

Brighter meals ahead!

With the arrival of that first seed catalog, how quickly we tire of winter and hope for spring! Even the hearty meals that nourished cold-weather appetites are no longer satisfying—we crave a sunny touch of spring. When this "spring fever" hits your home, try one of these recipes.

COMPANY-BAKED FRANKS

- ½ cup sharp processed cheese spread
- 2 tablespoons finely chopped onion
- 2 tablespoons finely chopped green pepper
- ½ teaspoon Worcestershire sauce
- Dash cayenne
- ¼ teaspoon dry mustard
- 8 frankfurters
- 8 strips bacon (thinly sliced)

COMPANY BAKED BEANS:

- ¼ cup dark molasses
- ½ cup brown sugar
- ½ teaspoon monosodium glutamate
- 2 teaspoons prepared mustard
- 2 cans pork and beans
- 1 large onion, cut in quarters

Preheat oven to 400°. Combine cheese, onion, green pepper and seasonings; blend thoroughly. Split franks lengthwise almost all the way through. Spread centers with cheese mixture; fold edges together. Wrap each frank in a bacon strip; fasten with toothpicks.

Combine molasses, brown sugar, monosodium glutamate and mustard; stir into beans. Place in four buttered individual casserole dishes. (Make them from doubled foil, shaped over a dish). Tuck an onion quarter into each. Place franks on top of beans in each dish. Bake 30 minutes or until bacon is crisp. Serves four.

PORK AND BEANS WITH BBQ FRANKS

(Not Illustrated)

- 2 cans (1 lb. 15 oz.) pork and beans
- 2 lbs. franks or wieners

BBQ SAUCE:

- 1 cup tomato catsup
- 2 cups water
- ½ cup Tarragon vinegar
- ¼ cup Worcestershire sauce
- 4 tablespoons A-1 sauce
- 2 teaspoons salt
- 4 dashes Tabasco
- 1 teaspoon chili powder

Grease two 1½-quart casseroles. Pour in pork and beans; top with franks or wieners. Combine all ingredients for the sauce, stirring well. Pour over franks and beans. Bake 1 hour at 350°. Makes 8 servings.

CANADIAN BACON WITH ORANGE-MOLASSES GLAZE

- 3 or 4-lb. roll Canadian bacon
- ¼ cup water
- Orange slices
- Whole cloves
- ½ cup light molasses
- ½ cup orange juice
- ¼ cup sugar
- ¼ teaspoon dry mustard

Preheat oven to 350°. Place bacon in shallow baking dish; add water. Cover and bake 20 minutes. Remove from oven. Cut thin orange slices in half; attach to bacon with whole cloves. Mix together molasses, orange juice, sugar and mustard. Pour over bacon roll. Bake, uncovered, basting frequently, one hour or until tender. Makes 8 servings.

If you want to use the canned, 1-pound bacon, cut recipe in half. Makes 4 servings.



Foretell a summery picnic with franks (wrapped in cheese and bacon) and beans—"company baked" with lots of seasoning.



Let mugs of hot soup take care of winter; promise spring with Standing Bean Salads. They're so peppery and green peppery!



Bright idea with Canadian bacon: bake it like ham, a bright-flavored glaze. Serve for breakfast or weekend suppers!



Old favorite, new flavor! Here's company-good spaghetti made (meatless) with shrimp. And it's a casserole — no last-minute work.

EARLY SPRING POTATO SALAD

(Not Illustrated)

- 4 medium potatoes, cooked
- 4 slices cooked bacon
- ¼ cup chopped onion
- ¼ cup chopped green pepper
- ¼ cup vinegar
- 2 tablespoons sugar
- ½ teaspoon mustard
- 1 teaspoon celery salt
- ¼ cup water

Place potatoes (cubed) in baking dish. Cook onion and pepper in bacon drippings. Add all ingredients to potatoes; toss lightly. Cover and bake at 350° for 30 minutes.

Serves 4-6. Serve with hot dogs or hamburgers, pork and beans, fresh fruit.

STANDING BEAN SALAD

- 1 can (1 lb.) pork and beans
- ½ cup chopped celery
- ½ cup chopped cucumber
- ¼ cup chopped onion
- 1½ teaspoons vinegar
- ½ teaspoon salt
- Dash of pepper
- 4 green peppers
- 1 small pkg. cream cheese

Lightly mix all ingredients except green peppers and cream cheese. Chill. Hollow out centers of peppers. Divide cream cheese; spoon to bottom of peppers. Top with chilled salad; stand on crisp salad greens. Serve with cold meat sandwiches, relishes; makes 4 servings.

SPAGHETTI CASSEROLE

- 1 tablespoon salt
- 8 oz. spaghetti (about 4 cups cooked)
- 4 quarts boiling water
- 2 tablespoons butter or margarine
- ¼ cup salad oil
- ¼ cup finely chopped onion
- ¼ cup chopped green pepper
- 1 clove garlic, minced
- 1 bay leaf
- ½ teaspoon oregano
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 tablespoon sugar
- 1 8-oz. can tomato sauce
- 1 6-oz. can tomato paste
- 2 5-oz. cans shrimp, drained and cleaned
- ¼ cup grated Parmesan cheese

Add salt, spaghetti to boiling water; cook until tender, stirring occasionally. Drain and rinse. Melt butter in saucepan; add salad oil. Add onion, green pepper, garlic; sauté until tender. Add bay leaf, oregano, salt, pepper, sugar, tomato sauce and paste; simmer 7-10 minutes. Add shrimp and cooked spaghetti.

Shape casserole from double-thick square of foil around a 2-quart bowl. Pour spaghetti-shrimp mixture into greased foil casserole. Sprinkle grated Parmesan cheese over top. Place on baking sheet. Bake 30 minutes at 350°. Makes 4-6 servings. Add individual tossed salads, Italian dressing; crisp garlic bread; cheesecake for dessert!