

# Lift the lid on new Suppers-in-a-Dish!

## PORK AND BEANS BURGER BAKE

- 1/2 pound ground beef
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 egg
- 1/4 cup soft bread crumbs
- 2 tablespoons shortening
- 1 can (1 lb. 15 oz.) pork and beans

Combine first five ingredients. Form into small balls. Brown in shortening.

Pour pork and beans into buttered casserole. (You'll have easy cleaning if you line the dish with foil!) Add browned meat balls. Bake, uncovered, in moderate oven, 350° for 20 minutes, or until bubbly warm.

For a spicier dish, add your favorite seasoning—catsup, onions, a dash of molasses. Recipe makes 4 to 6 servings.

## SKILLET QUICKIE

- 1 tablespoon butter
- 1/4 cup light molasses
- 1 slice cooked ham (1/2 to 3/4-inch thick)
- 4 slices canned pineapple
- 1 can (16 or 17 oz.) sweet potatoes, sliced
- 2 tablespoons butter
- 2 tablespoons light molasses

Combine butter and molasses in skillet. Add ham and pineapple slices. Cook 8 to 10 minutes, turning pineapple as it browns. Turn ham, then place pineapple slices on top. Add sliced sweet potatoes. Brush potatoes with molasses and butter; let brown while ham cooks on second side. Serves 4.

Some cook quickly, some bake long and lazily  
... each one serves up "best of all"!

## CORN BEANIE CASSEROLE

Prize Winner in 9th Grand National Bake-Off

- 1/2 pound bacon
- 1 cup (2 bunches) chopped green onions, including tops
- 3 cans (1 lb. each) pork and beans
- 1/2 cup chili sauce
- 1/3 cup firmly packed brown sugar
- 1 teaspoon Worcestershire sauce
- 1/4 teaspoon dry mustard
- 2 drops Tabasco sauce

### Biscuits:

- 1 1/2 cups sifted all purpose flour
- 1/2 cup corn meal
- 3 teaspoons double-acting baking powder
- 2 teaspoons sugar
- 1 teaspoon salt
- 1/4 cup shortening
- 3/4 cup milk

Fry bacon until crisp; crumble. Saute onions in 2 tablespoons of bacon fat. Combine with beans and seasonings in 2-quart casserole.

Bake at 350° for 45 minutes, stirring occasionally. Increase temperature to 425°. Top with Corn Meal Biscuits. Bake for 15 to 20 minutes until deep golden brown.

**Corn Meal Biscuits:** Sift flour with corn meal, baking powder, sugar and salt into mixing bowl. Cut in shortening until fine. Add milk; stir until dough clings together. Knead lightly on floured surface, about 10 strokes. Roll out to 1/2-inch thickness. Cut with 2-inch round cutter. Serves 8 to 10.

## ONE-STEP BEEF PIE

Prize Winner in 9th Grand National Bake-Off

- 3 cups sifted all purpose flour
- 1 1/2 teaspoons salt
- 1 cup shortening
- 3/4 to 1 cup water

### Filling:

- 1 1/2 pounds round steak, cut into 1-inch pieces
- 3 medium onions, sliced (about 1 cup)
- 3 cups sliced potatoes
- 1 1/2 cups diced carrots
- 1 1/2 cups water
- 3 tablespoons flour
- 2 teaspoons salt
- 1/2 teaspoon pot herbs
- 1/8 teaspoon pepper
- 1 1/2 teaspoons meat extract
- 1 teaspoon Worcestershire sauce

Sift flour with salt into mixing bowl. Cut in shortening until particles are fine. Sprinkle water over mixture, stirring lightly with fork until dough holds together.

Divide dough into two portions, one twice as large as the other. Roll out larger portion on floured surface to fit a 12 x 8 x 2-inch baking dish or a 3-quart casserole; fit loosely into baking dish.

**Meat 'n Vegetable Filling:** Place steak in bottom of pastry-lined dish. Top with onions, potatoes and carrots. Combine water, flour, salt, pot herbs, pepper, meat extract and Worcestershire sauce. Pour over meat and vegetables.

Roll out remaining dough to fit top of baking dish. Cut slits for escape of steam. Place over filling; seal and flute. Bake at 400° for 30 minutes, then at 350° for 1 1/2 hours to 2 hours, until meat is tender. You'll have servings for 8.



Meat 'n potatoes with vegetables too, bubble under a flaky crust of One-Step Beef Pie.



Skillet ham and sweet potatoes go to supper in minutes, all glazed and buttery: This dish you must try!



Browned meatballs mix and bake with beans for 20 minutes—then serve up proud and hearty.



Corn meal biscuits top a South-of-the-border way with pork and beans. A big, big recipe!