

# FOOD FORUM \*

Dorothy Johnson

## Wimpy Knew Where It Was

What homemaker isn't happy about the popularity of hamburger? It's hearty family fare when the budget is in a squeeze and an easy-to-dress-up entree when company comes.

Ground beef seems to grow in popular demand, more and more as time goes on. There are two reasons for the popularity: first it is one of the more economical meat buys; on the other hand, it is more quickly and easily prepared than most other kinds of meat. Children and most grown-ups enjoy it.

### PINEAPPLE, BEANS WITH MEAT BALLS

1-1/2 lbs. ground beef, 1 medium-sized onion chopped, 1 tsp. salt, 2 tbsp. salad oil, 1 c. catsup, 1/2 c. water, 1/4 c. brown sugar, firmly packed; 2 tbsp. vinegar, 2 tsp. dry mustard, 1 can (about 1 lb.) kidney beans, drained; 2 cans (1 lb. 5 oz. ea.) pork and beans in tomato sauce, 1 can (1 lb. 4 oz.) pineapple chunks, drained.

Combine ground beef with the onion and salt. Form into small balls (about 1-1/2" diameter). In a frying pan, brown the meat balls on all sides in oil. Add catsup, water, brown sugar, vinegar and mustard. Stir until well blended. Bring mixture to a boil; reduce heat and simmer 5 minutes. In a 2-1/2 qt. casserole, combine kidney beans, pork and beans, and pineapple, reserving 1/2 cup pineapple. Pour reserved pineapple, meat balls, and sauce over beans. Bake uncovered in moderately hot oven (375) for 45 minutes.

### GARBANZO BEAN CASSEROLE

1-1/2 lbs. ground beef, 1 tsp. salt, 1/2 tsp. each pepper and garlic salt, 2 lge. onions chopped, 1 can (about 1 lb. 13 oz.) tomatoes, 2 cans (about 1 lb. ea.) garbanzo beans, drained; 1 can (about 5 oz.) water chestnuts drained and sliced, 1/2 c. shredded cheddar cheese.

In a large frying pan (one that has a cover) brown the meat. Add salt, pepper, garlic salt and onions. Add tomatoes--cover and simmer for 30 minutes. Add beans and chestnuts to meat mixture and stir until well blended. Pour into a 2-1/2 qt. casserole. Sprinkle cheese on top and bake, uncovered, in a moderate oven about 30 minutes or until lightly browned.

### DILL ROLLS WITH MUSHROOM SAUCE

1-1/2 lbs. ground beef, 1 egg, 1 c. soft bread crumbs, 1/2 c. water, 1 tsp. dry mustard, 1-1/2 tsp. salt, 2 dill pickles, 1 tbsp. salad oil, 1 can condensed cream of mushroom soup, 1/4 c. dill pickle juice.

Mix ground beef lightly with egg, bread crumbs, water, mustard, and salt until well blended. Divide into 12 equal portions. Cut each dill pickle into 6 strips; shape a portion of meat around each strip to cover completely. Pan-fry over medium heat in salad oil just until brown. Pour off all drippings. Blend mushroom soup and pickle juice. Pour over rolls; cover. Simmer, basting several times, 20 minutes.

### PEPPER STEAKETTES

1 envelope instant beef broth or 1 beef-flavor bouillon cube, 1/4 c. boiling water, 2 lbs. ground beef, 1 tbsp. worcestershire sauce, 2 tsp. soy sauce, 1/4 tsp. salt, freshly ground black pepper.

Dissolve instant beef broth or bouillon cube in boiling water; stir lightly into ground beef with worcestershire sauce, soy sauce and salt. Shape into 6 patties about 1 inch thick. Sprinkle each side generously with pepper, pressing it into meat lightly with hands. Pan-fry over medium heat 8 minutes on each side for medium, or until meat is done as you like it.

### SOUR CREAM BURGERS

1 lb. ground beef, 1 can (8 oz.) tomato sauce, 1/2 c. soft bread crumbs (1 slice), 1 egg, 1 tbsp. worcestershire sauce, 1 small onion, grated; 1/2 tsp. salt, 1 tbsp. butter or margarine, 1 envelope sour cream sauce mix,

## MEET MRS. MORGAN



THEY STARTED THE SEASON--Stanley Morgan, who heads up the popular Ink Spots (perennial favorites at the Hotel Hacienda) also took the lead in kicking off the wedding season... Urged by friends to produce the "reason" for purchasing a way-out home "way out on the outskirts of town" (Decatur way, it is reported), Morgan announced his June 1 marriage to lovely Florette Ford of Oakland, California... He couldn't be happier--she couldn't be sweeter--and no one could deserve it more than Las Vegas' Stanley Morgan... Congratulations, Mr. and Mrs. Morgan.

## Death Claims Actress



Funeral Services were held for veteran comedienne Amanda Randolph Monday afternoon in Los Angeles, California.

Miss Randolph, who earned acclaim as a night club singer and performer in the East, moved to California just as television was making its bid for recognition in the theatrical world.

She first commanded attention in the then new media with her sustaining role as a domineering maid in the first Danny Thomas TV series. Later, she became universally famous as "Sapphire's" mom (the King Fish's mother-in-law) in the hilarious Amos and Andy TV series.

The late actress's death came from a massive stroke suffered a week previous to Monday's final rites attended by scores of fellow actors, fans, and theatrical luminaries.

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milk.  
Mix ground beef lightly with 1/4 c. of the tomato sauce, bread crumbs, eggs, worcestershire sauce, onion and salt until well blended. Shape into 4 patties about 1 inch thick. Pan-fry over medium heat in butter or margarine, just until brown on both sides. Blend sour cream mix with milk, following label directions. Stir in remaining tomato sauce; pour over patties, cover and simmer basting several times, 25 minutes.

BIRTHDAY SOON?

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