Recipe No. 3

One wonderful dish makes the meal...

Recipe No. 5
Recipe No. 1

CORN-CRISPED CHICKEN

Crisp, juicy, and perfectly greaseless!

DIP...ROLL...POP INTO OVEN

No watching, no turning, no pan to wash . . .

1. Dip 2½ to 3-lb. broiler-fryer Chicken, cut in pieces, in ¾ cup PET Evaporated Milk. “Thin” milk just won’t do!

2. Roll in mixture of 1 cup KELLOGG’S Corn Flake Crumbs, 1 teasp. AC’CENT, 1 teasp. Salt and ½ teasp. Pepper.

3. Place chicken in shallow baking pan lined with REYNOLDS WRAP. (That’s right, no shortening.) Bake in 350 oven (moderate) 1 hour, or until drumstick is tender.

Recipe No. 2

CORN-CRISPED FISH

Oven “fried” — another greaseless delicacy

1. Thaw and separate 1-lb. pkg. Frozen Fish Fillets. Follow directions for Corn-Crisped Chicken (above), but use fish in place of chicken.

2. Bake in 375 oven (high moderate) about 20 minutes, or bake as package directs, until golden brown. Serve with Hot Tartar Sauce (recipe opposite), if desired. Makes 4 servings.

HOT TARTAR SAUCE: Stir ¾ cup PET Evaporated Milk into ¼ cup Mayonnaise or Salad Dressing, a little at a time. Add 2 teasp. finely cut Onion and ¼ cup Pickle Relish, drained. Stir over medium heat until thickened, but do not boil. Makes 1 cup.

HAM AND POTATO SKILLET
1. In 10-inch skillet brown 1-lb. slice ready-to-eat Ham in 1 Tablesp. Butter or Margarine and 1 Tablesp. Brown Sugar. Remove ham, pour off drippings.
2. Mix in same skillet 1 can Cream of Mushroom Soup, ½ cup PET Evaporated Milk (1 small can), ½ cup Water, ¼ cup cut-up Onion, ½ teasp. Salt and ½ teasp. Pepper. Stir in 3 cups thinly sliced, peeled raw Potatoes and 1 cup sliced raw Carrots.
3. Cover, cook over low heat stirring now and then, until vegetables are tender, 35 minutes. Place ham on vegetables. Cover and cook about 10 minutes more. Makes 4 servings.

Recipe No. 4
BEEF STROGANOFF
A gourmet's dish, with a super sauce
2. Add ¼ cup cut-up Onion, 1 teasp. Salt and ¼ teasp. Pepper. Blend in 2 Tablesp. Flour, then ⅔ cups Tomato Juice and 4-oz. can Mushroom Stems and Pieces, drained. Cover, cook over low heat 1 hour, until meat is tender.

Recipe No. 5
TOP-STOVE BEANS AND MEAT BALLS
1. Mix well 1 lb. ground lean Beef, ½ cup PET Evaporated Milk, ⅔ cup soft Bread Crumbs, 1 teasp. Salt and ½ teasp. Pepper. With wet hands, shape into 16 balls.
2. Brown in skillet in 1 Tablesp. hot Shortening with 1 cup sliced Onion. Cover, cook over low heat 10 minutes.
Recipe No. 6

TUNA CASSEROLE
New cheese version ... bakes in 15 minutes

1. Cook 1 1/2 cups broken Noodles in unsalted water. Drain and mix with 1 can Cream of Mushroom or Chicken Soup, 1/2 cup PET Evaporated Milk, 7-oz. can Tuna, drained, 1 cup grated Process American Cheese and 1/2 cup cut-up Onion.

2. Pour into greased 1 1/2-quart baking dish. Top with 1/2 cup broken Potato Chips and, if desired, paprika and more grated cheese. Bake in 425 oven (very hot) 15 minutes, until bubbly hot. Makes 4 servings.

TASTY BEEF CASSEROLE: Use 1 1/2 cups cut-up Dried Beef (4 oz.) or 1 1/2 cups cut-up Corned Beef (12 oz.) in place of tuna.

Recipe No. 7

MUSHROOM SCALLOPED POTATOES
Glorified with a rich cheese sauce

1. In a 2-quart bowl mix 1 can Cream of Mushroom Soup, 1/2 cup grated Process American Cheese, 1/4 cup finely cut Pimiento, 1/2 teasp. Salt and 4-oz. can Mushroom Stems and Pieces, drained.

2. Stir in gradually 1/2 cup PET Evaporated Milk (1 small can) and 4 cups thinly sliced, peeled raw Potatoes.

3. Put into a greased, shallow 1 1/2-quart baking dish. Top with 1/4 cup grated Process American Cheese. Bake in 350 oven (moderate) 1 hour, or until potatoes are tender. Makes 6 servings.


Recipe No. 8

1-2-3 MEAT LOAF
Easiest, tastiest you ever made ... individuals bake quickly

1. Mix in a 1 1/2-quart bowl 1 lb. ground lean Beef, 1 envelope Dried Onion Soup Mix and 1/2 cup PET Evaporated Milk (1 small can).

2. With wet hands, shape mixture into 4 individual meat loaves in a shallow, ungreased baking pan. Bake in 350 oven (moderate) about 30 minutes, or until brown. If desired, shape mixture into a loaf and bake about 50 minutes. Makes 4 servings.

For Variety: Double the recipe and shape into a large loaf. Increase baking time 10 minutes. Serve with Mushroom Scalloped Potatoes for a hearty company meal. Good, too, as meat balls in hot barbecue sauce or patties cooked on the outdoor grill.
Recipe No. 10

BEEF AND POTATO LOAF
Juicy meat loaf bakes right over sliced potatoes

1. Arrange evenly in greased 2-quart baking dish 4 cups thinly sliced, peeled raw Potatoes and 1 Tablesp. cut-up Onion sprinkled with 1 teasp. Salt, 1/2 teasp. Pepper and 1 teasp. Parsley Flakes (can omit).

2. Mix 1 lb. ground lean Beef, 3/4 cup PET Evaporated Milk, 1/2 cup fine Soda Cracker Crumbs or uncooked Rolled Oats, 1/4 cup Catsup or Chili Sauce, 1/4 cup cut-up Onion, 1 teasp. Salt and 1/2 teasp. Pepper. Spread evenly over potatoes.

3. Decorate top with more catsup, if desired. Bake in 350 oven (moderate) 1 hour, until potatoes are tender. Makes 4 servings.

Recipe No. 11

MACARONI AND CHEESE SUPREME
Old-time favorite, glamorous new way

1. Mix in greased 1 1/2-quart baking dish 3 1/2 cups cooked Elbow Macaroni (cook 1 3/4 cups macaroni), 4-oz. can Mushroom Stems and Pieces, drained, and 1/4 cup finely cut Pimiento.


Recipe No. 12

VEAL PARMESAN
Italian specialty, mellow with cheese

1. Turn on oven and set at 350 (moderate). Melt 2 Tablesp. Butter or Margarine in 12 x 8-inch pan in oven.


3. Bake, uncovered, 30 minutes. Meanwhile, mix 1/2 cup PET Evaporated Milk and 1/2 cup Grated Parmesan Cheese.

4. Take veal from oven. Pour 8-oz. can Tomato Sauce around veal. Spoon cheese mixture on veal. Bake 20 to 25 minutes more, until meat is tender. Makes 4 servings.

Recipe No. 13

GRAVY-BAKED PORK CHOPS

When the chops are done, the gravy’s made


2. Pour around the chops a mixture of 1 can Cream of Chicken or Mushroom Soup, 2/3 cup PET Evaporated Milk (1 small can) and 1/3 cup Water.

3. Bake in 350 oven (moderate) 45 minutes, until chops are tender. Stir gravy well. Makes 4 servings.

Tip: Instead of baking, you can cover and cook chops and gravy about 45 minutes over low heat, stirring now and then, until chops are tender.
Recipe No. 1

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