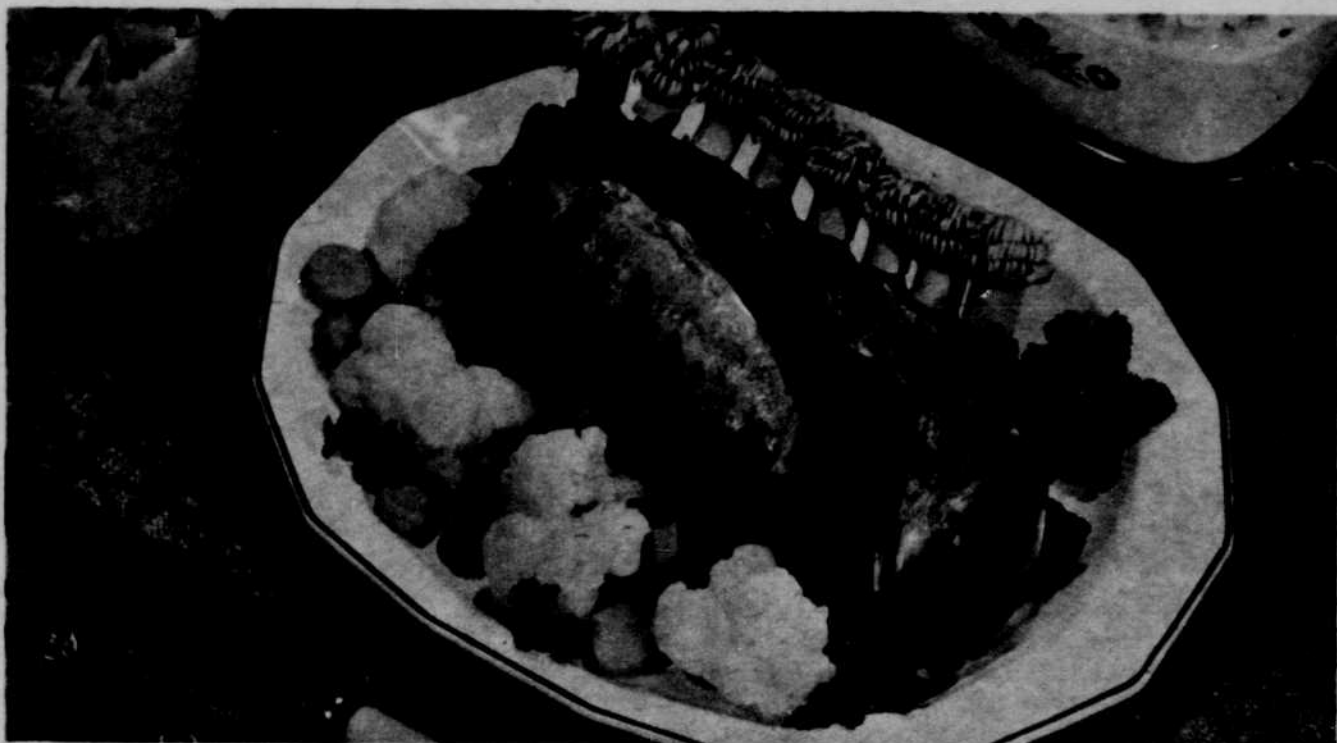


Hearty Main Dishes

FOR BRISK DAYS



PORK LOIN ROAST — APRICOT GLAZE

4 to 6 pound pork loin roast Salt and pepper Apricot Glaze

Have backbone removed from loin. Season. Place fat side up on rack in open roasting pan. Insert meat thermometer so bulb reaches center of thickest part. Do not cover. Do not add water. Roast in a moderate oven (350° F.) 3 to 4 hours, or until meat thermometer registers 185° F. Allow about 35 to 40 minutes per pound for roasting. During the last 20 or 30 minutes of roasting time spread Apricot Glaze over meat and return to oven to finish roasting.

APRICOT GLAZE

½ cup apricot preserves 2 teaspoons dry mustard 2 teaspoons lemon juice

Combine apricot preserves, dry mustard, and lemon juice. Mix thoroughly. Yield: ½ cup glaze.

Fall is nature's most colorful season and it's fun to follow this theme with a color-splashed meal. As an example plan a gay meal around a *savory glazed ham* and complement it with *Fruit Cabbage Au Gratin*. The tasty combination of shredded cabbage and sliced apple are first sauteed in butter, then topped with a savory mixture of shredded Cheddar cheese, egg, sour cream and prepared mustard. Pop this casserole under the broiler to gently brown. Then serve immediately.

Corn is another food with many intriguing ways of serving. You can use it in a hearty chowder with tomatoes or in a delicate souffle. Or you can use some quick frozen limas with corn and toss together with minced onion and French dressing and you've the makings of a delicious salad.

Stuffed Peppers come into their own at this time of year. For a quickie dinner, stuff them with pre-cooked rice, then pour over a topping of melted cheese and serve with crisp bacon slices for an added treat.

The time has come again for *Baked Beans*, now that days are cooler and appetites on the up-grade. And should company drop in, fancy them up a bit with some cider or orange juice, honey, cooked slices of Canadian bacon or bacon chunks and orange slices arranged over the top. Boston never had such beans!

Hungarian Goulash is a real stick-to-the-ribs meal for an autumn evening. Even *meat balls* can be dignified in a casserole with gravy and topped with biscuits. You can make your own meat balls or keep some of the canned meat balls on hand to help out in an emergency. There's even something new and different with *hamburgers*. Top them with a mixture of onion soup mix and sour cream and broil until they are a bubbly golden brown.

Didn't I say that fall was a colorful season?



Make the best

Swedish Almond Buns

this side of Stockholm with

FLEISCHMANN'S YEAST

Real Swedish Buns—light, almondy, more delicious than any you've tasted *unless* you've been to Sweden! And you make them with the best yeast on either side of the Atlantic—Fleischmann's Active Dry Yeast. With Fleischmann's in your bowl your batter rises just right. And this recipe's so easy—only the *one* rising. Get Fleischmann's—the never-fail yeast for all your breads and coffeecakes. It's the yeast prize-winning cooks prefer.

ANOTHER FINE PRODUCT OF STANDARD BRANDS INCORPORATED

SWEDISH ALMOND BUNS *Makes 12 buns*

¾ cup very warm water
1 package or cake
Fleischmann's Yeast,
active dry or compressed
¼ cup sugar
1 teaspoon salt

Measure very warm water into large mixing bowl. Sprinkle or crumble in Fleischmann's Yeast. Stir until dissolved. Add ¼ cup sugar, salt, and half the flour. Beat 2 minutes at medium speed on electric mixer or 300 vigorous strokes by hand. Add egg and softened Fleischmann's Margarine. Blend. Gradually beat in remaining flour until smooth. Mix in ½ cup chopped almonds. Spoon into greased muffin cups filling each

2¼ cups Gold Medal flour
1 egg
¼ cup Fleischmann's Margarine,
softened
¾ cup chopped blanched almonds
3 tablespoons sugar

about ½ full. Combine remaining ½ cup chopped almonds and 3 tablespoons sugar. Sprinkle over tops. Let rise in warm place, free from draft, until doubled in bulk, 50-60 minutes. Bake at 350° F. (mod.) 20-25 minutes or until done.



BROILED HAMBURGER WITH CALIFORNIA DIP

1 pound beef chuck, ground
1 teaspoon salt
¼ teaspoon pepper
¾ cup "California Dip"

Mix meat lightly with salt and pepper. Shape, handling gently, into 6 round patties. Heat broiler about 10 minutes (or follow manufacturer's directions). Arrange patties on cold broiler. Broil about 3 inches from flame allowing 3-5 minutes for each side. After second side is browned, spoon "California Dip" over the patties and broil about 4 minutes until dip is bubbly and browned.

California Dip: Combine 1 pint sour cream and 1 package onion soup mix just as it comes from the package. For one cup of mix use ½ pint sour cream and 3 tablespoons (¾ package) well-blended onion soup mix.

FREE RECIPE BOOKLET! "Yeast Breads—Plain and Fancy." 28 illustrated pages, 73 new recipes. Send to Fleischmann's Yeast, P. O. Box 350, Minneapolis 60, Minn.

