

Hints for Homemakers

by SONDRA REID

Stuffing Brings Out Flavor of Fish Dish

Baking fish with a piquant stuffing often brings about a pleasing change of pace from usual fish dinners.

Filletts taste extra good rolled around Fried Rice Stuffing made from a mix that includes the seasonings.



Sondra Reid

FISH ROLL-UPS WITH RICE

- 1 pkg. fried rice mix
- 4 cups boiling water
- 1 onion, diced
- 2 tbsp. shortening
- 6 large fish fillets (cod, flounder, sole)

Butter or margarine
Cook rice in boiling water as directed on label. Drain and rinse with cold water. Drain well. While rice is cooking, saute onion in shortening. Blend seasoning packet from mix with rice, then blend in sauce contained in remaining packet. Add sauteed onion. Spread fillets on working surface and spoon rice onto center of each. Roll up fillets and secure with picks. Place in greased shallow baking dish and dot with butter. Bake at 375 deg. 20 min., or until fish flakes easily when tested with fork. Baste with melted butter during baking. Makes 6 servings.

Serve with buttered carrots and green limas, tart cabbage slaw and lemon meringue pie.

CRAB STUFFED FILLETS

- 1 cup packaged stuffing mix
- 1 small onion, minced
- 1 cup flaked crab meat
- 1 egg, beaten
- Salt, cayenne pepper
- 1/4 cup melted butter or margarine
- 6 large fish fillets

Combine stuffing mix, onion, crab meat, egg, seasonings and 2 tbsp. melted butter. Spoon on fillets, roll up and secure with picks. Place in buttered baking pan and brush with remaining melted butter.

Bake at 375 deg. 20 min., or until fish flakes easily with fork. Serve with Parsley Sauce. Makes 6 servings.

Serve with buttered broccoli, sliced tomato-watercress salad and honey-baked pear halves.

Parsley Sauce

To 1 1/2 cups medium white sauce, add 1 hard-cooked egg, chopped, and 1/4 cup finely minced parsley.

BAKED STUFFED FISH WITH MUSHROOM PIMIENTO SAUCE

- 2 tbsp. minced onion
- 2 tbsp. minced parsley
- 1/4 cup chopped celery
- Salt, pepper
- Thyme, marjoram
- 6 tbsp. butter or margarine
- 3 tbsp. minced dill pickle

1 cup small dry bread cubes
3-lb. whole fish
Cook vegetables with seasonings in 4 tbsp. butter until tender. Remove from heat and stir in pick-

le and bread cubes. Lightly stuff into fish. Close opening with picks. Place in buttered shallow baking pan. Melt remaining 2 tbsp. butter and brush over fish. Bake at 375 deg. 40 min., or until fish flakes with a fork. Serve with Mushroom - Pimiento Sauce. Makes 6 to 8 servings.

Baked tomato halves topped with Parmesan cheese and bread crumbs, crisp green salad and baked Apple Crisp complete this oven dinner.

Mushroom-Pimiento Sauce

Drain a 2-oz. can mushroom stems and pieces and saute mushrooms, 2 tbsp. minced onion and 1 tbsp. minced parsley in 1 tbsp. butter or margarine until onion is tender. Add 10 1/2-oz. can cream of mushroom soup, 1/3 cup liquid (mushroom liquid and water), 1 tbsp. sherry and 2 tbsp. chopped pimiento. Heat, stirring now and then. Makes about 2 cups sauce.

Christmas Tree of Bread a Nice Gift



A Christmas tree made from ready-to-bake bread, candied fruits and nuts is a perfect small gift.

CHRISTMAS TREE ROLLS

- 1 lb. loaf ready-to-bake frozen bread
- 1 cup chopped candied fruit
- 1/2 cup chopped nuts

Let dough thaw until soft and pliable. Flatten or roll out slightly, cover with fruit and nuts and knead into dough. Shape into 17 equal size balls.

On a well greased baking sheet arrange dough balls in a pyramid tree shape, placing 5 in the first row, 4 in the second row, 3 in the third row, 2 in the fourth and 1 at the tip. Use the remaining 2 dough balls to form a trunk at the bottom center of the tree. Place dough balls slightly apart to allow space for rising.

Let rise in a warm place until light. Bake at 375 deg. 15 to 20 min. Cool and decorate as desired with frosting and candied fruits. Makes 17 rolls.

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