

# Specialties

## MINI COCKTAIL MEATBALLS

Make the meatballs small and serve with picks as a hors d'oeuvres or make them larger and serve as a meat dish. Simple to make and very tasty.

- 1 lb. ground beef
- 1/2 cup dry bread crumbs
- 1/2 cup minced onions
- 1/4 cup milk
- 1 egg
- 1 tbsp. snipped parsley
- 1 tsp. salt
- 1/8 tsp. pepper
- 1/2 tsp. Worcestershire sauce
- 1/4 cup shortening
- 12 ounces (1 bottle) chili sauce
- 10 ounces (1 jar) grape jelly

Mix ground beef, bread crumbs, onion, milk, egg and next four ingredients; gently shape into size of meatballs you desire.

Melt shortening in large skillet; brown meatballs. Remove meatballs from skillet; pour off excess fat.

Heat chili sauce and grape jelly in skillet or sauce pan, stirring constantly until jelly is melted. Add meatballs and stir until thoroughly coated. Simmer uncovered 30 minutes.

Makes five dozen appetizers.

These reheat beautifully in the oven or microwave and never lose their unique flavour.

Carie Gemmel  
Georgetown, Ont.

# Casseroles

## PASTA SHELLS WITH ZUCCHINI AND SPINACH

Filling:

- 1/4 cup unsalted butter
- 2 onions, finely chopped
- 1 garlic minced
- 3 medium zucchini, salted and drained
- 1 bunch spinach, cooked
- 1 lb. ricotta cheese
- 1 cup grated parmesan cheese
- 2 eggs
- 1 tsp. salt
- 1/4 tsp. pepper
- 1/4 tsp. nutmeg
- 1/4 cup chopped parsley

Sauce:

- 1/4 cup unsalted butter
- 2 onions, finely chopped
- 2 cloves garlic, minced
- 2 cans plum tomatoes (undrained)
- salt and pepper

Pasta:

- 1 lb. pasta shells
- 1 cup grated parmesan cheese

Filling:

Heat butter, add onions and garlic. Add drained zucchini, cook until dry. Add spinach. Drain all moisture. Beat ricotta cheese. Add parmesan, eggs and seasoning. Add veggies and mix.

Sauce:

Heat butter, cook onions and garlic. Add tomatoes and liquid. Break tomatoes. Cook 30 min. Puree and season.

Pasta:

Cook shells in salted water. Drain. Lightly grease 9 x 13 casserole dish. Spoon sauce over bottom. Arrange stuffed shells. Pour sauce over all, sprinkle with parmesan. Bake 350 degrees F for 40 min.

Patricia Pennacchetti,  
Georgetown, Ont.

## TIA MARIA

- 3 cups white sugar
- 3 tbsp. instant coffee
- 1 tbsp. pure vanilla
- 1 1/3 cups water
- 28 oz. alcohol

Bring first four ingredients to a boil, reduce heat and stir constantly for seven to eight minutes. Place pot in pan of ice cubes and stir to wrist temperature. Add alcohol and stir well to mix. Bottle and leave 24 hours. (Use large saucepan).

Trudy Edwards,  
Georgetown, Ont.

## SHRIMP MOULD

- 1 10 oz. tin tomato soup
- 1 8 oz. package cream cheese
- 1 envelope Knox gelatin
- 1/4 cup cold water
- 2 tins small shrimp
- 1 cup Miracle Whip
- 3/4 cup chopped green onions
- 2/4 cup chopped celery

Melt cheese and soup in sauce pan on medium heat. Stir frequently. Add gelatin to cold water. Add gelatin and water to melted cheese and soup. Place in fridge about 1/2 hour. Rinse shrimp well. In saucepan add onions, celery, Miracle Whip and shrimp. Blend well, but gently. Pour into mould greased with Miracle Whip. (ring mould). Chill 6-8 hours. Remove from mould by placing in warm water for just a few seconds until mould comes away from sides.

Carie Gemmel,  
Georgetown, Ont.

## MINCEMEAT GREEN TOMATO

In large saucepan peel, cut out stem and chop fine 10 cups of green tomatoes. Drain thoroughly, cover tomatoes with cold water and heat to boiling point. Remove from heat and let stand 1/2 hour. Drain thoroughly. Repeat above once more, then add to tomatoes:

- 6 cups lightly-packed brown sugar
- 4 cups seedless raisins
- 1 cup mixed peel
- 1/2 cup shortening or 1/2 lb. ground suet
- 2/3 cup apple juice
- 1 tsp. salt
- 1 tsp. cinnamon
- 1 tsp. cloves
- 1 tsp. nutmeg

Combine thoroughly. Boil gently, stirring occasionally, until suitably thickened. Approx. 1 to 2 hrs. Pour into hot sterilized jars and seal. Makes six pints.

Marty Stark,  
Guelph, Ont.

## CRUSTY CHEESE SANDWICHES

- 1 pkg. of vegetable soup mix
- 1 thin loaf of French bread
- 1 pkg. of cream cheese
- 1 cup of dry curd, unsalted cottage cheese
- 1/4 cup fresh parsley, chopped (save a few sprigs for garnish)

Hollow out bread.

Process the two cheeses, soup mix and parsley in blender or food processor. Fill hollowed-out bread with this mixture. Wrap and chill for 2 hours. Cut into slices and garnish with parsley.

\* This mixture can also be used for filling celery stick, or put on cucumber slices or crackers for snacks.

Carie Gemmel,  
Georgetown, Ont.

## BANANA MUFFINS

- 1/2 cup white sugar
- 1/2 Miracle Whip (mayonnaise)
- 1 medium banana, mashed
- 1/2 tsp. baking soda
- 1 cup flour

Mix sugar and Miracle Whip. Mash banana and add baking

soda, then mix with sugar and Miracle Whip, add flour and mix well. Fill greased muffin pan (makes six medium size muffins) and bake at 400 degrees F for 15 to 20 minutes.

Marolyn Pilgrim,  
Georgetown, Ont.

## SORRY!

Because of overwhelming response and limited space in this section, it was necessary to carry further recipes in the food section of The Herald  
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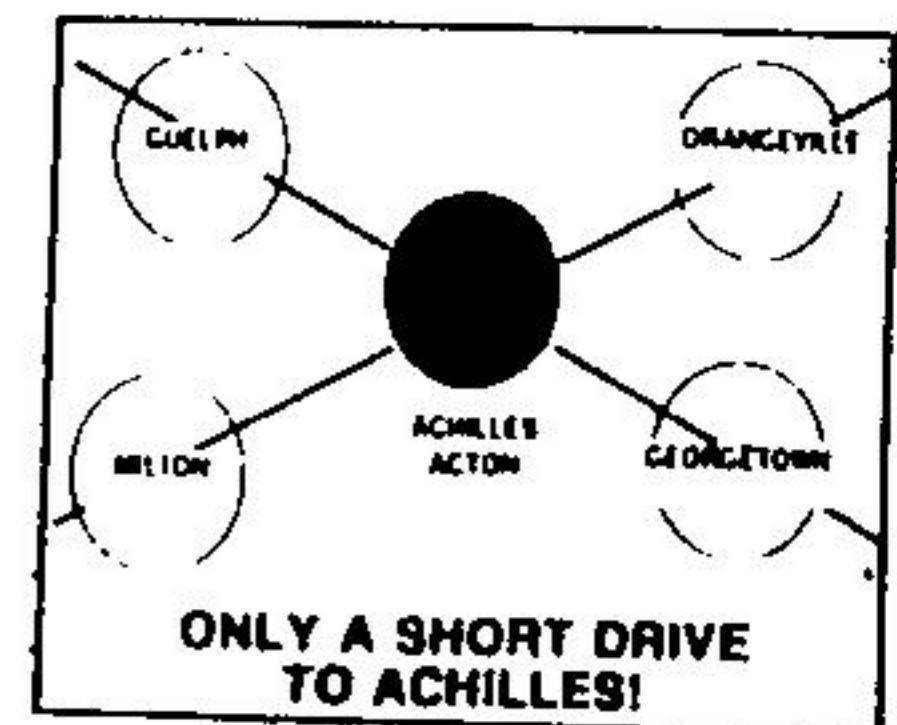
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