VERMICELLI
EXTRA THIN SPAGHETTI

Creamette BRAND

NEW RECIPES
VERMICELLI 'N' SAUCE

1 (7 ounce) package Creamette Vermicelli
4 tablespoons olive oil
1 medium onion, chopped
1 clove garlic, minced
1/2 teaspoon dried basil
1/2 teaspoon salt
1/2 teaspoon sugar
1/4 teaspoon pepper
1 (28 ounce) can tomatoes, cut up and undrained
1 (6 ounce) can tomato paste

Heat oil in heavy saucepan; sauté onions and garlic until onions are transparent, (do not brown). Add basil, salt, sugar, pepper, tomatoes with liquid and tomato paste. Simmer 30 to 40 minutes. Prepare Vermicelli according to package directions. Drain. Serve sauce over hot cooked Vermicelli. 6 servings

MARINARA VERMICELLI

2 tablespoons butter or margarine
1 medium onion, diced
1 clove garlic, minced
1 (28 ounce) can tomatoes, broken up, undrained
1/4 teaspoon salt
1/4 teaspoon sugar
1/4 teaspoon dried oregano
1/8 teaspoon pepper
2 filets of anchovy, minced
1 (7 ounce) package Creamette Vermicelli
1/4 cup grated Parmesan cheese

In medium saucepan melt butter; sauté onion and garlic until tender. Add tomatoes, salt, sugar, oregano, and pepper. Simmer on low heat for 20 minutes. Add anchovies; simmer 10 minutes longer. Prepare Creamette Vermicelli according to package directions. Drain. Arrange on warm platter; top with hot sauce and sprinkle with grated cheese. 4 servings
Good Cooks Start With the Green Box.

When you want a pasta that cooks up tender and delicious every time . . . choose Creamettes products.

For over 70 years, we've been making Creamettes macaroni, spaghetti and egg noodles from select, hard durum wheat. It's the heart of this wheat called durum that gives Creamettes products their golden color . . . and a special texture that helps them blend deliciously with the flavors of the ingredients you serve with them.

Creamettes pasta is a nutritious food, naturally low in fat and moderate in calories. See a Creamettes package for nutrition information.

Pasta products have been popular for many years because they are budget stretchers and a favorite with families. Pasta has recently become popular with calorie watchers because it is low in calories, low in fat, high in protein and high in complex carbohydrates, an energy source which releases slowly into the body system . . . much like time capsules of energy!

Two ounces of dry pasta = 210 calories!

We suggest that you not use a microwave oven for initial cooking of Creamettes products. Time savings are negligible over the regular method of boiling. However, a microwave oven is very useful for reheating dishes made with Creamettes pasta. Just follow the instructions of your specific microwave oven manufacturer for reheating.

Creamette Brand products may be stored in their packages or tightly covered jars in a clean, dry pantry or cupboard shelf. Pasta products retain their freshness and usability almost indefinitely when stored under the conditions mentioned above.

All cooked macaroni products may be frozen — and they keep even better if frozen in a sauce. A casserole can be kept frozen for about 3 months for optimum quality.

Tip: When cooking Vermicelli be sure to use a large deep pot, dropping in a few pieces at a time and separating with a long handled fork. Drain well. For baked dishes rinse with cold tap water. For pour over sauces rinse with hot tap water and toss with a little butter or margarine. A drop of margarine or oil may be added to the boiling water to prevent the pieces from sticking together.
### VERMICELLI WITH MEAT SAUCE
- 1 pound ground beef
- 1/2 cup chopped onion
- 1/4 cup chopped green pepper
- 1 (16 ounce) can tomatoes, broken up, undrained
- 1 (6 ounce) can tomato paste
- 1 (4 ounce) can sliced mushrooms, undrained
- 1 teaspoon Worcestershire sauce
- 1 teaspoon salt
- 1/4 teaspoon sugar
- 1/4 teaspoon dried oregano
- 1/4 teaspoon pepper
- 1 (7 ounce) package Creamette Vermicelli


### VERMICELLI TOSS
- 1/4 cup butter or margarine
- 1/2 cup slivered almonds
- 2 tablespoons poppy seeds
- 2 teaspoons paprika
- 1 (7 ounce) package Creamette Vermicelli

In medium size saucepan melt butter; cook almonds until golden. Stir in poppy seeds and paprika. Cook and stir for 3 minutes. Prepare Creamette Vermicelli according to package directions. Drain. Toss well with almond mixture. Serve in warm bowl. 4 servings

### CREAM TUNA VERMICELLI
- 3 tablespoons butter or margarine
- 2 tablespoons flour
- 2 cups milk
- 1 cup grated Cheddar cheese
- 1 (8 ounce) can peas, drained
- 1 (6 ounce) can tuna, drained
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 (7 ounce) package Creamette Vermicelli

In medium size saucepan melt butter, stir in flour. Add milk; and cook until smooth. Add cheese; stir until melted. Add peas, tuna, salt and pepper. Cook over low heat 10 minutes. Prepare Creamette Vermicelli according to package directions. Drain. Serve sauce over hot cooked Vermicelli. 4 servings

### TOMATO-VERMICELLI SOUFFLE
- 2 tablespoons butter or margarine
- 2 tablespoons flour
- 1 (16 ounce) can tomatoes, broken up, undrained
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1/4 cup grated Parmesan cheese
- 1 (7 ounce) package Creamette Vermicelli, (break in 2 inch pieces)
- 3 eggs, separated

Heat butter in deep saucepan over low heat. Gradually stir in flour until blended. Stir in tomatoes, salt and pepper; simmer 5 minutes. Remove from heat; stir in grated cheese. Prepare Creamette Vermicelli according to package directions. Drain. Stir Vermicelli into tomato sauce. Beat egg yolk thoroughly; add to sauce. Beat egg whites until stiff; fold in. Pour into a 2 1/2 quart buttered baking dish. Bake in a 350° oven 10 to 15 minutes. 4 servings