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A&P COUPON

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On The Front Burner

(Continued from page 4B)

Combine beef, oats, salt, pepper and milk. Mix well and shape into four large patties. Brown in skillet. Top each patty with a ham slice and a cheese slice. Place the cook-ed noodles in a 2 quart baking dish. Pour gravy over top. Arrange the patties over noodles and sprinkle with parmesan cheese and paprika. Bake at 350° for 20 minutes.

TRIPLE-TREAT LOAF

- 2 lbs. lean ground beef 3 eggs, beaten
- 1/2 cup quick oats 1/2 cup tomato juice
- 2 tablespoons chopped fresh
- parsley 1/2 teaspoon oregano
- 1/4 teaspoon pepper

3 slices mozzarella cheese, halved

Combine first nine ingredients and blend very well. On a sheet of foil, press meat out to form a 12x10 inch rectangle. Arrange ham slices on top, leaving a small margin around outer edge. Sprinkle with shredded cheese. Starting from short end, roll up meat using foil to lift. Seal edges and ends. Place roll seam side down in a 13x9 inch baking dish. Bake at 350°F for 1 hour 15 minutes. Arrange cheese slices on top and return to oven for 5 minutes longer, or until cheese melts. Remove from oven and allow to set for 5 minutes before slicing. (The slices will appear pink in the middle from the ham slices.) NOTE: For a less crusty surface cover during first half hour of baking.

NO-BAKE MEATLOAF

- 2 beef bouillon cubes
- 3 1/2 oz. box lemon gelatin
- 1/4 cup finely chopped green pep-

- 12 oz. can corned beef
- 3 tablespoons prepared mustard

Combine 3/4 cup water, salt and bouillon cubes in a saucepan. Bring to a boil. Stir in oats and gelatin and remove from heat. Stir until gelatin and bouillon cubes are dissolved. Cool. Cut corned beef into very thin slices. Stack slices and cut through again, resulting in very thinly chopped pieces. Combine with onion, mustard and celery seed, mixing lightly with fork. Beat oatmeal-gelatin mixture at high speed of an electric mixer for a few seconds. Add ice water and beat again. Add about a fourth of the corned beef mixture at a time, beating on high speed after each addition. When very well mixed, stir in green pepper with a fork and pour into a buttered 1 quart baking dish or ring mold. Refrigerate until firm. Serve on a lettuce leaf with crackers.

- **CRUSTY OATMEAL QUICHE** 1 1/3 cup oats 1 1/2 tablespoons grated parmesan
- 1/4 cup melted butter
- 1/2 cup milk or light cream
- 3/4 cup shredded Swiss cheese



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Each of these advertised items is required to be readily available for sale at or below the advertised price in each A&P Store, except as specifically noted in this ad.

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