

# TV suppers

Television proves such a never ending source of entertainment with the "spectaculars" now being featured and all the late, late shows, that often the family prefers to eat their Sunday night supper gathered around the TV. Often too friends drop around to join in watching some particular program and this may call for snacks to be served later in the evening.



**LIGHT SNACK**  
 6 eggs  
 ½ cup milk  
 ¼ teaspoon salt  
 1 tablespoon butter  
 4 English muffins  
 (or hamburger buns)  
 Butter  
 1 large avocado  
 Potato chips  
 Ripe Olives  
 Radishes

Beat eggs lightly with milk and salt. Melt 1 tablespoon butter in frying pan. Pour in egg mixture, and cook slowly until set, stirring frequently. Meanwhile split and toast English muffins. Butter generously and cover with scrambled eggs. Cut avocado into halves and remove seed and skin. Slice fruit and arrange over eggs. Serve at once, garnished with potato chips, ripe olives and radishes. Makes 4 servings.

## TURKEY PIZZA PIE

Your favorite hot roll recipe

- Topping:**  
 Olive Oil  
 2 cups chopped cooked turkey  
 1 can (#2) tomatoes, well-drained  
 1 can (6 oz.) tomato paste  
 ¼ cup finely chopped onion  
 1 teaspoon salt  
 ½ teaspoon oregano  
 ½ teaspoon leaf thyme  
 ¼ teaspoon ground pepper  
 ½ lb. Mozzarella cheese, crumbled



Prepare hot roll dough. Pat out ¼ inch thick in ungreased jelly roll pan (15½ x 10½ x 1-inch), bring dough about ½ inch up sides. Brush dough with olive oil; top with turkey. Blend tomato pulp, tomato paste, onion, seasonings; spread over turkey. Top with cheese. Bake in very hot oven (450°F) until edges of dough are brown and cheese bubbly, 15 to 20 minutes. Cut as desired. Makes 24 servings.



## BRUSSELS SANDWICHES

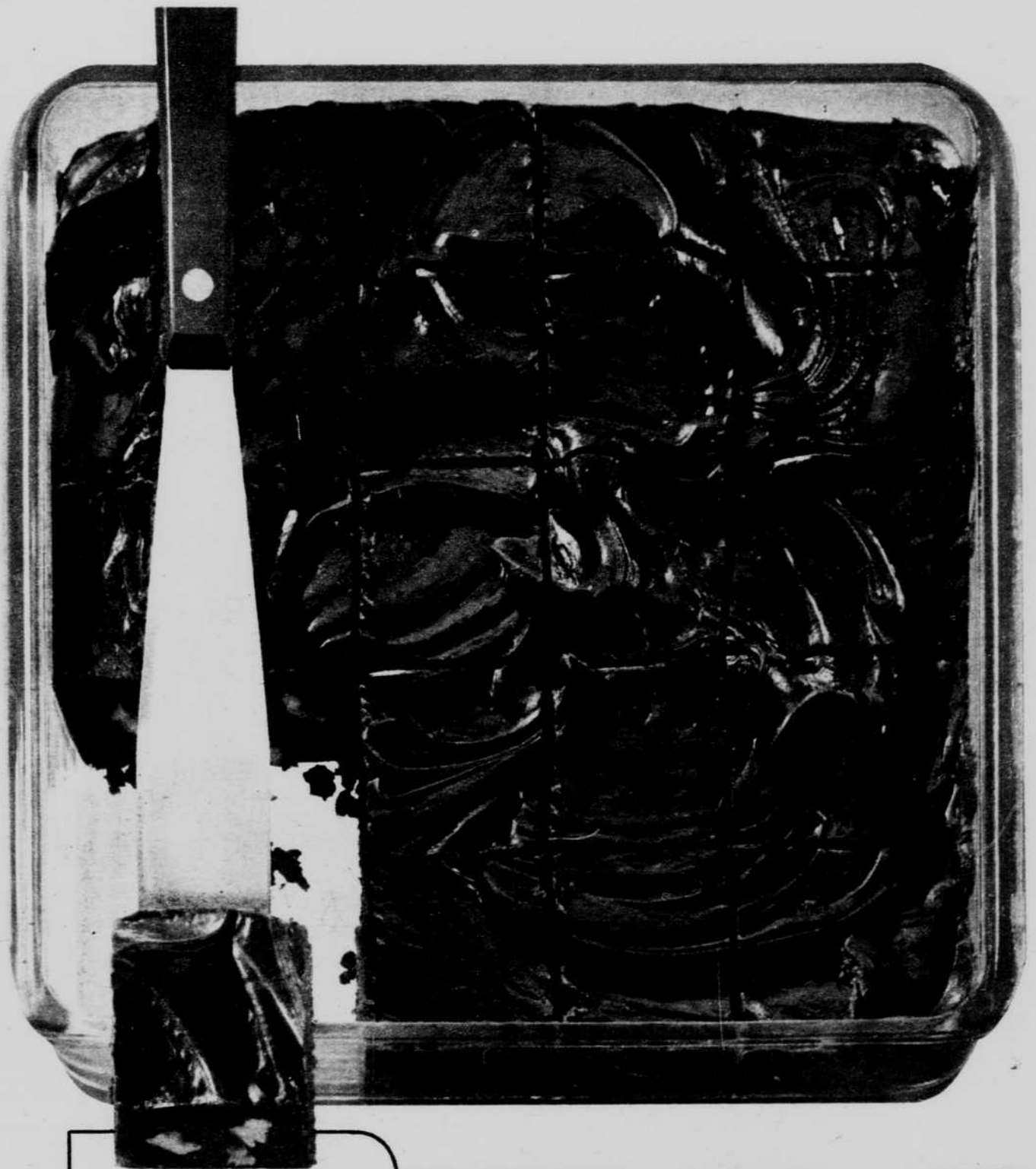
(Makes 4 servings)

- 1 10-ounce package frozen Brussels sprouts  
 12 slices white bread, toasted and buttered  
 1 8-ounce package cream cheese, softened  
 4 lettuce leaves  
 12 slices bacon, cooked and drained

Cook Brussels sprouts following package directions. Drain if necessary. Slice Brussels sprouts. Spread 4 slices toast with half of the cream cheese and top with lettuce. Spread 4 slices toast with remaining cream cheese; top with Brussels sprouts, bacon and remaining 4 slices toast. Arrange over first 4 slices. Garnish with sliced pimiento-stuffed green olives, if desired.

If this isn't  
 the most  
 luscious  
 fudge you've  
 ever made—

**WE'LL  
 EAT IT!**



## NESTLÉ'S MARSHMALLOW CREAM FUDGE\*

BRING to full boil—stir constantly: one 5 to 10 oz. jar marshmallow cream; ½ c. evaporated milk (Nestlé's preferred); ¼ c. butter; 1½ c. sugar; ¼ tsp. salt.  
 BOIL 5 min. over moderate heat, stirring constantly.  
 REMOVE from heat. STIR IN till melted: 12 oz. (2 c.) Nestlé's® Semi-Sweet Chocolate Morsels; 1 tsp. vanilla; ½ c. nuts, chopped (optional).  
 POUR in greased pan 8" x 8" x 2".  
 CHILL well. YIELD: Approx. 2¼ lbs. of chewy, satinsmooth fudge with the richest of all chocolate flavor.

\*P. S. IT'S SO EASY!



NESTLÉ'S MAKES THE VERY  
 BEST CHOCOLATE!