Want to be a chef without the years of experience and training required? Then Durkee’s Famous Chef Blends are your key to a wonderful new world of flavor... a fun-to-work-with, easy-to-use line of seasonings especially created for you, to be used in and on those dishes you prepare most frequently in your kitchen.

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Durkee’s Famous Chef Blends are ideal for the new cook just starting out. To the cook who knows, they bring a new experience in spice cookery that promises convenience, variety and assured satisfaction.

HAM SEASONING

For baked, fresh and canned hams, ham slices, ham loaf, Canadian bacon, and candied sweet potatoes. No other seasoning required.

HOLIDAY HAM RING

2 eggs, well beaten
2/3 cup milk
1-1/2 cups soft bread crumbs
3 tbsp. Durkee’s Ham Seasoning
2 lbs. ground ham

Combine eggs, milk, bread crumbs and seasoning in large mixing bowl. Mix until all ingredients are moistened. Add ground ham and mix thoroughly. Put meat mixture into a well-greased 1-1/2 qt. ring mold. Bake at 350° for 1 hour. Combine pie filling and remaining ingredients in a saucepan. Cook, stirring occasionally, over low heat until heated through. Loosen and unmold ham ring onto heated platter. Serve with hot cherry sauce. Makes 6-8 servings.

GLAZED HAM SLICES

2/3 cup jellied cranberry sauce
1 tbsp. lemon juice
2 center-cut ham slices, cut 1” thick

Combine cranberry sauce, lemon juice and seasoning in small saucepan. Stir over medium heat until smooth. Place ham 2-3” from broiler heat. Broil 8-10 min. on first side, then about 5 min. on second side. Spread top of slices thoroughly with cranberry glaze and continue broiling from 2-3 min. Makes 4-6 servings.
EGG SEASONING

For boiled, fried, poached, scrambled or deviled eggs; in omelets, soufflés, egg salads. Good with cottage cheese, carrots, and creamed vegetables. No other seasoning required.

DEVILED EGGS

4 hard-cooked eggs
3 tbsp. salad dressing or mayonnaise
3/4 tsp. vinegar
1 to 1-1/4 tsp. Durkee's Egg Seasoning


PUFFY OMELET

4 eggs, separated
1/4 tsp. Durkee's Cream of Tartar
3 tbsp. milk
2 tsp. Durkee's Egg Seasoning
1/3 cup grated sharp Cheddar cheese
2 tbsp. chopped pimiento
2 tsp. margarine or butter

Beat egg whites with cream of tartar until stiff peaks are formed. Beat yolks until lemon colored, then beat in cream of tartar, milk and seasoning. Stir in cheese and pimiento. Melt margarine or butter in an 8" skillet or omelet pan. Grease bottom and sides. Fold egg whites into yolk mixture and pour into hot pan. Cover and cook over low heat until puffy and lightly browned on bottom (6-8 min.) Place in pre-heated 350° oven for 10-15 min., or until top is dry to the touch. Loosen edges of omelet. Make an indentation through the center and fold 1/2 over the other. Press slightly to make it stay in place. Slip onto hot platter and serve at once. Makes 2-4 servings.

FISH SEASONING

For fresh water and salt water fish, shell fish, soups, bisques, chowders, molded fish salads, fish sticks, casseroles, breading. No other seasoning is necessary.

SALMON CHOWDER

1 can (7-3/4 oz.) flaked salmon, drained
1 can (10-1/2 oz.) condensed cream of celery soup
1 tbsp. Durkee's Fish Seasoning
1-1/2 cups milk

Combine all ingredients in saucepan; heat at low temperature, stirring occasionally. Serve hot. Makes 4-6 servings.

PIQUANT FILET OF SOLE

1 pkg. (1 lb.) frozen filet of sole
2-1/2 to 3 tsp. Durkee's Fish Seasoning
3 tbsp. melted margarine or shortening
1/2 tsp. Durkee's Parsley Flakes

Place frozen block of fish in melted margarine or shortening in frying pan. Sprinkle both sides with seasoning. Bring to frying temperature. Reduce heat, cover tightly, and simmer for about 20-25 min. Cut into 5 or 6 crosswise pieces for serving. Sprinkle with parsley flakes.
STEAK SEASONING

For broiled or grilled steaks, lamb chops, veal chops, cubed steaks, minute steaks. Use on all meats that are cooked outdoors. No other seasoning required.

STEAK AU POIVRE

1 tsp. Durkee's Mill Grind Black Pepper (or freshly-ground peppercorns)
2 lbs. sirloin steak, 1-1/2" thick

Rub pepper into both sides of steak. Heat margarine or butter in electric skillet or heavy pan on high heat. Cook steak 6-8 min. or longer per side, depending upon degree of doneness desired. Sprinkle each side of steak with 1-1/2 tsp. seasoning. Pour water into pan. Remove steak to serving platter, then pour drippings over top. Makes 4 or 5 servings.

COUNTRY-STYLE ROUND STEAK

1/2 cup flour
2-1/2 tsp. Durkee's Steak Seasoning
1-1/2 lbs. beef round steak, cut in 4 to 6 pieces
1 egg, well beaten

Combine flour and 2-1/2 tsp. seasoning. Coat steak pieces well with flour mixture. Combine beaten egg and water. Dip coated steak pieces in egg mixture, then coat again with flour mixture. Brown in melted shortening. Cover pan tightly and cook slowly 45 min., or until steak is tender. To make gravy, remove steak from pan, and stir in remaining flour mixture which has been combined with the milk. Add seasoning. Stir until gravy thickens. Reduce heat, cover and cook 10 min. to remove starchy flavor. Serve gravy over the steak. Makes 4-6 servings.

CHICKEN SEASONING

For roast chicken or turkey, fried, broiled or stewed chicken. Also good with lamb, peas, squash. No other seasoning is necessary.

CHICKEN TETRAZZINI

3 cups medium noodles
*2 cups diced cooked chicken, or 3 cans (5 oz.) boned chicken, drained
3 tbsp. melted shortening
3 tbsp. flour
1 tsp. Durkee's Chicken Seasoning


*Equal parts of turkey may be substituted for chicken.

CHICKEN FRICASSEE

2 lbs. frying chicken pieces
1/4 cup margarine or butter
4 to 5 tsp. Durkee's Chicken Seasoning
2 cups water
2 tsp. Durkee's Instant Minced Onion
1 tsp. Durkee's Parsley Flakes

Brown chicken in margarine or butter. Pour off drippings. Sprinkle with seasoning. Add water, onion and parsley flakes; cover tightly, and simmer about 1-1/2 hours, or until tender. Bake biscuits according to directions on package. Combine margarine or butter and flour in saucepan. Gradually stir in broth. Add pepper and cream; cook, stirring constantly, until thickened. Serve with chicken and biscuits. Makes 4 servings.

Durkee's
**ITALIAN SEASONING**

For spaghetti sauce, lasagna, veal Parmesan, chicken cacciatore, all Italian-type sauces, meat balls, stewed or sliced tomatoes, salad dressing.

### TALLERINI

| 1 lb. ground beef | 4 oz. (about 4 cups) medium-width noodles |
| 4 tsp. Durkee's Italian Seasoning | 1/2 cup sliced pitted ripe olives |
| 2 cans (8 oz.) tomato sauce | 2/3 cup grated sharp Cheddar cheese |
| 1-3/4 cups water |  |

Brown ground beef. Add seasoning, tomato sauce and water; mix well. Stir in noodles and olives. Cover pan and simmer for 15 min., stirring occasionally. Add cheese and stir until melted. Makes 6 servings.

### CHICKEN CACCIATORE

| 2 lbs. frying chicken pieces | 2 tbsp. Durkee's Diced Bell Peppers |
| 1/4 cup flour | 1 can (4-1/2 oz.) mushroom stems and pieces, drained |
| 1-1/2 tsp. Durkee's Italian Seasoning | 1/4 cup white wine, if desired |
| 1/4 cup shortening or oil | 3-1/2 tsp. Durkee's Italian Seasoning |
| 2 cans (10-1/2 oz.) tomato puree |  |

Coat chicken with flour to which 1-1/2 tsp. seasoning has been added. Brown in shortening or oil; pour off drippings. Add tomato puree, peppers, mushrooms, wine, and 3-1/2 tsp. seasoning. Cover tightly and simmer for 45 min., until chicken is tender. Makes about 4 servings.

### BEEF SEASONING

For roast beef, pot roast, stew, beef pie, short ribs, casseroles, veal roasts and chops, venison, and beets. No other seasoning is necessary.

### RIO GRANDE STUFFED PEPPERS

| 6 medium green peppers, tops and seeds removed | 2-1/2 to 3 tsp. Durkee's Beef Seasoning |
| 1 lb. ground beef or lamb | 1 can (12 oz.) corn with peppers, well drained |
| 1 pkg. Durkee's Cheese Sauce Mix | 1/2 tsp. Durkee's Paprika |
| 1/2 cup milk |  |

Parboil the peppers for 5 min. in lightly salted water. Brown beef or lamb and pour off drippings. Add sauce mix to milk in saucepan. Bring to a boil, stirring constantly. Add meat, seasoning and corn. Mix thoroughly. Fill peppers with meat mixture; place in 8” baking dish. Sprinkle top of each with paprika. Pour 1/2” of water in bottom of baking dish. Bake uncovered at 350° for 40 min., or until peppers are tender. Makes 6 servings.

### CREOLE-STYLE SHORT RIBS

| 3 lbs. beef short ribs | 1 can (1 lb., 13 oz.) tomatoes |
| 1/4 cup flour | 1/3 cup chopped celery leaves |
| 1 tbsp. melted shortening | 1/4 cup chopped green pepper |
| 2 tbsp. Durkee's Beef Seasoning | 1/3 cup seedless raisins |
| 1/4 tsp. Durkee's Ground Black Pepper | 4 to 6 lemon slices, 1/8” thick |

Coat meat thoroughly with flour. Brown on all sides in melted shortening in deep pan or Dutch oven. Pour off drippings. Sprinkle evenly with seasoning and pepper. Add tomatoes, celery and green pepper. Cover tightly and cook slowly 2 to 2-1/2 hours, or until meat is tender. Add raisins and lemon slices. Cover and continue cooking 20 min. Serve over steamed rice. Makes 6 servings.
For meat loaves, meat balls, meat sauces, omelets, tossed salad, rice, deviled eggs, egg salad, soups, stews.

**SLOPPY JOES**

| 1 lb. ground beef | 1 egg, lightly beaten |
| 1 can (1 lb., 12 oz.) tomatoes | 2 tbsp. Durkee's Meat Loaf Seasoning |
| 1 tbsp. Durkee's Hamburger Seasoning | 1 tbsp. melted shortening |
| 1 tbsp. Durkee's Diced Bell Peppers | 1/4 cup water |


**SPANISH FRANKFURTERS**

| 3 tbsp. margarine or butter | 2 tsp. Durkee's Hamburger Seasoning |
| 1 can (8 oz.) tomato sauce | 1-1/2 cups elbow macaroni |
| 1 cup water | 1 lb. frankfurters, sliced |
| 1-1/2 cups tomato juice | Dash of Durkee's Ground Black Pepper |

Melt margarine or butter. Add remaining ingredients and mix well. Bring to a boil, cover tightly and simmer for 30-35 min., stirring occasionally. Makes 6 servings.

**TOMATO-CUCUMBER VINAIGRETTE**

| 4 tomatoes, cut into slices or wedges | 3 tbsp. salad oil |
| 1 cucumber, thinly sliced | 2 tsp. Durkee's Meat Loaf Seasoning |
| 1 tbsp. Durkee's Instant Minced Onion | Dash of Durkee's Ground Black Pepper |
| 3 tbsp. vinegar |

Place tomatoes and cucumbers in bowl. Sprinkle with onion. Combine remaining ingredients and pour over top. Cover bowl tightly; chill for 1 hour. Mix gently before serving — as a side dish or on lettuce, for a salad. Makes 4-6 servings.

**MEAT LOAF SEASONING**

For meat loaves, meat balls, meat sauces, omelets, tossed salad, rice, deviled eggs, egg salad, soups, stews.

**MEAT BALLS DELUXE**

| 1 egg, lightly beaten | 2-1/2 tsp. Durkee's Meat Loaf Seasoning |
| 2 tbsp. fine, dry bread crumbs | 1 tbsp. melted shortening |
| 2 tbsp. Durkee's Instant Minced Onion | 1/4 cup water |
| 1/2 cup milk | 1 cup sour cream |
| 1 lb. ground beef | 3/4 tsp. Durkee's Meat Loaf Seasoning |

Combine beaten egg, bread crumbs, minced onion and milk in large mixing bowl. Allow to set 5 min. Add ground beef and 2-1/2 tsp. seasoning. Mix until thoroughly blended. Shape meat mixture into balls about 1-1/2” in diameter. Brown slowly on all sides in melted shortening. Remove meat balls to warm platter; keep warm. Combine water, sour cream and 3/4 tsp. seasoning with drippings in pan. Heat gently, stirring constantly. Do not allow to boil. Pour over meat balls. Serve on thin, buttered noodles. Makes 4 servings.
LAMB SEASONING

For roast leg of lamb, broiled lamb chops, lamb stew, lamb patties, shish kebab. Also good with peas, split pea soup, green beans, veal roast, gravy and sauces. No other seasoning required.

LAMB SHISH KEBAB

1 cup Port or Burgundy wine
6 tbsp. lemon juice
1/2 cup vegetable oil
1/4 cup Durkee’s Lamb Seasoning

1 lb. boneless lamb shoulder or leg, cut into 1” cubes
24 cherry tomatoes
12 whole fresh mushrooms
1 large green pepper, cut into 1” squares

Combine wine, lemon juice, oil and seasoning. Pour over lamb, cover dish and marinate 8-12 hours, or overnight, in refrigerator. Stir occasionally. Thread alternate pieces of meat, tomatoes, mushrooms and green pepper tightly together on skewers. Baste on all sides with the seasoned marinade. Place on broiler or outdoor grill 4 to 5” from heat. Broil for 20-25 min., turning occasionally. Baste with marinade 2 or 3 times and cook to desired degree. Makes 6 servings.

LAMB JEREZ

1 lb. boneless lamb, cut into 1” pieces
2 tbsp. flour
2 tbsp. shortening, melted
4 to 5 tsp. Durkee’s Lamb Seasoning
2/3 cup cooking sherry
1 can (4-1/2 oz.) sliced mushrooms, drain and save liquid
2 tbsp. pimiento strips
1 cup sour cream

Coat lamb thoroughly with flour. Brown in frying pan in melted shortening. Pour off drippings. Season well on all sides with seasoning. Add cooking sherry and mushroom liquid. Cover and cook over low heat for 1-1/2 hours, or until meat is tender. Add mushrooms and pimiento, then slowly stir in sour cream. Cook over low heat, stirring constantly, until heated through — about 5-10 min. Serve over hot, buttered noodles or rice. Makes 4 servings.

FRENCH DRESSING SEASONING

For French dressing, fruit dressing, molded salads and aspics, dips and spreads, casseroles, potato and macaroni salads, sauces, deviled eggs, soups and stews.

TOMATO ASPIC

4 cups tomato juice
1-1/2 tbsp. Durkee’s Celery Flakes
1-1/2 tbsp. Durkee’s Instant Minced Onion
2-1/2 tbsp. sugar
1 tbsp. Durkee’s French Dressing Seasoning
2 envelopes unflavored gelatin
1/2 cup cold water
2 tsp. lemon juice or vinegar

Heat tomato juice, celery flakes, minced onion, sugar and seasoning in saucepan. Simmer over low heat for 15 min. Remove from heat and strain into large bowl. Add gelatin to cold water to soften. Add to tomato juice mixture and stir to dissolve. Add lemon juice or vinegar; stir well. Pour into a 1-qt. mold. Chill until firm. Unmold on chilled plate.

DEVILED EGGS

4 hard-cooked eggs
3/4 tsp. Durkee’s French Dressing Seasoning
3 tbsp. sour cream
Durkee’s Parsley Flakes or Paprika

Cut eggs in half, lengthwise, and remove yolks. In small mixing bowl, mash yolks well with a fork. Add seasoning and sour cream (enough to moisten). Fill the whites, and sprinkle with parsley flakes or paprika. Chill and serve.
**PORK SEASONING**

For roast pork, pork chops, pork pie, spareribs, fresh ham, stewed tomatoes, vegetable soup, beans, carrots. No other seasoning is necessary.

**SPICY SPARERIBS**

| 3 lbs. spareribs | 4 tsp. Durkee's Pork Seasoning |
| 1 can (10-1/2 oz.) tomato soup | 1/4 tsp. Durkee's Ground Black Pepper |
| 1/2 cup orange marmalade | 2 tbsp. chopped green pepper |
| 2 tbsp. lemon juice | 2 tbsp. Durkee's Instant Minced Onion |

Cut spareribs into 4-rib pieces. Place on rack in open roasting pan. Bake at 325° 1 hr. Combine remaining ingredients in saucepan. Bring to a boil, stirring constantly. Reduce heat and simmer 10 min. Remove ribs and rack from pan; pour off drippings. Place ribs in bottom of roasting pan, and baste with 1/2 of the sauce mixture. Return to oven and bake 20 min. Turn ribs and baste with remaining sauce. Bake 20 min., or until glaze is set. Serves 6.

**PORK PIE WITH PARSLEY BISCUITS**

| 1-1/2 lbs. fresh pork, cut in 1” cubes | 1/2 cup milk |
| 5 tbsp. flour | 1 pkg. (10-1/2 oz.) frozen mixed vegetables, cooked and drained |
| 1 tbsp. Durkee's Pork Seasoning | 1-1/2 cups biscuit mix |
| 1/2 tsp. Durkee's Black Pepper | 1 tsp. Durkee's Parsley Flakes |
| 1/2 cup sliced celery | 1/4 tsp. Durkee's Pork Seasoning |
| 1-1/2 cups water | 1/2 cup milk |

Dredge pork in flour mixed with 1 tbsp. seasoning. Brown pork in shortening. Pour off drippings. Add celery, onion and water. Cover and simmer 1 to 1-1/2 hrs., until meat is tender. Add 1/2 cup milk and vegetables; cook until thickened. Pour into 1-1/2 qt. baking dish. Combine biscuit mix, parsley and 1/4 tsp. seasoning. Add 1/2 cup milk, stirring lightly with a fork until moistened. Drop 6 to 8 biscuits on top of pork mixture. Bake at 425° for 15-20 min. until biscuits are golden brown. Serves 6-8.

**Durkee's**

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