Recipes for preparing delicious dishes with

HEINZ HomeStyle Gravy
COUNTRY BURGER

Form 1 pound ground beef into 4 patties. Pan-fry or broil; season with salt and pepper. Place each patty on a toasted English muffin half. Pour heated HEINZ HOMESTYLE BROWN GRAVY over each and top with a cooked bacon slice. Makes 4 servings.
CHICKEN FRICASSEE

Coat 2½ to 3 pounds chicken pieces with mixture of ¼ cup flour, ½ teaspoon salt, ½ teaspoon paprika, ¼ teaspoon pepper; brown well in 2 tablespoons shortening. Stir in 1 jar HEINZ HOMESTYLE CHICKEN GRAVY and ¼ teaspoon ground nutmeg. Cover; simmer 50-60 minutes; baste occasionally. Makes 4-6 servings.
BEEF 'N' PEPPERS

Sauté 1 clove minced garlic in 2 tablespoons shortening. In same skillet, brown 1 1/2 pounds (1") beef cubes. Sprinkle with 1 teaspoon salt, 1/2 teaspoon sugar; add 1/2 pound fresh sliced mushrooms. Cover; simmer 45 minutes, stirring occasionally. Stir in 1 jar HEINZ HOMESTYLE ONION GRAVY, 1 green pepper, cut into strips. Simmer, uncovered, 20-25 minutes to desired consistency. Serve over rice or noodles. Makes 6 servings.
STUFFED BEEF ROLL

Prepare 1 1/2 cups stuffing. Spread over a 1 1/2 pound (1/2" thick) whole boneless round steak, leaving 1/4" around edges. Roll jelly-roll fashion, starting at the narrow edge; tie securely with string. Brown meat well in shortening; place in baking dish. Pour 1 jar HEINZ HOMESTYLE MUSHROOM GRAVY over meat. Cover; bake in 350°F. oven, 1 1/2 to 2 hours or until meat is tender. Slice and serve with gravy. Makes 4-5 servings.
CHICKEN A LA KING

Combine 1 jar HEINZ HOMESTYLE CHICKEN GRAVY, 1 cup grated American or sharp cheese, 1 can (3 to 4 ounces) sliced mushrooms, drained, 1 cup cubed cooked chicken, ½ cup cooked peas, 2 tablespoons julienne pimiento in saucepan. Heat, stirring occasionally. Serve in patty shells or over toast points or waffles. Makes 4 servings.
MEATBALLS COUNTRY STYLE

Combine 1 pound ground beef, 1 cup cooked rice, ½ cup chopped onion, ½ teaspoon salt, ¼ teaspoon thyme, ⅛ teaspoon pepper, 1 egg; form into 18 meatballs. Brown in 2 tablespoons shortening in skillet. Combine 1 jar HEINZ HOMESTYLE ONION GRAVY and ⅔ cup buttermilk; pour over meatballs. Cover; simmer 20 minutes, removing cover during last 5 minutes. Makes 6 servings.
BEEF TURNOVERS

Brown ¾ pound ground beef, ¼ cup chopped onion in shortening; drain excess fat. Stir in ¼ cup chopped dill pickles, ⅛ teaspoon pepper, ⅓ cup HEINZ HOMESTYLE BROWN GRAVY. Prepare pastry for a double crust pie; roll; cut into 10 (5”) squares or circles. Divide meat mixture on pastry; fold to form a rectangle or half moon. Seal edges with tines of fork. Bake in 425°F. oven, 20-25 minutes. Heat remaining gravy; serve over turnovers. Makes 5 servings.
QUICKIE POT PIE

Combine 1 jar HEINZ HOMESTYLE MUSHROOM GRAVY, 1 1/2 cups diced cooked beef, 1 1/2 cups cooked mixed vegetables in saucepan. Heat. Top each serving with a biscuit or pastry round, if desired. Makes 4 servings.
MEATBALLS, PARMIGIANA

Combine ½ pound ground beef, ⅓ cup grated Parmesan cheese, ¼ cup dry bread crumbs, ¼ cup milk, 1 egg, 1 tablespoon chopped parsley; form into 12 meatballs. Brown in shortening; drain excess fat. Stir in 1 jar HEINZ HOMESTYLE MUSHROOM GRAVY. Cover; simmer 20 minutes; stir occasionally. Makes 4 servings.
New Heinz Homestyle Gravies are ready-to-use. Nothing to mix. You’ll enjoy them for their homemade taste, convenience and versatility.

To delight your family, try these 9 delicious recipes made with the new Heinz Homestyle Chicken, Mushroom, Onion, and Brown Gravies. They’re thrifty and easy to prepare.

For additional recipes write to: H. J. Heinz Co., Box 28 D-56, Pittsburgh, PA 15230.

Heinz Homestyle Gravies—they taste so much like homemade, you’ll be proud to call them your own.