drain and chill Creamettes in cold water. Pick over oysters. Butter a baking dish. Alternate with a layer of oysters and a layer of cooked Creamettes until all are used. Heat cream, butter, salt and pepper. Pour over all and bake in moderate oven for 1/2 hour.

Creamette Salmon Savoury

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

To boil Creamettes properly, see Page 4. 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 the 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.
A delicious healthful lunch for the children.

See top opposite page for recipe.
Creamette Fried Egg Noodles

*FOR CHOW MEIN*

- 2 pkg. 5 oz. Creamette Fine Egg Noodles
- Enough cooking oil, vegetable shortening or pork or beef bacon drippings to be 1 inch deep in frying pan.

Place shortening or drippings in frying pan and allow to heat over slow flame. To cook noodles retain slow flame. Place in hot fat about ¹⁄₄ package of folded noodles at a time as they will zip apart. Allow to cook about 20 seconds or so according to heat of fat. Take egg lifter and draw noodles back together by pulling toward side of pan and remove. Place on paper and salt immediately.

*CHOW MEIN*

- 1 pound ground meat, veal, beef or pork together or separately as desired
- 1 quart sliced celery
- 4 medium onions, sliced

Fry meat in butter, stir often, until brown, add celery and onions with water to cover; cook until celery and onions are done. Add thickening of cornstarch, scant tablespoon molasses, bit of sugar, salt to taste. Canned bean sprouts or mushrooms may be added. Serve with Creamette Egg Noodles. (See recipe above.)

Creamettes and Bacon

- 1 pkg. Creamettes
- 1/2 pound bacon
- 1 small onion
- 1/4 pound grated nippy cheese
- 4 eggs
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1 tablespoon butter

To boil Creamettes properly, see Page 4. Drain and chill thoroughly in cold water. Fry bacon until crisp. Remove and add sliced onion, frying until onion is brown. Remove onion. Add 1/2 of cheese to eggs and scramble, using a low flame. Add salt and pepper during cooking. Mix butter and fried onion with the Creamettes and heat through. Place hot Creamettes on a platter and place eggs and bacon on top of the Creamettes. Sprinkle with remaining cheese. Serve hot.

Creamettes Glorified Goulash

- 1 pkg. Creamettes
- 1/2 lb. beef, ground or diced fine
- 1/2 lb. veal
- 1/2 lb. pork
- 3 tbsp. butter
- 2 small onions, sliced
- 1 2 1/2 can tomatoes
- 4 cups corn flakes
- 1/4 lb. blanched almonds

To boil Creamettes properly, see Page 4. Brown onions and meat in butter. Drain (do not chill) cooked Creamettes and mix with tomatoes and simmer over a low fire 1 hour. Remove—lightly stir in corn flakes and put in buttered casserole. Sprinkle blanched almonds that have been browned in butter over top and brown all in oven for 10 minutes.
Creamette Rarebit

1 pkg. Creamettes  
2 tablespoons butter  
1 tablespoon flour  
1/2 cups hot milk  
1 teaspoon salt  
1/4 teaspoon paprika  
1 teaspoon Worcestershire sauce or prepared mustard  
3 cups grated cheese  
2 egg yolks

To boil Creamettes properly, see Page 4. Drain and chill Creamettes in cold water. In a double boiler, melt the butter, add flour, hot milk, salt, paprika and Worcestershire and cook till the mixture thickens. Then add the cheese, stirring constantly until melted. Pour a little of this mixture over the well beaten egg yolks, blending thoroughly, and then pour back into the rarebit, stirring well until the egg is cooked. Arrange the Creamettes on toast or crackers, pour the rarebit over it and serve piping hot.

Creamettes and Dried Beef

1 pkg. Creamettes  
2 1/2 oz. dried beef (chipped)  
1/2 cup chopped onions  
1 pint mushroom soup or sauce  
1 pimento chopped fine

To boil Creamettes properly, see Page 4. Heat mushroom soup or sauce. Add beef, onions and pimento. Let simmer about 3 minutes. Drain Creamettes (do not chill). Mix with other ingredients and blend well while allowing to simmer for about 4 to 5 minutes. Serve hot. Variation: Use a cream sauce in place of mushroom.

Creamette Vegetable Salad

1 pkg. Creamettes  
1 cup diced carrots  
2 sliced onions (med. size)  
2 cups salad dressing as desired  
2 cups chopped celery  
1 bunch radishes sliced fine  
1/2 cucumber sliced fine  
1 head lettuce

To boil Creamettes properly, see Page 4. Drain and chill Creamettes when tender. Mix Creamettes with above vegetables and serve on leaf of lettuce. Allow individual to blend in salad dressing.

Creamettes and Pork Sausage

1 pkg. Creamettes  
1 pound link pork sausage  
1 medium sized onion  
1 cup warm water or soup stock  
1 can tomato puree or tomato soup  
1/2 teaspoon sweet marjoram  
1/2 teaspoon thyme  
Salt and black pepper to season

To boil Creamettes properly, see Page 4. Drain and chill thoroughly in cold water. Fry pork sausage until nicely browned, remove from frying pan and brown the finely chopped onion in the pork fat. Now add tomato puree, warm water or stock and seasoning and let cook for 10 minutes. Return sausage to this mixture and simmer slowly for 15 minutes more. When the gravy is done, mix it with the cooked Creamettes and arrange on a platter with sausage around the edge.

Tastily Different—That’s Creamettes
The basic part for a meal to serve six people

in this single package of Delicious-Savory Creamettes

★ What keeps food costs down? — CREAMETTES

★ What basic food can be used for a great variety of delightful meals? — CREAMETTES

★ What food can you serve twice a week and know the family will enjoy it? — CREAMETTES