SAUSAGE SPANISH RICE

1 lb. Jones Dairy Farm Sausage Meat  
2 tbsp. sausage fat  
1 large onion, peeled and sliced  
1 c. uncooked white rice

1 No. 2 1/2 can tomatoes (3 1/2 c.)  
2 c. water  
1 c. diced celery  
1 1/2 tsp. salt

Sauté Jones Sausage Meat in large skillet or Dutch oven just enough to extract 2 tbsp. sausage fat. Remove sausages and reserve. Cook the onion and rice in the fat until golden brown. Add the remaining ingredients together with sausage meat, and bring to a boil. Cover and let simmer for 45 min., or until rice is tender. Serves 8.
SAUSAGES IN BLANKETS

2 c. sifted cake flour  4 tbsp. shortening
3 tsp. baking powder  ¾ c. milk
1 tsp. salt  1 lb. Jones Dairy Farm Link Sausages (14)

Sift together the dry ingredients, then cut the shortening into them, using two knives or a pastry blender until the mixture is the consistency of coarse cornmeal. Add the milk, stirring vigorously to make a soft dough that can be easily rolled or patted into a sheet about ¼” thick. Cut dough into 2½”x6” pieces, then place 2 of the Jones Sausages, which have been sautéed in a skillet 10-12 min., over low heat, on each rectangle and roll up jelly-roll fashion. Bake in a hot oven of 450°F. for 15 min. Serve hot with a Spanish sauce. Makes 7. Packaged prepared biscuit mix can be used in making this recipe.
WILTED LETTUCE WITH SAUSAGE DRESSING

1 head iceberg lettuce
8 Jones Dairy Farm Link Sausages
8 tbsp. sausage fat
2 tsp. lemon juice
½ tsp. salt
2 tsp. granulated sugar

Wash and dry the lettuce. Break into bite-size pieces. Sauté Jones Sausages in skillet over low heat 12-15 min., turning often. Drain on absorbent toweling. Combine 8 tbsp. of reserved sausage fat, the lemon juice, salt and sugar and pour over lettuce. Add the sausages cut in 1" pieces and toss. Serves 4-6.
SCRAMBLED EGGS AND SAUSAGES

8 Jones Dairy Farm Link Sausage
3 tbsp. sausage fat
9 eggs
1 c. milk, cream or water
¾ tsp. salt
½ tsp. pepper

Sauté Jones Sausages in skillet over low heat for 12 min. Drain on absorbent toweling, then cut into 1" pieces. Reserve 3 tbsp. sausage fat. Beat the eggs until light. Add milk, salt, pepper and sausages, and blend. Heat the fat in a skillet. Add eggs and cook over low heat until creamy in consistency, constantly stirring and scraping from the bottom and sides of the skillet. Serves 6.

FOR FLAVOR...BE SURE IT'S Jones SAUSAGE
SAUSAGE-CAPPED TOMATOES

Remove stem end, and cut each tomato in half crosswise. Spread cut side of each half with prepared mustard. Top each with \( \frac{1}{2} \) tsp. minced onion, \( \frac{1}{4} \) tsp. Worcestershire sauce, and sprinkle each with some of the sugar and salt. Place both tomatoes and Jones Sausages under a low broiler heat. Broil 7 min., turn sausages over, place one on each tomato half; broil for 7 min. Serves 6.

FOR FLAVOR...BE SURE IT'S Jones SAUSAGE
SAUSAGE STUFFED BAKED POTATOES

6 large baking potatoes
1/2 lb. Jones Dairy Farm Sausage Meat
1/2 c. minced onion
2 tbsp. sausage fat
1 tbsp. minced parsley

2 tbsp. flour
1/4 tsp. salt
1/2 c. milk
4 tbsp. finely chopped mustard pickle

Scrub potatoes. Bake 1 hr. in hot oven or until tender. Sauté Jones Sausage and onion 10-12 min. Drain fat from meat and onion mixture reserving 2 tbsp. Place fat in double boiler. Add flour, salt, stir smooth. Add milk, stirring constantly, cook until smooth and thick. Add other ingredients and sausage mixture. When the potatoes are done, cut off top lengthwise. Remove contents and mash potatoes. Fill each potato shell with 2 1/2 tbsp. of meat mixture. Pile mashed potatoes on top. Bake in a moderately hot oven about 20 min. Serves 6.

FOR FLAVOR... BE SURE IT'S Jones SAUSAGE
SUNDAY NIGHT SAUSAGE SALAD BOWL

½ lb. Jones Dairy Farm Link Sausage
1 bunch water cress
1 small head lettuce
1 small bunch radishes
1 medium pared cucumber
4 scallions, sliced
½ c. French Dressing


FOR FLAVOR...BE SURE IT'S JONES SAUSAGE
ESCALLOPED SAUSAGES AND POTATOES

½ lb. Jones Dairy Farm Link Sausage
2 c. medium white sauce
1 tsp. salt
4 c. sliced raw potatoes (⅛ inch thick)
1 sliced medium onion

Cook Jones Sausages over low heat just enough to cook out 4 tbsp. fat. Use this fat in making white sauce. Drain sausages on absorbent toweling. Arrange sliced potatoes, salt, and onion in alternate layers in a 2 qt. casserole. Pour the medium white sauce over potatoes, and top with sausages. Bake uncovered in a moderately hot oven of 375°F. for 1½ hrs. or until potatoes are tender. At the end of 45 min. turn sausages to brown. Serves 6-8.

FOR FLAVOR...BE SURE IT'S Jones SAUSAGE
TOASTED SAUSAGE ROLLS

12 slices bread, ¼” thick
12 Jones Dairy Farm Link Sausages
Prepared mustard

Toothpicks
Melted butter or margarine

Trim the crusts from the bread slices. Cook Jones Sausages 12-15 min. in a skillet over low heat, turning often. Spread sausages lightly with prepared mustard, then roll one sausage in each bread slice like a jelly roll. Secure each roll with 2 toothpicks, brush with melted butter and broil until brown on all sides. Serve with toothpicks in place. Makes 12 sausage rolls.