Try both Heinz Spaghetti and Macaroni which are available in the following kinds and sizes.

15 oz. Macaroni with Tomato Sauce & Cheese

15 oz. Macaroni in Cheese Sauce

5 oz. Spaghetti with Tomato Sauce & Cheese


8 oz. Spaghetti with Meat

15 oz.  “  “  “  “
Budget Savers

Spaghetti and Macaroni Recipes

• INEXPENSIVE
• TASTY
• UNUSUAL
• SATISFYING

Distributed with the Compliments of
H. J. Heinz Company of Canada, Ltd.
Leamington, Ontario
SPAGHETTI MEAT LOAF
(Makes 6 servings)

1 pound ground round steak
1 egg, beaten
1 teaspoon salt
\(\frac{1}{4}\) teaspoon pepper
3 tablespoons finely minced onion
1 15-ounce can Heinz Spaghetti in Tomato Sauce with Cheese
\(\frac{1}{2}\) cup grated sharp cheese

Heat oven to 375° F. (moderately hot). Combine all ingredients, except cheese, then mix thoroughly. Pour into buttered loaf pan or mold on shallow baking pan, and bake at 375° F. for 1 hour. Turn out onto platter and sprinkle immediately with grated sharp cheese. Makes 6 servings.

SPAGHETTI 'N TUNA
(Makes 4 servings)

1 20-ounce can Heinz Spaghetti in Tomato Sauce with Cheese
1 7-ounce can tuna, drained and flaked
2 hard-cooked eggs, sliced

SPAGHETTI IN CORNED BEEF RING  
(Makes 3-4 servings)

1 20-ounce can Heinz Spaghetti in Tomato Sauce with Cheese  
1 clove garlic  
2 tablespoons shortening  
¾ can (12-ounce can) corned beef, coarsely chopped  
Parsley

Heat spaghetti. Meanwhile heat garlic in melted shortening in skillet for a few minutes; add corned beef; heat thoroughly but do not brown. Remove garlic. Arrange spaghetti on platter, surrounded by circle of corned beef. Garnish with parsley. Makes 3-4 servings.

CREOLE SPAGHETTI  
(Makes 3-4 servings)

1 4-ounce can sliced mushrooms, drained  
½ cup chopped green pepper  
½ cup chopped onion  
2 tablespoons butter or margarine  
1 20-ounce can Heinz Spaghetti in Tomato Sauce with Cheese  
½ teaspoon salt  
Dash pepper

Sauté mushrooms, green pepper and onion in butter until mushrooms are browned and vegetables are tender. Add remaining ingredients; heat thoroughly. Makes 3-4 servings.
SPAGHETTI WITH MEAT

(Makes 3-4 servings)

1 tablespoon shortening
1/2 pound ground beef
1/2 cup chopped onion
3/4 teaspoon salt
1 20-ounce can Heinz Spaghetti in Tomato Sauce with Cheese


SPAGHETTI WITH CHICKEN LIVERS

(Makes 4-6 servings)

2 15-ounce cans Heinz Spaghetti in Tomato Sauce with Cheese
1/2 pound chicken livers, very coarsely chopped
2 tablespoons chopped onion
2 tablespoons butter or margarine
1/2 teaspoon salt

Heat spaghetti. Meanwhile, sauté livers and onion slowly in butter. Add salt; cook until liver is light brown and onion is tender. Serve spaghetti on platter. Arrange sautéed liver on top. Makes 4-6 servings.
PORK TETRAZZINI  
(Makes 6 servings)

1 1/2 cups diced, cooked pork
1 tablespoon shortening, fat or salad oil
2 15-ounce cans Heinz Spaghetti in Tomato Sauce with Cheese
1 10-ounce can Heinz Condensed Cream of Mushroom Soup, undiluted
1/4 teaspoon sage or crushed dried rosemary
1/4 cup bread crumbs


For 2: Use 2 tablespoons bread crumbs, and half of each remaining ingredient. Make as directed; bake in 1-quart casserole 30 minutes or until hot.

MACARONI IN BOLOGNA CUPS  
(Makes 3 servings)

1 15-ounce can Heinz Macaroni in Cheese Sauce or Heinz Macaroni in Tomato Sauce
6 large slices bologna

Heat macaroni in saucepan. Place bologna in greased hot skillet. Let puff up in centers and cook 3 to 4 minutes. Do not turn. Remove from fire, fill with hot macaroni. Makes 3 servings.
MACARONI TUNA BAKE  
(Makes 4-6 servings)  

1 4-ounce can sliced mushrooms, drained  
1/4 cup diced onions  
2 tablespoons butter or margarine  
2 15-ounce cans Heinz Macaroni with Cheese Sauce  
1 7-ounce can tuna, drained, flaked  
2 tablespoons butter  
1/2 cup bread cubes, cut fine  

Heat oven to 400 °F. (moderately hot). Sauté mushrooms and onions in butter until tender and lightly browned. Combine with macaroni and tuna; turn into 1 1/2 quart baking dish. Melt butter; combine with bread cubes. Sprinkle over top of mixture. Bake at 400 °F. for 35 minutes or until cubes are browned and macaroni is hot. Makes 4-6 servings.

MACARONI AND TOMATO CASSEROLE  
(Makes 4-5 servings)  

2 15-ounce cans Heinz Macaroni in Cheese Sauce  
2 medium sized tomatoes, sliced  
Salt  

Heat oven to 400 °F. (moderately hot). Arrange macaroni and tomato slices in layers in 1 1/2 quart casserole. Salt each layer of tomatoes lightly. Bake at 400 °F. for 35 minutes or until hot. Makes 4-5 servings.
MACARONI PUFF  
(Makes 3-4 servings)  

2 eggs, separated  
1 15-ounce can Heinz Macaroni in Cheese Sauce  
½ cup soft bread crumbs  
2 tablespoons chopped pimiento  
2 tablespoons chopped green pepper  
¼ teaspoon salt  

Heat oven to 350° F. (moderate). Beat egg yolks. Combine yolks with remaining ingredients except egg whites. Beat whites until stiff but not dry. Fold into macaroni mixture. Pour into a greased 1-quart casserole and bake at 350° F. for 45 minutes or until a knife when inserted in center comes out clean. Makes 3-4 servings.

MACARONI CUPS  
(Makes 4 servings)  

2 eggs, well beaten  
1 15-ounce can Heinz Macaroni in Cheese Sauce or Heinz Macaroni in Tomato Sauce  
1 teaspoon grated onion  
Dash pepper  

SPAGHETTI OVEN DINNER

12 small onions
1/4 cup grated American Cheese
1/2 pound link sausages
1 15-oz. can Heinz spaghetti in tomato sauce

Precook onions till tender; arrange around edge of shallow baking dish; sprinkle with grated cheese. Cut link sausages in half crosswise; fry. Combine with the spaghetti; pile in the center of onions. Bake in slow oven (325°) 20 minutes. Makes 4 servings.
Additional copies of this booklet may be obtained free of charge. Write to:
H. J. Heinz Company of Canada Ltd.
Dept. S. P., Leamington, Ont.