September Suppers!

Savory pork chops . . . Vienna sausages . . . steaks of ham . . . here too are the subtle flavors of autumn. And here they make new-style oven dinners, big on flavor—but easy on your busy September time.

Pork chops get new flavor with apples, raisins, a touch of dark molasses.

PORK CHOP 'N' APPLE CASSEROLE

    4 lean loin pork chops
      Salt
    1 tablespoon shortening
    4 cups sliced tart cooking apples
    ¼ cup raisins
    1 teaspoon grated lemon rind
    ¼ cup dark molasses
    ¼ cup water

Preheat oven to 350°. Sprinkle chops with salt; saute in shortening until brown. Mix together apples, raisins and lemon rind; place in 2-quart greased baking dish. (Save clean-up time . . . line dish with greased foil!) Combine molasses and water; pour over apple mixture. Top with chops. Cover, bake 1 hour. Remove cover, bake ½ hour more.

Serve with string beans or baked onions, gelatin salad, cornbread, Molasses Applesauce Cake.

SURPRISE CHOPS AND BEANS

    1 can (1 lb. 15 oz.) pork and beans
    4 pork chops, cut one-half inch thick
    ¼ teaspoon caraway seed
    ¼ cup apple jelly

Pour beans into greased 1½ quart baking dish. Brown chops and place on top of beans. Stir caraway seed into jelly. Spread on top of chops. Cover; bake at 350° for 35 minutes. Uncover, bake 10 to 15 minutes longer, or until chops are done.

Serve with tomato slices, pineapple in cottage cheese; dinner rolls, apple pie.

PORK AND BEANS VIENNA

    2 cans (1 lb. each) pork and beans
    2 tablespoons minced onion
    1 tablespoon prepared mustard
    ¼ cup chili sauce
    2 cans (4 oz. each) Vienna sausage
      Parmesan cheese, grated

Combine beans, onion, mustard and chili sauce in a casserole. Top with drained Vienna sausage. Sprinkle with cheese. Bake at 375° about 30 minutes. Makes 6 to 8 servings.

For fun, wrap individual servings in foil, bake as directed.

Serve with crisp celery, carrots; olives and cheese squares; thick slices of rye bread; corn on the cob.

STUFFED HAM STEAK IN FOIL

    2 ham steaks, ¼ inch thick
      Whole cloves
    ½ cup finely chopped onion
    ¾ cup finely chopped celery
    2 tablespoons butter
    1½ cups bread cubes
    2 tablespoons chopped parsley
    1 teaspoon salt
    ⅛ teaspoon cinnamon
    1 egg, slightly beaten
      Foil to wrap

Slash fat around ham; stud with whole cloves, set aside. Saute onion, celery in butter 10 minutes. Add bread cubes, parsley, salt, cinnamon, egg; toss lightly.

Place one ham steak in center of large double-thick square of foil; cover steak with stuffing. Top with second ham steak; if necessary hold in place with toothpicks. Bring foil up over ham; seal together in a double fold; fold each end up close to ham. Place on oven rack; bake 25 minutes in 450° oven. Open foil, bake 10 minutes longer. Makes 4 or 5 servings.

Garnish with deviled eggs, pineapple, spiced apricots or peaches. Serve with tomato juice, escalloped potatoes, hot rolls, Pine-Apple Pie.

PORK CHOPS WITH HAM STUFFING

    3 cups soft bread crumbs
    1 cup cooked ham, finely chopped
    ¼ teaspoon salt
    ⅛ teaspoon pepper
    ¼ teaspoon nutmeg
    1 beef bouillon cube
    ¼ cup boiling water
    6 rib chops, 1-inch thick, cut with pockets
    ¼ cup all purpose flour
    ¾ teaspoon salt
      Dash pepper
    2 tablespoons shortening

Combine bread crumbs, ham, salt, pepper, nutmeg. Dissolve bouillon cube in boiling water; pour over mixture, tossing lightly. Stuff pork chops, fasten with toothpicks. Combine flour, salt, pepper; coat chops with mixture. Melt shortening in heavy fry pan; saute chops until well browned.

Place chops in center of 6 double-thick squares of aluminum foil; bring up sides and ends in double folds; place on baking sheet. Bake 1 hour at 450°. Makes 6 servings.
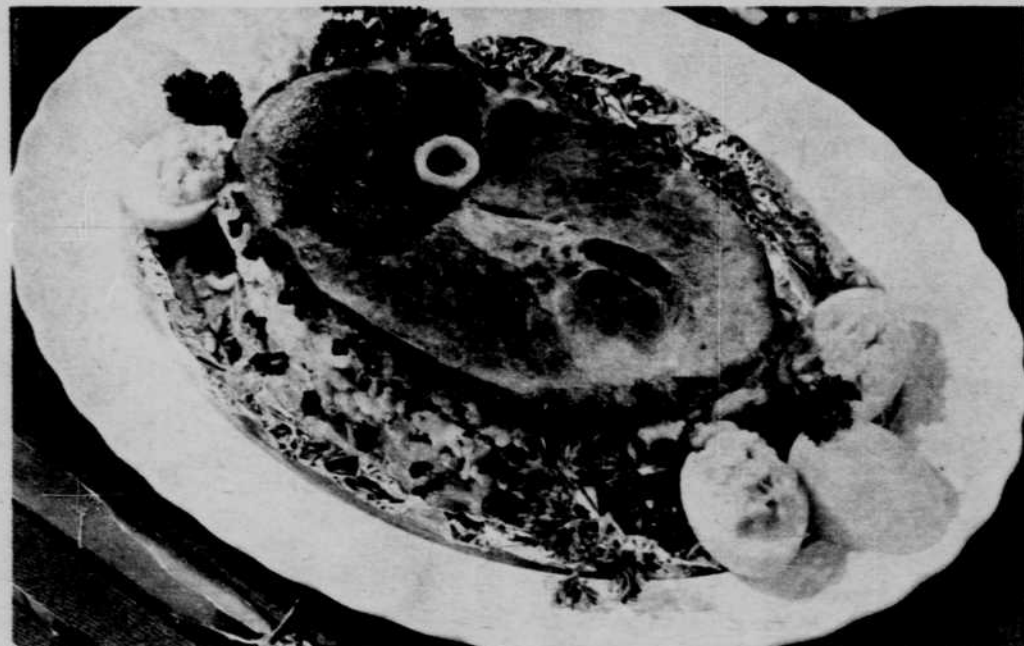
Serve with hot curried peaches, sweet potatoes, tossed salad, Marbapple Ginger Cake.

Pork and Beans Vienna takes minutes to mix and bake . . . taste tangy good!

Pork chops "surprise" the taste with a coat of caraway and apple jelly.

Ham stays moist, tender in its own juices as foil wraps stuffed ham steaks.

A packet of foil preserves every bit of the meat's flavor, juices and tenderness.