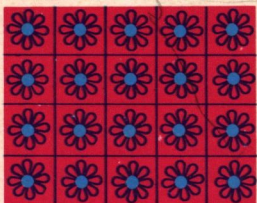
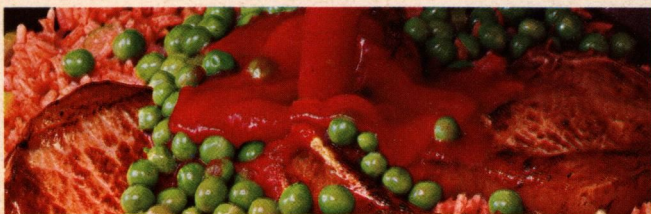
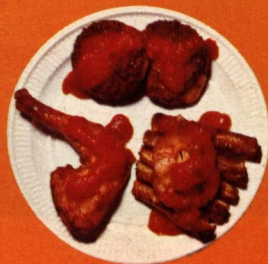




# WINNING RECIPES

from the  
Hunt'sauce ads







## How these Winning Recipes can win new praise for you

Of all the popular dishes featured in Hunt'sauce magazine ads, these have won the most praise from homemakers — *and* their families — *and* their guests. They are therefore the most likely recipes to win new praise from *your* family, *your* guests. Some of these dishes are extra quick to fix. Some are extra economical, some so easy they almost fix themselves. But all have one thing in common. They all have the extra good taste you get with Hunt'sauce.

Millions of women keep several cans of Hunt'sauce handy on their pantry shelf because it's such a convenient help in so many ways: it can add thickness or moistness or color as desired — and it always adds

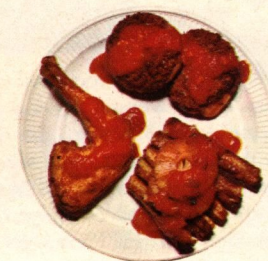
appetizing tomato taste. There are three Hunt'sauces:

— **Regular**, the famous good, thick sauce from red, vine-ripened summer tomatoes. Kettle-simmered and perfectly seasoned with Hunt's own blend of herbs and spices. Your choice of 8 oz., 15 oz. or 29 oz. can sizes.

— **with Mushrooms**, giving you the luxury of succulent mushroom pieces conveniently added right in. In the handy 8 oz. can.

— **with Cheese**, brimming with the unique, subtle flavor and aroma of real aged Romano cheese. In 8 oz. cans.

**Try all three!** And — Hunt is developing still more new Hunt'sauce varieties. You'll be seeing them at your grocer's soon!



## INDOOR - OUTDOOR BARBECUES



### *Spareribs "Aloha"*



*In pineapple sweet-and-sour sauce—colorful and delicious!*

- 3 lbs. (2 strips) lean spareribs
- Salt and pepper
- ½ cup finely diced onion
- ¼ cup diced green pepper
- 2 (8-oz.) cans Hunt'sauce
- 1 Tablesp. Worcestershire sauce
- ½ cup cider or wine vinegar
- 1 (No. 2) can pineapple tidbits  
(use tidbits and syrup)
- ¼ cup brown sugar
- ½ tsp. dry mustard

Cut between every third rib, about half-way through the strip; sprinkle with salt and pepper. Place in shallow roasting pan. Bake in moderate oven (350° F.), 1¼ hours. Carefully drain off all excess fat. While ribs are roasting, mix remaining ingredients and let stand to blend flavor. Pour over ribs after 1¼ hours baking. Bake 45 to 50 minutes longer, basting frequently to coat the ribs with the flavorful sauce. Makes 4 servings.



## BBQ Burgers

Combine 1½ lbs. lean ground beef, ½ cup bread crumbs, ½ cup chopped onion, 1 egg, ¼ (8-oz.) can Hunt'sauce with Mushrooms, 1 teasp. salt, ¼ teasp. pepper. Shape into 12 flat patties; top 6 patties with shredded cheese, cover with remaining patties. Press edges of patties

together. Grill over hot coals or cook in skillet, basting with remaining ¾ can Hunt'sauce with Mushrooms to which has been added ¼ teasp. chili powder, ½ teasp. Worcestershire, 2 teasp. sugar, and ¼ teasp. salt. Serve remaining sauce over the burgers.

## Versatile BBQ Sauce

Cook ½ cup finely chopped onion in ¼ cup Wesson Oil until soft. Add 2 (8-oz.) cans Hunt'sauce with Cheese, ¼ cup brown sugar, 2 Tablesp. vinegar, 1 teasp. prepared mustard, 1 teasp. salt,

and ¼ teasp. pepper. Simmer 10 minutes. Use as a barbecue sauce, marinade, or basting sauce either on barbecue grill or in oven. Good on poultry, beef, and pork.

## Skillet Chicken Barbecue

*Real barbecue flavor without lighting a fire!*

- 1 (2- to 3-lb.) chicken for frying, cut up
- ⅔ cup flour
- 1 teasp. salt
- ½ teasp. pepper
- ½ teasp. garlic salt
- ½ cup Wesson Oil
- 1 cup water
- 1 Tablesp. brown sugar
- 1 Tablesp. minced onion
- 2 Tablesp. vinegar
- 1 teasp. Worcestershire sauce
- 1 (8-oz.) can Hunt'sauce

Combine flour, salt, pepper, and garlic salt in paper bag. Shake 3 or 4 pieces of chicken in the bag at a time to coat evenly. Heat Wesson Oil in a heavy skillet; brown chicken. Drain off oil, if necessary. Combine remaining ingredients; pour over chicken. Cover skillet and simmer 30 to 40 minutes. Makes 4 to 5 servings.

## The International Touch

### Mediterranean Spaghetti

*The clam sauce makes it great...and different*

- 1 onion, chopped
- 1 clove garlic, minced
- 2 Tablesp. Wesson Oil
- 2 (8-oz.) cans minced clams  
or 3 (4-oz.) cans shrimp, drained  
and cut up
- 2 (8-oz.) cans Hunt'sauce
- 2 Tablesp. lemon juice
- 1 Tablesp. chopped parsley
- ¼ teasp. rosemary
- ¼ teasp. thyme
- 8 oz. spaghetti, cooked and drained
- Grated Parmesan cheese

Lightly brown onion and garlic in Wesson Oil in skillet. Add clams, Hunt'sauce, lemon juice, parsley, rosemary, and thyme. Simmer 20 minutes. Serve over cooked spaghetti; sprinkle with Parmesan cheese. Makes 4 to 6 servings.

## Stuffed Cabbage Rolls

*A European favorite—cabbage rolls in a sweet-tart sauce*

- 1 lb. ground beef
- ¼ lb. ground pork
- 2 teasp. salt
- ½ teasp. pepper
- ¾ cup cooked rice
- 1 small onion, grated
- 2 (8-oz.) cans Hunt'sauce
- 12 large cabbage leaves
- ¼ cup brown sugar
- ¼ cup lemon juice or vinegar

Combine meat, salt, pepper, rice, onion, and one can Hunt'sauce. Blanch cabbage leaves by covering them with boiling water for 3 to 4 minutes; drain. Place equal portions of meat mixture in center of each cabbage leaf. Fold ends over, roll up, and fasten with toothpicks. Mix remaining can of Hunt'sauce with brown sugar and lemon juice; pour over rolls. Simmer, covered, 30 minutes, basting occasionally; uncover and continue cooking 30 minutes. Makes 6 servings.



## Spaghetti with meat balls

*Well-seasoned meat balls simmered in a rich-tasting tomato sauce*

- 1 lb. lean ground beef
- 2 eggs, beaten
- 1/4 cup minced onion
- 3/4 cup fresh bread crumbs
- 1 clove garlic, crushed
- 2 Tablesp. minced parsley
- 3/4 teasp. salt
- 3 (8-oz.) cans Hunt'sauce with Mushrooms
- 2 Tablesp. Wesson Oil
- 3/4 cup hot water
- 1 teasp. oregano
- 1/2 teasp. basil
- 1/2 teasp. salt
- 1/4 teasp. pepper
- 8 oz. spaghetti, cooked and drained

Mix first 7 ingredients with 1/4 cup Hunt'sauce with Mushrooms. Form into 16 balls. Brown in Wesson Oil in skillet; drain off fat. Add remaining Hunt'sauce with Mushrooms, water, oregano, basil, salt, and pepper; stir to blend. Cover and simmer 15 minutes; uncover and simmer 15 more minutes. Serve over hot spaghetti. Makes 4 servings.

## Spaghetti with meat sauce

*A rich, meaty sauce prepared in less than an hour*

- 1 lb. lean ground beef
- 3/4 cup chopped onion
- 1 clove garlic, minced
- 3 (8-oz.) cans Hunt'sauce with Cheese
- 1 cup water
- 2 teasp. Worcestershire sauce
- 1 teasp. salt
- 1/2 teasp. basil
- 1/2 teasp. oregano
- 8 oz. spaghetti, cooked and drained

Brown beef in skillet over medium heat. Add onion and garlic and cook until tender. Drain off excess fat. Add remaining ingredients except spaghetti; simmer 45 to 50 minutes. Serve sauce over cooked spaghetti. Makes 4 to 6 servings.



## Around-the-world burgers

*Five fascinating variations on an easy basic mixture*

### BASIC BURGER

- 1 lb. lean ground beef
- 1/4 cup fine bread crumbs
- 1/4 cup minced onion
- 1/2 teasp. salt
- 1/8 teasp. pepper
- 1 (8 oz.) can Hunt'sauce

Combine first 5 ingredients with 1/4 cup Hunt'sauce. Mix well. Shape into 4 large patties. Brown on both sides; remove excess fat. Simmer in one of the following sauces for an international flavor. Makes 4 servings.

### GERMAN BURGERS:



Combine remaining Hunt'sauce, 1/4 cup vinegar, 1/3 cup water, 5 whole cloves, and 5 gingersnaps, crumbled. Pour over hamburgers and simmer for 15 minutes.

### MEXICAN BURGERS:



Combine remaining Hunt'sauce with 1 can kidney beans, 1/4 cup chopped onion, and 1 teasp. chili powder. Pour over burgers and simmer 15 minutes. Just before serving, sprinkle burgers with shredded Cheddar cheese.

### SWEDISH BURGERS:



Combine remaining Hunt'sauce with 1/2 cup white wine, 1/4 teasp. nutmeg, and 1 Tablesp. sugar. Pour over burgers and simmer for 20 minutes.

### ITALIAN BURGERS:



Combine remaining Hunt'sauce with 1/4 teasp. oregano, 1/4 teasp. basil and 1/4 cup water; pour over burgers. Top each burger with a slice of Mozzarella cheese. Simmer for 15 minutes.

### WESTERN BURGERS:



Combine remaining Hunt'sauce with 1 teasp. Worcestershire sauce, 1/4 teasp. salt, 1/4 cup water, and 1 small can sliced ripe olives. Pour over burgers and simmer for 15 minutes.



## Hungarian Pot Roast

*Long cooking blends the flavors in an old-fashioned way*

- 1 (3- to 4-lb.) lean chuck or rump roast
- 1½ tsp. paprika
- 2 tsp. salt
- ¼ tsp. pepper
- 2 Tablesp. Wesson Oil
- ½ cup water
- 1 bay leaf
- 8 to 10 small white onions, whole
- 8 small carrots
- 2 (8-oz.) cans Hunt'sauce with Mushrooms
- 1 clove garlic, minced
- ½ tsp. onion salt
- 2 Tablesp. parsley, minced
- 1 cup sour cream (optional)

Trim excess fat from meat. Sprinkle meat with paprika, salt, and pepper. Brown in hot Wesson Oil in Dutch oven or large pan. Add water and bay leaf; cover and simmer 2 hours or until meat is tender. Skim off fat. Place onions and carrots around meat. Add



Hunt'sauce with Mushrooms, garlic, and onion salt. Cover and simmer 60 minutes or until vegetables are done. Add parsley. Just before serving, remove from heat and gradually stir in sour cream if desired. Serve with cooked noodles. Makes 6 to 8 servings.

## QUICK HOMEMADE CHILI

*Tastes as if it took much longer to fix. Hearty!*

- 1 lb. lean ground beef
- 1 small clove garlic, minced
- ½ cup chopped onion
- ½ cup chopped green pepper
- 1 (15½-oz.) can small red beans or kidney beans, undrained
- 2 (8-oz.) cans Hunt'sauce
- 1 tsp. salt
- 1 to 2 tsp. chili powder

Brown beef and garlic until meat loses its red color; pour off excess fat. Add remaining ingredients and stir. Simmer, stirring occasionally, until chili is desired thickness, about 30 minutes. Makes 4 servings.

## hearty family fare

### Captain Tom's fish bake

*You add exciting color and flavor to plain fish fillets*

- 1 cup chopped onion
- ½ cup chopped celery and tops
- ½ cup chopped parsley
- 1½ lbs. fish fillets
- Wesson Oil
- ¾ tsp. salt
- ⅛ tsp. pepper
- ½ tsp. paprika
- 2 (8-oz.) cans Hunt'sauce with Mushrooms

Combine onion, celery and parsley; arrange in bottom of large, shallow, oiled baking dish. Place fish in overlapping layers over the vegetables. Brush fillets with Wesson Oil; sprinkle with salt, pepper and paprika. Bake at 375°F. for 10 minutes. Pour Hunt'sauce with Mushrooms over all. Bake 30 minutes longer or until fish is flaky and sauce bubbles. Makes 4 to 5 servings.

### Skillet chops & rice

*Time-saver—rice cooks right along with chops*

- 4 large chops (pork, lamb, or veal)  
½" thick
- Salt
- Pepper
- 1 Tablesp. Wesson Oil
- 1 medium onion, chopped
- ½ cup sliced celery
- 2 cups water
- 2 Tablesp. sugar
- 1½ tsp. salt
- 1 tsp. dry mustard
- 2 (8-oz.) cans Hunt'sauce with Mushrooms
- 1 cup regular rice
- 1 (10-oz.) pkg. frozen peas

Sprinkle chops with salt and pepper; brown on both sides in hot Wesson Oil in large skillet. Remove chops. In same skillet, cook onion and celery until golden. Add water, sugar, seasonings, and Hunt'sauce with Mushrooms; bring to a boil. Stir in rice. Place chops in rice mixture; cover tightly and simmer 30 minutes or until chops are almost done. Add peas; replace cover and cook 15 minutes longer. Makes 4 servings.



## easy oven stew

*Really easy—and really tasty!*

- 2 lbs. beef, cut up for stew
- ¼ cup flour
- 2 tablesp. salt
- ¼ teasp. pepper
- ¼ teasp. paprika
- 2 Tablesp. Wesson Oil
- 4 small onions, quartered
- 4 small carrots, cut into 1-inch pieces
- 4 small potatoes, halved
- 1 cup sliced celery
- 1 cup water
- 2 (8-oz.) cans Hunt'sauce with Mushrooms

Combine flour, salt, pepper, and paprika in paper bag. Drop in beef, a portion at a time; shake until coated. Mix with Wesson Oil in 3-quart casserole. Bake, uncovered, at 400°F., 30 minutes. Stir once. Add vegetables, water, and Hunt'sauce with Mushrooms; mix well. Cover, bake at 350°F., 1¾ hours, or until done. Makes 6 servings.

## Stuffed Round Steak

*Budget-wise meat made flavor-rich with savory bread stuffing and a special sauce*

- 4 slices bacon, diced
- 1 onion, chopped
- 1½ cups toasted bread cubes
- 2 Tablesp. minced parsley
- ½ teasp. celery salt
- ¼ teasp. sage
- 2 to 2½ lbs. thin round steak, cut into 5 large portions
- ½ teasp. salt
- ⅛ teasp. pepper
- ½ cup bouillon
- 1 (8-oz.) can Hunt'sauce

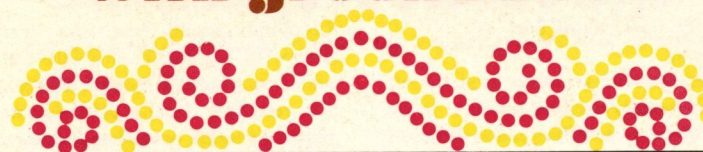
To make filling, cook bacon with onion; mix in bread cubes, parsley, celery salt, and sage. Sprinkle steak with salt and pepper. Fold meat to form a pocket or cone and fill with stuffing. Hold together with toothpicks or small skewers. Place in large skillet. Pour bouillon over; cover and simmer 45 minutes. Pour on Hunt'sauce. Replace cover and simmer another 45 minutes. Makes 5 servings.

## beans and burgers

Shape 1 lb. lean ground beef into 4 or 5 patties. Sprinkle with salt and pepper. Brown in skillet along with 1 onion, sliced; pour off excess fat. Add 1 (1-lb.

14-oz.) can pork and beans; pour in 1 (8-oz.) can Hunt'sauce. Heat through. Sprinkle with shredded Cheddar cheese.

## guest pleasing meals with ground beef



### Baked Burger Kabobs

*So different—and almost a complete meal!*

- 4 carrots, cut in 1½-inch chunks
- 4 small onions
- 1 lb. lean ground beef
- 1 egg, beaten
- ¼ cup dry bread crumbs
- 1 teasp. salt
- ¼ teasp. pepper
- 1 green pepper, cut in 1½-inch squares
- 2 slices bacon, each cut in 4 pieces
- Salt, pepper
- 2 (8-oz.) cans Hunt'sauce
- ½ cup water
- 2 teasp. Worcestershire sauce
- 1 clove garlic, crushed
- Hot cooked rice

Parboil carrots, onions about 10 minutes. Combine beef, egg, bread crumbs, salt, pepper. Form into 12 balls. Thread carrots, onions, meat balls, green pepper, bacon on 4 skewers. Sprinkle with salt and pepper. Brown in shallow pan at 400°F. Pour off excess fat. Combine Hunt'sauce, water, Worcestershire sauce, garlic. Pour over kabobs, bake 40 minutes at 350°F, basting occasionally. Serve on beds of rice topped with sauce from pan. 4 servings.





## DOUBLE CHEESE MEAT ROLL

*Meat loaf magically becomes a glamorous party dish!*

- 1½ lbs. lean ground beef
- 1 egg
- ¾ cup cracker crumbs
- ½ cup finely chopped onion
- 2 (8-oz.) cans Hunt'sauce with Cheese
- 1 tsp. salt
- ½ tsp. oregano
- ⅛ tsp. pepper
- 2 cups shredded Mozzarella or Cheddar cheese

Combine ground beef, egg, crumbs, onion, ⅓ cup Hunt'sauce with Cheese, and seasonings; mix well. Shape into flat rectangle (10" x 12") on waxed paper. Sprinkle on cheese leaving a 1" margin all around. Roll like jelly roll; press ends to seal. Bake in shallow baking dish at 350°F. for 1 hour. Remove excess fat. Pour on remaining Hunt'sauce with Cheese and bake an additional 15 minutes. Makes 4 to 6 servings.

## COMPANY CASSEROLE

*The little differences make it good enough for guests*

- 1 lb. lean ground beef
- ½ cup chopped onion
- 2 (8-oz.) cans Hunt'sauce with Mushrooms
- 1 tsp. salt
- ¼ tsp. pepper
- ¼ tsp. cinnamon
- 8 oz. noodles, cooked and drained
- 1 cup cottage cheese
- ½ cup chopped green onions
- ½ cup shredded Cheddar cheese

Brown beef and onion in skillet. Add 1 can Hunt'sauce with Mushrooms, salt, pepper, and cinnamon. Pour into shallow baking dish. Make a border of noodles. Top with cottage cheese; sprinkle with onions and shredded cheese. Pour on remaining can Hunt'sauce with Mushrooms. Bake at 350°F. for 30 minutes. Makes 4 to 6 servings.



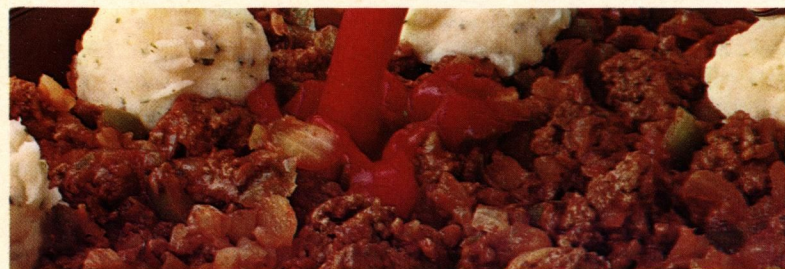
## meals in a hurry

### Hamburger Potato Puffs

*Parsleyed mashed potato mounds top a saucy ground beef mixture*

- 1 lb. lean ground beef
- 1 cup chopped onion
- ½ cup chopped green pepper
- 1 clove garlic, minced
- ½ tsp. seasoned salt
- ¼ tsp. basil
- 1 (8-oz.) can Hunt'sauce with Cheese
- 1 Tablesp. chopped parsley
- 4 servings mashed potatoes

Brown beef, onion, green pepper, and garlic in skillet with oven-proof handle. Pour off excess fat. Add salt, basil, and ¾ can Hunt'sauce with Cheese; simmer 5 minutes. Add parsley to mashed potatoes; place spoonfuls around edge of skillet on beef mixture. Pour on remaining ¼ can Hunt'sauce with Cheese. Bake at 400°F. for 10 minutes or until puffs are lightly browned. Makes 4 servings.



### Fancy Stuffed Franks

*Wonderful way to add variety*

- 1 lb. frankfurters (10-12)
- Assorted fillings: Strips of cheese or dill pickle, sweet pickle relish, finely chopped onion, crushed pineapple
- ½ lb. bacon (10-12 strips)
- 2 (8-oz.) cans Hunt'sauce
- 2 tsp. sugar
- ¼ tsp. dry mustard

Slit franks lengthwise but not completely through; fill with different fillings. Wrap strip of bacon tightly around each frank, covering slit completely. Pin with toothpicks. Place in cold skillet. Fry over medium heat, turning frequently until bacon is crisp on all sides. Pour off fat. Combine Hunt'sauce, sugar, and mustard; add to skillet. Simmer 10 to 15 minutes. Makes 4 to 6 servings.



## Little Loaves

Combine 1 lb. lean ground beef,  $\frac{1}{4}$  cup finely chopped onion,  $\frac{1}{4}$  cup fine dry bread crumbs, 1 egg,  $\frac{1}{2}$  (8-oz.) can Hunt'sauce, 1 teasp. salt and a dash of pepper; shape into 4 small loaves.

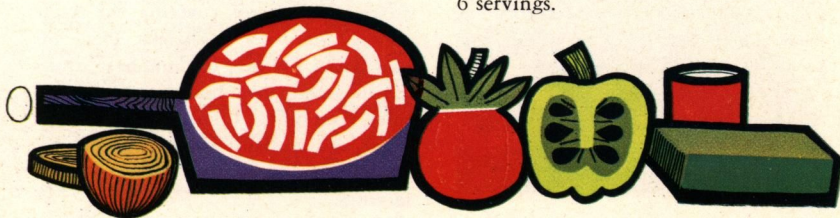
Top each with a green pepper ring. Bake at 450°F. 15 minutes. Brush with  $\frac{1}{4}$  cup marmalade. Pour on  $\frac{1}{2}$  (8-oz.) can Hunt'sauce; bake 20 minutes longer. Makes 4 servings.

## Skillet macaroni & beef

*Great time-saver—macaroni cooks right in the skillet*

- 1½ lbs. ground beef
- $\frac{1}{2}$  cup minced onion
- $\frac{1}{2}$  lb. uncooked elbow or salad macaroni (2 cups)
- $\frac{1}{2}$  cup chopped green pepper
- 2 (8-oz.) cans Hunt'sauce with Cheese
- 1 cup water
- 1 teasp. salt
- $\frac{1}{4}$  teasp. pepper
- 1 to 1½ Tablesp. Worcestershire sauce

Brown beef in large skillet until it loses its red color. Remove meat from skillet and pour off excess fat, leaving about 2 tablespoons in the skillet. Cook onion, macaroni, and green pepper in meat fat until macaroni is yellow. Return meat to skillet along with Hunt'sauce with Cheese, water, salt, pepper, and Worcestershire sauce. Cover and simmer 25 minutes or until macaroni is cooked to suit your taste. Stir occasionally. Makes 6 servings.



## ...and these are extra quick!

### DOUBLE-QUICK STUFFED PEPPERS

Brown 1 lb. lean ground beef and  $\frac{1}{4}$  cup finely chopped onion. Pour off excess fat. Add 1¼ teasp. salt,  $\frac{1}{8}$  teasp. pepper, 2 cups cooked macaroni, and 1 (8-oz.) can Hunt'sauce. Stuff mixture into 4 green peppers which have been parboiled until almost tender. Pour another (8-oz.) can Hunt'sauce over all. Cover and bake at 350°F. for 15 to 20 minutes or until done.

### EASY HOMEMADE SPANISH RICE

Brown 1 lb. lean ground beef with  $\frac{1}{2}$  cup each chopped onion and chopped green pepper; pour off excess fat. Add  $\frac{3}{4}$  teasp. salt. Stir in 2 cups cooked rice and 1 cup shredded Cheddar cheese. Pour in 1 (8-oz.) can Hunt'sauce and heat through.

### HAMBURGER STEAKS CREOLE

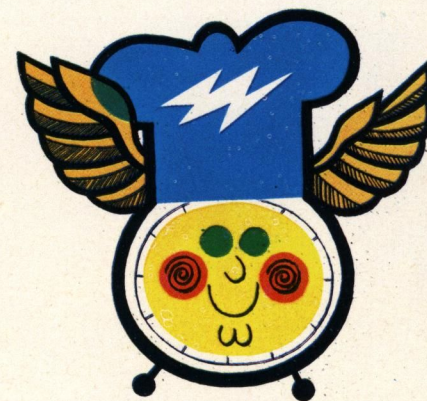
Combine 1 lb. lean ground beef with 1 teasp. salt and  $\frac{1}{4}$  teasp. pepper; shape into steaks. Brown with 1 onion, sliced, 1 green pepper cut in strips, and 1 cup sliced celery; pour off excess fat. Pour in 2 (8-oz.) cans Hunt'sauce and simmer until done.

### EASY DEVILED CHOPS

Brown 6 thin pork chops. Add  $\frac{1}{2}$  cup chopped onion and  $\frac{1}{2}$  cup chopped green pepper, 2 teasp. Worcestershire sauce and 1 Tablesp. mustard. Pour in 1 (8-oz.) can Hunt'sauce; cover and simmer 30 minutes. Makes 4 to 6 servings.

### MEAT BALL STEW

Combine 1 lb. ground beef,  $\frac{1}{4}$  cup fine bread crumbs, 1 egg,  $\frac{1}{4}$  cup chopped onion, 1 Tablesp. Worcestershire sauce, 1½ teasp. salt,  $\frac{1}{4}$  teasp. pepper, and  $\frac{1}{2}$  can Hunt'sauce with Mushrooms. Shape into 16 balls and brown in skillet. Pour off excess fat. Add sliced carrots, celery, diced potatoes, 1 cup water, 1½ cans Hunt'sauce with Mushrooms, and 1 teasp. salt. Simmer until vegetables are done, about 30 minutes.







**HUNT-WESSON FOODS**  
FULLERTON, CALIFORNIA

