Delicious

MUELLER'S RECIPES

with

MACARONI

SPAGHETTI

Egg NOODLES

MACARONI & CHEESE
MUELLER'S Quick, Easy RECIPES

MUELLER'S NOODLE HAMBURGER PLATTER
Cook 1 - 8 oz. or 1/2 - 16 oz. package Mueller's Egg Noodles as directed on package side panel and drain. Meanwhile, shape ground beef into round patties, handling lightly to avoid packing. Sprinkle salt in heavy skillet and pan fry meatballs, rare or well-done, as desired. Arrange on platter with Noodles and cover with brown gravy (made by adding flour, salt and pepper to pan drippings, pouring in 1/4 cup water and stirring until thickened.) Makes 4 servings.

MUELLER'S MACARONI AND CHEESE
1 - 8 oz. or 1/2 - 16 oz. pkge. Mueller's Elbows
2 tablespoons butter
2 tablespoons flour
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon paprika
2 1/2 cups milk

MUELLER'S THIN SPAGHETTI with TOMATO SAUCE
1 - 8 oz. or 1/2 - 16 oz. pkge. Thin Spaghetti
2 onions, chopped
1 clove garlic, chopped
2 tablespoons olive or salad oil
1 No. 2 can tomato juice (2 1/4 cups)
1 can tomato paste (about 1/2 cup)
1 tablespoon sugar
1/2 teaspoon salt
dash pepper
few grains Cayenne pepper
Sauté onions and garlic in oil until golden brown color. Add tomato juice, tomato paste and seasonings. Simmer mixture 1 hour, stirring occasionally. Cook Mueller's Thin Spaghetti as directed on package. To Serve: pour hot tomato sauce over well-drained Spaghetti and sprinkle with grated cheese. Makes 6 servings.

MUELLER'S SEA-SHELLS TUNA BAKE
1 - 8 oz. or 1/2 - 16 oz. pkge. Mueller's Sea-Shells
1 can (7 oz.) tuna fish
1 can condensed cream of mushroom soup
1 1/2 cups (or 1 soup can) milk
1/2 teaspoon salt
dash black pepper
Cook Mueller's Sea-Shells as directed on package side panel and drain. Separate tuna fish into flakes, mix with cream of mushroom soup, milk and seasonings.
Combine Mueller's Sea-Shells and tuna fish mixture in a 2 quart baking dish and heat in a moderate (350°) oven for 20 to 30 minutes. Top with buttered bread crumbs if desired. Makes 6 servings.

MUELLER'S ELBOW MACARONI SALAD & la MUELLER
1 - 8 oz. or 1/2 - 16 oz. pkge. Mueller's Elbows
1 1/2 cups diced celery
1/2 cup cabbage, shredded fine
2 pimentos, chopped
1 green pepper, chopped
1/2 cup mayonnaise
1 teaspoon salt
1/4 teaspoon pepper
1 tablespoon lemon juice
6-8 radishes
Cook Mueller's Elbow Macaroni as directed on package side panel, rinse with cold water, drain and chill. Mix mayonnaise with lemon juice, salt and pepper. Combine chilled Elbows, chopped vegetables and mayonnaise mixture, blending thoroughly. Serve on crisp lettuce leaves and garnish with radish roses and lemon wedges. Makes 6-8 servings.

MUELLER'S READY-CUT WITH LEFT-OVER MEAT
1 - 8 oz. or 1/2 - 16 oz. pkge. Mueller's Ready-Cut
2 tablespoons butter
1 onion, chopped
1 cup left-over meat, ground
1/2 teaspoon salt
1/8 teaspoon pepper
1 No. 2 can tomatoes
1 teaspoon sugar
1/2 cup buttered bread crumbs
Cook Mueller's Ready-Cut as directed on package and drain. Sauté onion in butter until soft. Add tomatoes, meat and seasonings to onion. In a baking dish place alternate layers of Ready-Cut and tomato mixture. Top with bread crumbs. Bake in moderate (375°) oven 30 minutes. Makes 6-8 servings.
MUELLER'S
SPAGHETTI AND MEATBALLS

1 pound ground beef
½ cup fine dry bread crumbs
1 clove garlic, chopped
2 tablespoons parsley, cut fine
2 tablespoons grated Parmesan cheese
2 tablespoons olive or salad oil
1½ teaspoons salt
½ teaspoon pepper
2 eggs, well beaten
¼ cup olive or salad oil
2 onions, chopped
1 clove garlic, chopped
1 No. 2 can tomato juice (2½ cups)
1 can tomato paste (about 3½ cup)
1 tablespoon sugar
½ teaspoon salt
dash pepper
few grains Cayenne pepper
1 - 16 oz. package Mueller's Spaghetti

Mix first nine ingredients thoroughly, kneading with hands. Shape into balls 1 to 2 inches in diameter. Fry in ¼ cup oil until browned. Remove from pan.

Sauté onions and garlic in oil left in skillet. When light brown, add tomato juice, tomato paste and seasonings. Simmer 5 minutes until blended. Return meatballs to mixture and cook slowly for 1 hour. For last ½ hour of cooking, cover pan. Serve hot over well-drained Mueller's Spaghetti which has been prepared according to package directions. Makes 8 servings.
FOR DELICIOUS, ECONOMICAL MEALS!

Every MUELLER PRODUCT is made of the very finest ingredients obtainable.

Among all large-selling macaroni products, only MUELLER’S contains, in addition to top-quality semolina, the very finest FARINA. It is the FARINA that makes MUELLER’S PRODUCTS so full of flavor, so light and easy to digest. And both these select wheats—FARINA and semolina—are rich in body-building protein. So that MUELLER Dinners provide your family with good solid nourishment... enable you to use less meat.

MUELLER’S EGG NOODLES, too, are unique in that they are much richer in eggs. The very finest eggs—bought at the peak of the season in the best egg-producing sections of America. That’s what gives MUELLER’S EGG NOODLES their rich golden color, and their rich delicious flavor.

WHEN YOU SEE MUELLER’S FAMOUS RED, WHITE and BLUE PACKAGE remember it stands for

★ EXTRA FLAVOR! You can taste the difference!
★ EXTRA ECONOMY! MUELLER main dishes save real money!
★ EASE OF PREPARATION! All MUELLER PRODUCTS cook in just 9 minutes! There’s no preliminary work—just drop in boiling salted water!

THIS WEEK — EVERY WEEK — PUT SEVERAL OF THESE DELICIOUS MUELLER PRODUCTS ON YOUR SHOPPING LIST

MUELLER’S

MACARONI SPAGHETTI
EGG NOODLES ELBOW MACARONI
RIB-A-RONI THIN SPAGHETTI
READY-CUT SEA-SHELLS

C. F. MUELLER CO.

JERSEY CITY, N. J. Established 1867