

CHEESE BROCCOLI CASSEROLE

½ cup cheese spread
10-ounce package frozen broccoli spears

¾ cup (½ can) condensed cream of mushroom soup
2 tablespoons finely chopped onion
Paprika

Cook broccoli until almost tender. Drain. Spread in buttered 8-inch shallow pie pan. Mix together cheese spread, soup and onion. Pour sauce over broccoli. Sprinkle with paprika. Bake in a moderate oven (350°F.) 15 to 20 minutes. 4 servings.



PINEAPPLE PINK CHIFFON PIE

CRUST:
1½ cups graham cracker crumbs, finely rolled

¼ cup sugar
½ cup flaked coconut
¼ cup softened butter or margarine

Thoroughly blend graham cracker crumbs, sugar, coconut and softened butter. Press firmly against bottom and sides of a 9-inch pie plate. (The easy way is to use an 8-inch pie plate.) Bake in a moderate oven (375°F.) 8 minutes. Cool.

FILLING:
3-ounce package strawberry-flavored gelatin
1 envelope unflavored gelatin

1½ cups boiling water
1 pint heavy cream
1 pound 4½-ounce can crushed pineapple, well-drained

Dissolve both gelatins in boiling water. Chill until syrupy. Whip cream. Continue beating, adding gelatin gradually. Fold in pineapple. Pile into crust. Chill. Garnish with whipped cream and toasted coconut if desired. Chill until firm. Serves 6 to 8.

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