

Hints for Homemakers

by **SONDRA REID**

(Our guest chef this week is the eminent gourmet Morrison Wood, who conducts the popular "For Men Only" column in the food section of the Chicago Tribune.)

LEFTOVERS, as most cooks know, can be a gateway to new taste thrills but also can be a problem, especially when there is a fairly large quantity of meat remaining from a meal.

A case in point is a ham. Mrs. Wood and I planned a dinner party once around a baked ham, and the night of the dinner three of the invit-



Sondra Reid

ed guests were unable to be present. So, we had a lot of ham left over, and it taxed our ingenuity to use it all. One delicious dish we had was a ham pilaf.

Heat 3 tablespoons olive oil in a skillet. In it, cook 1 medium onion, chopped; 1/2 cup chopped celery, and 1/4 cup chopped green pepper for 5 minutes. Add 2 cups diced cooked ham, mix in well, and continue to cook for 5 minutes more. Add 1/4 cup raw rice and cook for about 2 minutes, stirring well.

To the contents of the skillet, add 1 1/4 cups chicken broth or bouillon, 1/4 cup dry sherry, 1/2 teaspoon Worcestershire sauce, and salt and pepper to taste. Turn up the heat and, after stirring well, heat the contents of the skillet to boiling. Then remove from the heat and pour the contents of the skillet into a greased casserole; cover and bake at 375 degrees for 30 minutes.

Remove the casserole from the oven, uncover, and gently stir in the contents of a 4-

ounce can of chopped mushrooms, drained; 1 tablespoon chopped parsley, and 1/2 cup pitted ripe olives, coarsely chopped. Cover, return to the oven, and cook for about 10 minutes longer. Serve from the casserole. This makes 4 servings.

One-dish or one-pot meals are particularly suitable when one has limited facilities or space. Many of them, after they are started, require little attention. And they are usually pretty succulent, too, because the various flavors blend together into one appetizing whole.

As a rule, ham butts are not thought of as gourmet food, but the following dish, in which the ham butt is simmered in red wine and cooked with vegetables and sauerkraut and spices, is unusual.

Put a lean smoked pork butt in a pot with 2 medium onions, sliced; 2 medium carrots, sliced; a generous pinch of dried thyme, 2 tablespoons chopped parsley, 10 peppercorns, 4 cups dry red wine, and 4 cups water. Slowly cook to boiling and boil for about 5 minutes. Reduce heat and simmer until tender, about 1 1/2 hours. Remove from heat, and keep warm in the covered pot.

In another kettle, put 3 cups of the stock in which the ham butt was boiled. Add the contents of a large can of sauerkraut, 2 tart apples, peeled, cored, and sliced thin; 2 whole cloves, and 1/4 teaspoon caraway seeds. Cook over a moderate heat until the stock is nearly absorbed and cooked away, about 1/2 hour.

Drain the sauerkraut and arrange it around the ham butt on a hot platter. Slice the ham butt crosswise with a very sharp knife and serve with a helping of sauerkraut. Boiled white potatoes, mustard, and pickles contribute to make up a very delicious meal. And, of course, plenty of cold beer.



WITH SALAMI, CHEESE Supper Sandwiches Please Crowds

These sandwiches featuring a hearty salami and cheese filling are sure pleasers for Saturday lunch.

SALAMI SUPPER SANDWICHES

- 1/2 lb. sliced cotto salami
 - 1 cup chopped tomato
 - 1/4 cup chopped green pepper
 - 1/4 tsp. oregano
 - 1/4 tsp. basil
 - 6 large Kaiser rolls
 - 6 1-oz. slices process American cheese
- Cut salami into 1/2-in. squares. Combine with tomato, green pepper, oregano and basil. Simmer gently 30 min. Cut rolls in halves. Cover bottom halves with cheese slices, then salami mixture. Arrange tops and bottoms of rolls on baking sheet. Broil until cheese melts and tops of rolls are brown. Close sandwiches and serve hot. Makes 6 sandwiches.

STEREO TRIO AT RUBEN'S

RUBEN'S SUPPER CLUB at 'H' and Owen is currently presenting the amazing Abdul Karim and his Stereo Three. Abdul's organ magic is backed by Mickey De Carlo on drums and our own local sensation, Willie Perry.

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