On The Front Burner

(Continued from page 6B) FRENCH ONION SOUP

4 large onions, thinly sliced 1/4 cup butter or margarine

3 10 1/2 oz. cans condensed beef broth 1 teaspoon worcestershire sauce

2 tablespoons grated parmesan cheese

1/2 teaspoon salt

Dash of pepper 2 french or hard rolls, sliced and toasted

Cook onions in butter until lightly browned, about 20 minutes. Add broth and worcestershire sauce. Bring to boiling. Season with salt and pepper. Pour soup in bowls and flat toast slices atop. Sprinkle toast with cheese and place under broiler until cheese melts. Serves 4-6. 168 calories per serving.

HAMBURGER CASSEROLE

1 lb. hamburger 1 medium onion, chopped

Shortening 2 cups whole kernal corn

2 cups green beans 1 10 or 12 oz. can tomato sauce or tomato juice, or canned tomatoes chopped finely-Salt to taste

1 can refrigerator biscuits or your favorite biscuits

Brown hamburger and onion in small amount of shortening; drain off excess shortening. Heat corn and beans in separate pan; drain off excess liquid. Combine ham-burger mixture with bean mixture; add tomato sauce and salt. Pour into baking dish; top with biscuits. Bake according to package directions for biscuits. May make favorite biscuits, if desired. Leftover fresh corn and beans may be substituted for canned corn and beans. Yield: 10 servings.

VACATION CASSEROLE

2 tablespoons butter 2 cups hot cooked rice

1/2 lb. cheddar cheese

l cup milk

1/2 teaspoon salt

1 teaspoon worcestershire sauce 1 1/2 cup chicken or meat, cooked and diced

l cup peas, drained

1 4-oz. can mushrooms, drained (optional)

l cup potato chips (optional) Add butter to rice; mix. Combine cheese, milk, salt and worcestershire sauce; cook over low heat for 3 minutes. Place 1/3 of the rice in greased 2-quart casserole; add 1/2 of the chicken. Add 1/2 of the peas; add 1/2 of the mushrooms. Repeat layers, ending with rice; pour cheese mixture over top. Top with potato chips. Bake at 350 degrees for 45 minutes. Yield: 6-8 servings.

BEEF AND LIMA BEAN DIN-NER

1 lb. ground beef

1 medium onion, chopped 2 cups cooked lima beans, drained

12 buttermilk biscuits 3/4 cup barbecue sauce, or ket-

chup 1 cut (4 oz.) shredded sharp ched-

dar cheese Cook ground beef and onion in a large skillet until meat is browned, stirring often to crumble; drain off drippings. Stir in lima beans and barbecue sauce or ketchup; heat until bubbly. Spoon meat mixture into a lightly greased shallow 2-quart casserole; sprinkle with cheese. Place biscuits on top of overlapping asserole



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129

1/2 gal.