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Marinated Veal



placed on special meal salad dressings. plans for various reasons. Often it is to regulate the kind as well as the amount of fat we eat.

Doctors may recommend increasing the ratio of polyunsaturated fat to saturated fat in the diet. There-



Sondra Reid

fore, it is important to follow your doctor's advice. Plan meals around lean, well-trimmed meat, fish, poultry, low-fat dairy prou-ucts and plenty of fruits and vegetables.

In these modified or fatcontrolled diets. Mazola Corn Oil has a special place because it is high in polyunsaturated fat.

This oil, in its cleverlyshaped new bottle for handling ease, is excellent for all kinds of cooking. When pan or deep frying, food gets golden brown and crispy outside and stays moist inside.

Once you have opened a Once you have opened a Remove garlic from mar-bottle of Mazola Oil, we sug- inade and add yeal and to protect the delicate, fresh flavor. It remains clear and pourable, even when chilled

The recipe pictured on today's front page is made with lean veal, marinated in corn oil and seasonings and cooked until tender in an uncovered frying pan. Cooking takes only 25 to 30 minutes.

Serve the veal with rice, on noodles or crisp toast and accompany it with a big tossed green salad.

MARINATED VEAL

- 2 pounds lean veal, 1/2 inch thick 1/2 cup Mazola Corn Oil
- 2 tablespoons lemon juice
- 2 cups water
- 2 tablespoons snipped parsley
- 2 teaspoons salt
- 1 teaspoon oregano
- 2 cups tomato sauce 1 clove garlic
- 4 cups onion rings

Cut veal into 2-inch pieces. Blend together 1/4 cup of the corn oil, lemon juice, water, parsley, salt, oregano and tomato sauce in a large bowl.

Add the yeal pieces and garlic; cover and place in refrigerator several hours or overnight.

Heat remaining 1/4 cup corn oil in frying pan; saute onions until slightly tender, but not soft, about 5 minutes.

gest you keep it refrigerated marinade to skillet. Simmer over moderate heat, turning meat occasionally, about 25 to 30 minutes or until meat is tender. Makes



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With Rice with rice and a salad.



Here's a main dish

The tastily marinated

simmered and served

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