SOME LIKE IT HOT.
SOME LIKE IT COLD.
Trade Winds Salad

7-oz. package Creamettes
Macaroni (2 cups uncooked)
1 tablespoon butter or
margarine
2 tablespoons brown sugar
1 can (12-oz.) SPAM, cubed
1-1/2 cups pineapple chunks. Drain
juice and save
1/2 cup process American
cheese, cubed

1/4 cup mayonnaise
1/4 cup dairy sour cream
2 tablespoons reserved
pineapple juice
1/2 teaspoon salt

Lettuce
Red grapes, or apple wedges,
dipped in lemon juice

Prepare Creamettes according to package directions for salad use. Drain.
Melt butter and brown sugar. Add SPAM and cook 'til brown. Combine
macaroni, SPAM, pineapple and cheese. Blend mayonnaise, sour cream,
pineapple juice and salt. Toss macaroni mixture with mayonnaise dressing.
Chill. Serve in lettuce-lined bowl. Garnish with grapes or apples. 6 servings.

SPAM is a registered trademark for a pure pork product packed only by Hormel.
Macaroni Mediterranean

**Hot!**

- 7-oz. package Creamettes (2 cups uncooked)
- 1 medium onion, chopped
- 1 tbsp. butter or margarine
- 2 cups cooked chicken or turkey, diced
- 1 can (1-lb. or 2 cups) green peas, drained
- 1 can condensed cream of mushroom soup
- 1-1/2 cups milk
- 1 cup salami diced
- 1/2 cup pitted ripe olives, sliced or chopped
- 1 tsp. salt
- 1 cup Cheddar Cheese, grated

A casserole you’ll be proud to serve to company — built around Creamettes, the tender macaroni that never sticks together. (In other words, it never gets mushy!) Prepare Creamettes according to package directions. Drain. Saute onion in butter until tender. Combine all other ingredients except cheese, pour into 3-qt. casserole. Sprinkle cheese around edge of dish. Bake at 350° for 30-40 min. 8 servings. Pictured at your left.
Baked Spaghetti Supper  

7-oz. Creamettes spaghetti  
1 lb. ground beef  
2 tbsp. butter  
1/4 cup all-purpose flour  
2/3 cup instant Nonfat Dry Milk  
1/2 tsp. salt  
1/8 tsp. pepper  

Cook Creamettes spaghetti according to package directions. In skillet, brown beef in butter, stirring occasionally. Remove from heat. Add 1/4 cup flour, nonfat dry milk, salt, pepper and half of soup mix. Blend, gradually stir in water. Cook, stirring constantly, 'til thickened. Combine remaining soup mix with 1 tbsp. flour, then blend with sour cream; fold into cooked spaghetti. Turn spaghetti into 2-qt. buttered casserole, pushing up sides to leave a "well" in center. Pour meat mixture in center. Top with buttered crumbs. Bake 25 minutes in 350° oven, or 'til crumbs brown. 6 servings.  
Pictured on cover

Carousel Salad

7-oz. Creamettes macaroni  
(2 cups dry)  
2 tbsp. salad oil  
2 tbsp. vinegar  
1 tbsp. minced onion  
1/2 tsp. seasoned salt  
1/4 tsp. seasoned pepper  

Cook Creamettes macaroni according to package directions — do not chill. While still hot, drizzle with oil and vinegar. Add onion, seasonings and cheese; toss well. Gently mix in canned peas and remaining ingredients. Chill thoroughly. Serve on salad greens. 6 to 8 servings. Pictured on cover
Macaroni Supper Salad

**Cold!**

- 7-oz. package Creamettes
- Macaroni (2 cups uncooked)
- 2 cups pared cucumbers, thin sliced
- 1-1/2 cups tomato, diced
- 1 can (7-oz.) tuna or shrimp, drained and flaked
- 1/2 cup celery, chopped
- 1/4 cup green pepper, chopped
- 1/4 cup green onions, chopped
- 1 cup mayonnaise
- 1/2 cup Italian-style dressing
- 1 tablespoon prepared mustard
- 1/2 teaspoon dill weed
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1 hard cooked egg, sliced

Prepare Creamettes according to package directions for salad use. Drain. Combine macaroni, cucumbers, tomato, tuna, celery, green pepper and onion. Blend mayonnaise, Italian dressing, mustard, dill weed, salt and pepper. Toss macaroni mixture with dressing. Chill. Garnish with egg slices. 8 to 10 servings.

**Variation:** For a side dish with grilled meat or hamburgers, omit tuna or shrimp.

Mexican Beef Casserole

**Hot!**

- 7-oz. package Creamettes®
- Macaroni (2 cups uncooked)
- 2 cups cooked pork
  (or 1 lb. ground beef)
- 1 med. onion, chopped
- 3/4 cup green pepper, chopped
- 1 clove garlic, minced
- 1 can (1 lb. or 2 cups) whole tomatoes, cut up
- 1 can (10-oz.) whole kernel corn, drained
- 1 can (7-oz.) pitted ripe olives, drained and if desired, sliced
- 2 tsp. chili powder
- 1 tsp. oregano
- 1 tsp. salt
- 1/8 tsp. pepper
- 1/8 tsp. cumin, optional
- 1 cup crushed corn chips
- 1/2 cup grated Cheddar Cheese
- Dairy sour cream

Prepare Creamettes according to package directions. Drain. Brown meat, add onion, green pepper and garlic. Cook until tender, draining excess fat. Add macaroni, tomatoes with liquid, corn, olives, chili powder, oregano, salt, pepper and cumin. Pour into 3-quart casserole. Top with corn chips and cheese. Bake at 325° for 25 minutes. Serve with sour cream. 8 servings.
Great Chicken Casserole

7-oz. package Creamettes
Macaroni (2 cups uncooked)
1-1/2 cups celery, chopped
1/2 cup green pepper, chopped
1/4 cup onion, chopped
1/4 cup butter or margarine
2 cans condensed cream of chicken soup
2/3 cup milk

2 cups Cheddar cheese, shredded
1-1/2 cups diced cooked chicken or turkey
1 jar (4-oz.) pimiento, drained and diced
1/2 teaspoon salt
1/4 teaspoon nutmeg
1/2 cup toasted almonds, slivered or whole

Prepare Creamettes according to package directions. Drain. Saute celery, green pepper and onion in butter 'til tender. Add soup, milk and cheese. Stir 'til cheese melts. Combine macaroni, cheese mixture, chicken, pimiento, salt and nutmeg. Pour into 2½-quart casserole. Top with almonds. Bake at 350° for 30-35 minutes. 6 to 8 servings.

Tomato-Bacon Salad

7-oz. package Creamettes
Macaroni, (2 cups uncooked)
1/2 cup mayonnaise
2 tablespoons onion, grated
1/2 cup vegetable oil
2 tablespoons wine vinegar
2 tablespoons tomato catsup

1 teaspoon capers
1/2 teaspoon salt
1/4 teaspoon pepper
8 slices bacon, cooked and crumbled
3 tomatoes, cut in eighths
3 hard cooked eggs, quartered

**Chicken 'N Egg Salad**

- 7-oz. package Creamettes
- Macaroni, (2 cups uncooked)
- 2 cups unpeeled apples, diced and dipped in lemon juice
- 1-1/2 cups cooked chicken, diced
- 1 cup celery, chopped
- 1/2 cup ripe olives, sliced
- 1/4 cup toasted almonds, chopped
- 1 cup mayonnaise
- 1/4 cup heavy cream
- 1 tablespoon onion, grated
- 1 teaspoon salt
- 1/8 teaspoon pepper
- Optional (cayenne pepper)
- Lettuce
- 2 hard cooked eggs, sliced

Prepare Creamettes according to package directions for salad use. Drain. Combine macaroni, apples, chicken, celery, olives and almonds. Blend mayonnaise, cream, onion, salt, pepper and cayenne pepper. Toss macaroni mixture with mayonnaise dressing. Chill. Serve in lettuce lined bowl. Garnish with egg slices. 6 servings.

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**Hurry-Up Casserole**

- 7-oz. package Creamettes
- Macaroni (2 cups uncooked)
- 1 can condensed cream of mushroom soup
- 1 cup milk
- 1 can (7-oz.) tuna, drained and flaked

Prepare Creamettes according to package directions. Drain. Mix macaroni, soup, milk and tuna. Pour into 1 1/2 -quart casserole. Bake, covered, at 350° for 25-30 minutes. 4 servings.

Variations: Luncheon meat, ham, franks or chicken may be substituted for tuna.
Tuna-Cream Cheese Casserole

7-oz. package Creamettes
Macaroni (2 cups uncooked)
2 packages (3-oz. each) cream cheese, softened
1 can condensed cream of mushroom soup
1/2 cup milk
1 can (7-oz.) tuna, drained and flaked

1/4 cup chopped green pepper
1/4 cup chopped onion
2 tablespoons pimiento, chopped
1 tablespoon prepared mustard
1/2 teaspoon salt
1/2 cup buttered cornflake crumbs

Prepare Creamettes according to package directions. Drain. Blend cream cheese, soup and milk until smooth. Combine remaining ingredients (saving cornflake crumbs) and pour into 2-1/2 quart casserole. Top with cornflake crumbs. Bake at 350° for 20-25 minutes. 6 servings.

Spaghetti Fettucine Style

14 oz. package Creamette Spaghetti
(Or Creamette Noodles)
1 garlic clove, cut in half
1-1/2 cups softened butter

1-1/2 cups Parmesan or Romano cheese, grated
Black pepper to taste

Prepare Creamette Spaghetti according to package directions. Drain. Rub large bowl with garlic clove, discard garlic. Place spaghetti in bowl. Add butter, cheese and pepper. Toss well, until butter is completely absorbed. 8 servings.