How to cook with Heinz Ketchup and Chili Sauce...world's favorite tomato flavor

HIGHLAND POT ROAST
Main Dishes

**HIGHLAND POT ROAST**

- 2 lbs. rump beef
- 2 Tbsp. shortening
- 8 small potatoes, peeled
- 2 stalks celery, cut into 2-inch pieces
- 4 carrots, quartered lengthwise
- 1 Tbsp. salt
- 1 tsp. pepper
- 16 dried apricots
- 1 cup sliced mushrooms
- 1 cup Heinz Ketchup

Heat oven to 325°F. (moderate). Brown beef in shortening in Dutch oven. Arrange vegetables around meat. Sprinkle with salt and pepper. Top meat with apricots and mushrooms. Pour ketchup over all. Cover. Bake 2 hours or until meat and vegetables are tender. Baste occasionally. Add a little water if thinner gravy is desired. Makes 6-8 servings.

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**CREOLE FRANKFURTERS**

- 8 frankfurters
- 3 Tbsp. chopped onion
- 2 Tbsp. chopped green pepper
- 1 Tbsp. shortening
- ½ cup Heinz Ketchup

Lightly brown frankfurters, onion and green pepper in shortening in skillet. Stir in ketchup and remaining ingredients; cook over low heat for 5 minutes. Makes 4 servings.

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**ALMOND CHICK-UP**

- 3 lb. fryer, cut up
- ½ cup Pillsbury’s Best Flour
- 1 Tbsp. salt
- ¼ tsp. pepper
- 1 Tbsp. paprika
- ½ cup shortening
- ½ cup blanched slivered almonds
- 1 can Heinz Consommé, undiluted
- 3/4 cup water
- 1 bottle (14 oz.) Heinz Ketchup
- ½ cup dairy sour cream
- ½ cup grated American cheese

Heat oven to 375°F. (moderately hot). Dredge chicken in mixture of flour and next 3 ingredients. Brown chicken in shortening; place in 3-quart casserole. Lightly sauté almonds in shortening used for chicken. Blend in remaining flour mixture. Gradually stir in consommé and water. When this mixture begins to thicken, stir in ketchup and sour cream. Pour over chicken in casserole. Cover. Bake 50 minutes or until chicken is tender. Sprinkle cheese over chicken. Return, uncovered, to oven for 10 minutes. Makes 8 servings.

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**BAYOU JAMBALAYA**

- 1 medium onion, sliced
- ½ cup chopped green pepper
- 2 Tbsp. shortening
- 1 cup uncooked rice
- 1 cup cubed, cooked ham
- 1 lb. uncooked shrimp, cleaned, split lengthwise
- 2 cups water
- 1 cup Heinz Apple Cider Vinegar
- 1 Tbsp. Heinz Apple Cider Vinegar

In large skillet, sauté onion, green pepper and rice in shortening until onion is transparent. Add remaining ingredients. Cover; simmer, stirring occasionally with fork, until rice is tender—about 40 minutes. Makes 4-5 servings.
**BEF WITH CHESTNUTS**

- 1/4 cup minced onion
- 3 cups (1 lb.) diced, cooked beef
- 2 Tbsp. butter
- 1 tsp. chopped parsley
- 1 Tbsp. Pillsbury's Best Flour
- 1 tsp. chopped celery
- 1 can Heinz Consommé, undiluted
- *24 chestnuts cooked, peeled, chopped*
- 1/2 cup Heinz Ketchup
- 1/2 tsp. salt
- 1/6 tsp. pepper


*To prepare chestnuts—Heat oven to 350°F. (moderate). Make a large X-type slit on the flat side of each chestnut. Put them in a shallow baking pan with 1/2 teaspoon oil; shake to cover with oil; bake for 10 minutes. Peel.*

**CRAB MEAT ANDALOUSE**

- 1/2 cup mayonnaise or salad dressing
- 1/2 tsp. celery salt
- 1/2 cup Heinz Ketchup or Chili Sauce
- 1 tsp. Heinz Prepared Mustard
- 2 cups flaked, cleaned, cooked crab meat
- 4 slices bacon, cooked
- 1 clove garlic, minced
- 24 chestnuts

Blend first 4 ingredients. Spoon crab meat into 4 shells or ramekins; top with bacon. Cover with sauce. Place under broiler until bubbly and glazed. Garnish with diced pimiento. Serve immediately. Makes 4 servings.
### BEEF STEW BOURBONNAIS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity/Description</th>
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<tbody>
<tr>
<td>1 1/2 lbs. beef chuck, cut into 1-inch cubes</td>
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<tr>
<td>1 Tbsp. shortening</td>
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<tr>
<td>1 clove garlic, minced</td>
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<td>1 medium onion, chopped</td>
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<td>1/2 tsp. salt</td>
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<td>1/2 tsp. pepper</td>
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<tr>
<td>1 can Heinz Tomato Soup, undiluted</td>
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<tr>
<td>1/4 cup red wine</td>
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<td>*1/2 cup lemon juice may be substituted for red wine. Increase water from 1/4 to 3/4 cup.</td>
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Lightly brown beef in shortening. Add garlic and onion; sauté until transparent. Sprinkle with salt and pepper. Stir in soup, wine and water. Cover; simmer 30 minutes. Add herbs and ketchup. Arrange vegetables on top of meat and gravy. Cover; simmer 1 1/2 hours or until meat and vegetables are tender. Add more water if necessary. Makes 6 servings.
TEEN-BEAN BAKE
(BAKE-OFF Prize Winner—adapted by Ann Pillsbury)

<table>
<thead>
<tr>
<th>Ingredients</th>
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<tbody>
<tr>
<td>1/2 lb. frankfurters</td>
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<tr>
<td>2 cans (1 lb. each) Heinz Beans</td>
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<tr>
<td>1/2 cup Heinz Ketchup</td>
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<td>1/2 cup water</td>
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<tr>
<td>1 Tbsp. Heinz Prepared Mustard</td>
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<tr>
<td>3/4 cup Pillsbury’s BEST Flour*</td>
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<tr>
<td>1 Tbsp. sugar</td>
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<tr>
<td>1 1/2 tsp. double-acting baking powder</td>
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<tr>
<td>1 tsp. salt</td>
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<td>1/3 cup corn meal</td>
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<td>1 slightly beaten egg</td>
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<td>1/2 cup milk</td>
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<td>1/4 cup melted shortening or salad oil</td>
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<td>1/3 cup finely chopped onion</td>
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Heat oven to 400°F. (moderately hot). Cut frankfurters into 1/2" pieces. Mix in baking dish (12"x8"x2") with beans and next 3 ingredients. Combine in large bowl, flour, sugar, baking powder and salt. Stir in corn meal. Add egg and remaining ingredients all at once. Stir just enough to combine. Spoon over beans. Bake 35 to 40 min. Makes 8 to 10 servings.

*For use with Pillsbury’s BEST Self-rising Flour, decrease baking powder to 1/2 tsp. and omit salt.

SPECIAL OFFER! Look for mail-in certificate for free Heinz Ketchup in specially marked sacks of Pillsbury’s BEST Pre-Sifted Flour at food stores soon.
**BARBECUE SLAW**

1 small head cabbage (1 lb.)
2 stalks celery
1 medium green pepper
1 medium onion

3/4 cup Heinz Ketchup or Hot Ketchup

1/4 cup Heinz Vinegar
2 Tbsp. sugar
1 Tbsp. Heinz Worcestershire Sauce
1 Tbsp. Heinz Mustard
1 tsp. salt
Dash cayenne pepper

Grate, chop or grind cabbage, celery, green pepper and onion. Combine ketchup and remaining ingredients. Mix with vegetables. Chill several hours. Serve with hamburgers, hot dogs or sliced beef or pork sandwiches. Makes 1 quart.

**GLAZED SWEET POTATOES**

3-4 medium sweet potatoes, cooked, peeled, halved lengthwise

1/2 cup light brown sugar, firmly packed

3 Tbsp. butter or margarine

1/2 cup Heinz Ketchup

2 Tbsp. water


**DEVILED ONIONS**

*4 medium onions

Dash pepper

1/3 cup Heinz Ketchup

1/4 tsp. salt

1 Tbsp. melted butter or margarine

Cook onions in boiling water 30 minutes or until tender; drain. Heat oven to 350°F. (moderate). Place onions in shallow baking dish. Combine ketchup and remaining ingredients; pour over onions. Bake 30 minutes, basting occasionally. Makes 4 servings.

**SAVORY MACARONI**

1 1/2 cups grated American cheese

1/2 cup Heinz Ketchup or Chili Sauce

1/4 cup water

1 tsp. Heinz Apple Cider Vinegar

1/2 tsp. salt

4 cups cooked elbow macaroni

1 Tbsp. minced parsley (optional)

Combine first 5 ingredients in saucepan. Cook over low heat, stirring occasionally, until cheese melts. Stir in remaining ingredients; heat. Makes 4-5 servings.
PECAN PIE

3 eggs  2 Tbsp. melted butter or margarine
1 cup sugar  1 cup coarsely broken pecans
1 cup dark corn syrup  1 unbaked 9-inch pie shell


APPLE DESSERT RING

3 Tbsp. butter or margarine  1 tsp. lemon juice
½ cup Heinz Applesauce  2 cups packaged biscuit mix
½ cup chopped nuts  ¼ cup sugar
½ cup light brown sugar  ¼ cup milk
¼ cup Heinz Ketchup  1 egg


ROSY APPLE CRUMBLE PIE

Pastry using 1 cup flour
½ cup Heinz Ketchup
2 tsp. lemon juice
5 cups pared, thinly sliced cooking apples

Heat oven to 450°F. (hot). Line 9-inch pie plate with pastry. Blend ketchup and lemon juice; combine with apples. Pour into pie shell. Combine flour, sugar and cinnamon; cut in butter until well blended; sprinkle over apples. Bake 10 minutes; lower temperature to 350°F. (moderate); continue baking 30 minutes. Serve warm with vanilla ice cream. Makes one 9-inch pie.

SPICE NUT CAKE

2½ cups sifted cake flour  ½ cup hydrogenated vegetable shortening
1½ cups sugar  ½ cup milk
1½ tsp. baking soda  3 eggs
½ tsp. baking powder  ½ cup milk
½ tsp. salt  ½ cup finely chopped walnuts
1 tsp. nutmeg  Grated rind
½ cup Heinz Ketchup  1 lemon

Heat oven to 350°F. (moderate). Sift flour, sugar, soda, baking powder, salt and nutmeg into mixing bowl. Add shortening, ketchup and ½ cup milk; beat 300 strokes with spoon or 2 minutes at medium speed. Add eggs and ½ cup milk; beat 2 minutes longer. Fold in nuts and lemon rind. Spread batter evenly in 2 greased and floured layer pans (9" x 2"). Bake 35-45 minutes. Frost with butter cream or cream cheese frosting.

NOTE: Cupcakes—Using ¼ cup batter each cupcake, makes 2 dozen. Bake 375°F. 20-25 minutes.
Heinz makes everything taste better!

- We do mean Heinz Ketchup lends a special flavor-blessing to every dish it touches! For in addition to its countless cooking uses, it’s the world’s favorite table sauce. Keep it within reach when you’re serving chops, hash or stew. Have extra-spicy Heinz Hot Ketchup handy if you want additional zip for barbecue or cocktail sauces. And don’t forget what thick, old-fashioned Heinz Chili Sauce does for so many dishes. No other ketchup (or chili sauce, for that matter) tastes like Heinz!