ZEST FOR HOME MEALS...

A few recipes from
“The Secret of Seasoning”
Flavor means the difference between just another meal, and a really tasty dish. It's the intangible that transforms plain fare into an appetizing spread. Chefs and connoisseurs know that the secret of flavor is careful seasoning; a simple touch to give home dishes the tang and zest of elaborate meals.

Here are five easy, inexpensive recipes, the kind you prepare every day. Now try pepping them up with Lea & Perrins Sauce, the original Worcestershire, and discover for yourself the additional flavor brought forth by seasoning. These recipes are a few of the 195 in Lea & Perrins new cookbook, gladly sent to you free if you mail the coupon on the back of this leaflet.

Appetizers

The light, tasty prelude to a delicious meal should be just as tempting as its name indicates. Give your appetizers added zest with Lea & Perrins Sauce.

TOMATO JUICE COCKTAIL

Use canned or bottled tomato juice or strain the juice from canned or stewed fresh tomatoes. To each 8-ounce cup of juice add a dash of salt and a teaspoon of Lea & Perrins Sauce... more if you like. Chill and serve.

Soups

As a meal in itself, or a taste of more to follow, soup must be well seasoned. A dash of Lea & Perrins Sauce will bring out the full flavor of home-made or canned soups.

RECIPE FOR ANY CREAM SOUP

3 tablespoons butter
3 tablespoons flour
1 teaspoon salt
1 1/2 cups water in which vegetables were boiled, or liquid from

In top of double boiler melt butter, add flour and salt, blending thoroughly. Stir in gradually the vegetable juice, then the milk. Cook, stirring constantly until soup thickens. Cover and cook 15 minutes longer, stirring occasionally. Add Lea & Perrins Sauce and serve at once. Makes 4 portions... any cream soup looks more attractive garnished with minced parsley. The following vegetables will make delicious cream soups, with the above recipe. Mash them through a sieve for a purée or cut them in thin, tiny slices (mushrooms and carrots): Asparagus, Broccoli, Carrots, Cauliflower, Celery, Corn, Mushrooms, Peas, Spinach.

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The main course, your husband’s favorite, deserves careful preparation. Whether it’s a juicy steak, a tender pot-roast, or simple corned-beef hash, Lea & Perrins Sauce will enhance the true flavor of your meat dish.

POT ROAST

4 lbs. rump of beef 1/2 to 3/4 cup water  Slices of carrot
1 tablespoon salt  Small onions
2 tablespoons flour  Potato balls
1/2 to % cup water

Have butcher roll meat and tie with string. Wipe with a damp cloth and dredge well with a mixture of the salt and flour. Use a heavy kettle. Brown meat on all sides in a little fat to which a small, minced onion has been added. Pour 1/2 to 3/4 cup water over meat (according to size of bottom of kettle), cover tightly and simmer until almost tender—50 minutes per pound. About an hour before meat has finished cooking, add vegetables and 1 cup boiling water. Cover and cook slowly. The gravy will thicken itself if the meat is well floured. Just before removing from fire, stir in the Lea & Perrins Sauce.

Gravies and Sauces

No roast is complete without brown gravy, full-flavored with a touch of seasoning. Steak and sea foods are more tempting when served with a butter sauce, prepared in a jiffy with Lea & Perrins. Try it on vegetables too.

BROWN GRAVY (for any kind of roast)

Remove roast from pan. Pour off fat, measure 4 tablespoons and put into sauce-pan. Stir in 3 tablespoons flour till smooth. Brown over medium fire for about one minute. Pour juice from pan into a measuring cup and add boiling water to make 2 cups. Add gradually to flour mixture, stirring until thickened. Season to taste with Lea & Perrins Sauce and salt.

THE ENGLISHMAN’S SECRET that has never been discovered

Over a hundred years ago an English nobleman returned from India with a treasured recipe, a secret blend of rare spices and seasonings. From it Lea & Perrins in Worcestershire, England, compounded a Sauce that has become famous the world over wherever fine food is enjoyed. Many have tried to imitate its rich, spicy flavor—without success! To this day its formula remains a carefully guarded secret with the family who first compounded it. Make sure you are getting the genuine original Worcestershire. Look for the name “Lea & Perrins” written diagonally across the label.
Cheese Dishes

Cheese dishes, highly nourishing and inexpensive, add variety to your menus. What's more, they're delicious when properly seasoned. The Lea & Perrins recipe book has several grand suggestions... Baked Omelet with Cheese... Cheese Soufflé... And below you'll find a recipe for the best Welsh Rarebit you ever ate. The men folk will be mad about it!

**SNAPPY WELSH RAREBIT**

- 1 tablespoon butter
- 1½ lbs. medium sharp cheese
- 1/2 bottle beer
- 1 egg, well beaten
- 1/4 teaspoon salt
- 1 tablespoon Lea & Perrins Sauce

Melt butter, add cheese and beer. Allow cheese to melt without stirring over low fire. Then add salt and well-beaten egg. Season with Lea & Perrins Sauce and serve quickly on hot toast, on warm plates. If a more piquant flavor is desired, add Lea & Perrins Sauce to the portions after service. Makes six generous servings.

Salads

Are the men in your family inclined to pass up salads? The reason may be a lack of seasoning. Try adding Lea & Perrins to all dressings for meat, vegetable and seafood salads and to all aspics and jellied vegetables. It makes a world of difference!

**FREE BOOK OF 195 RECIPES**

A treasure house of good eating! This useful book contains 195 tested recipes for soups, sauces, appetizers, fish, meats, vegetables, salads, sandwiches, egg and cheese dishes. It includes suggestions for Buffet Suppers and many clever ways to use up leftovers, as well as illustrated lessons in carving all types of meat. Yours for the asking... just mail the coupon below.

LEA & PERRINS, INC.
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Please send me free your new cookbook, "The Secret of Seasoning" with illustrated lessons in carving.

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