

## PARISIAN OMELET

- 8 ounces elbow macaroni 15 cup crumbled, cooked bacon (6 slices) 3 tablespoons butter 14 cup enriched flour 1 cup milk
- 4 eggs, separated teaspoon salt 1/2 teaspoon pepper 1/4 cup finely chopped green pepper

Cook macaroni in boiling salted water until tender, for 7 minutes. Drain. Cook bacon in skillet. Melt butter in saucepan over low heat. Blend in flour. Remove from heat and stir in milk. Return to heat. Heat to boiling and boil one minute, stirring constantly. Beat egg whites until stiff but not dry. Add salt and pepper to yolks and beat until thick and lemon-colored. Fold white sauce into beaten egg yolks. Combine egg yolk mixture, macaroni, bacon and green pepper. Fold egg whites into macaroni mixture. Drain all but 1 table-spoon bacon drippings from skillet and heat slightly. Spread omelet mixture evenly in skillet. Cook over moderate heat for 10 minutes. Then bake in moderate oven (350°F.) 15 minutes or until top is dry and light brown. Serve immediately. Makes 4 to 6 servings.

## VIENNESE STEW

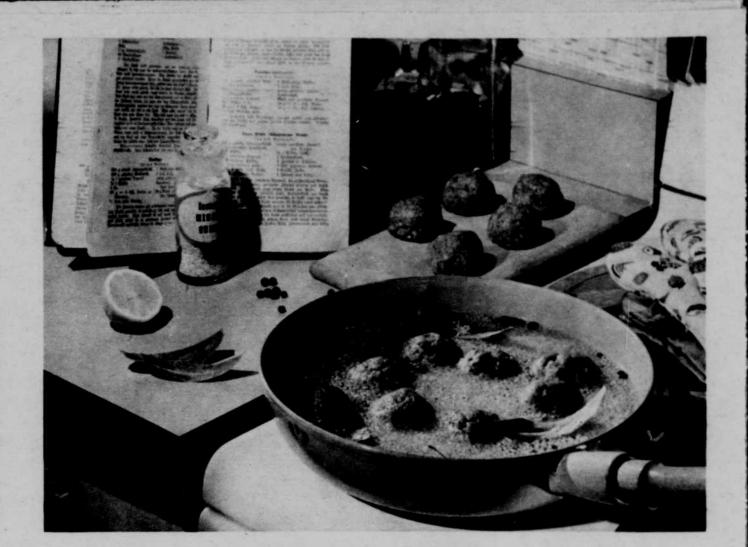
- 2 tablespoons fat
- cup enriched flour
- teaspoon salt
- teaspoon pepper pound veal stew meat
- cups water bay leaf

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- 1/4 cup chopped onion
- sauce 1/4 teaspoon Tabasco sauce
- 1/2 teaspoon salt 2 cups sliced carrots (about 4)
- 4 ounces elbow macaroni

Heat fat in skillet. Mix flour, salt and pepper. Dip meat in flour mixture and brown well in skillet. Add water, bay leaf, onion, celery, Worcestershire sauce, Tabasco sauce and ½ teaspoon salt. Cover and simmer until meat is tender (about 1½ hours). Add carrots and elbow macaroni. Simmer 30 min. longer. Serves 4.

- 1/4 cup chopped celery leaves 1 teaspoon Worcestershire



## **KOENIGSBERGER KLOPS**

- cups water tablespoons instant minced onion
- tablespoons lemon juice
- bay leaves whole allspice
- peppercorns

- teaspoons salt

## pound ground lean beef 1/2 teaspoon pepper eggs tablespoon cornstarch

slices bread

- 3 tablespoons butter
  - Hot buttered noodles

Heat water to boiling. Add 1 tablespoon instant minced onion, lemon juice, bay leaves, allspice, peppercorns and 1 teaspoon salt; boil 15 minutes. Meanwhile, soak bread in a little water. Squeeze out excess water and mix bread with beef, remaining 2 tablespoons instant minced onion, 1 teaspoon salt, pepper, 1 whole egg and 1 egg white. Shape into 2-inch balls. Drop into boiling seasoned liquid and cook, turning occasionally, for 15 minutes; remove meat balls. Measure liquid, adding if necessary enough water to make 2 cups. Mix cornstarch with a little cold water; stir into hot liquid and cook until thickened. Add butter and remaining beaten egg yolk, stirring briskly. Do not permit sauce to boil after egg yolk is added. Return meat balls to gravy. Serve over hot buttered noodles. Serves 6.



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