

**Hunt's<sup>®</sup> All Natural  
Tomato Sauces  
can help you make anything  
many things**

Hunt's ever-popular plain Tomato Sauce has long been a standby in your cooking – now meet the other seven Hunt's Tomato Sauce Flavors and see how they too can help you – there's Tomato Sauce Special, Italian Tomato Sauce, Tomato Sauce with Herbs, Tomato Sauce with Tomato Bits, Tomato Sauce with Mushroom, Tomato Sauce with Onions, and Meatloaf Fixin's Tomato Sauce. They treat dishes lavishly, but are pure magic on the budget. They jazz up family or party fare –

from appetizers to spaghetti, lasagne, poultry dishes, meat loaf and on and on and on.

You'll find one of these flavor varieties just right to suit your every need. They add thickness, moistness, deep red color and vine-ripened tomato taste. All seven sauces are perfectly blended and seasoned, all rich because Hunt's removes most of the skin and seeds so that you get only the ripe, firm, juicy "meat of the tomato." And now on to success with Hunt's family of tomato sauces!



## **Baked Lentil and Ham Casserole**

- 2 cups lentils**
- 3 lbs. ham hocks or shank**
- 1 onion, chopped**
- 2 bay leaves**
- 1 qt. water**

Combine lentils, ham hocks, onion, bay leaves and water in large saucepan; bring to a boil. Simmer, covered, 30 minutes. Drain; remove bay leaves. Remove meat

- ½ tsp. thyme**
- ½ tsp. marjoram**
- ½ tsp. pepper**
- 6 carrots, pared and cut in chunks**
- 1 (15-oz.) can Hunt's Tomato Sauce with Tomato Bits**

from hocks or shank; combine with lentils and remaining ingredients in 2-quart casserole. Bake, covered, at 350° 1½ hours. Remove cover; bake 15 minutes longer. Makes 4 to 5 servings.



**chicken**

- 1 (2½ to 3-lb.) broiler-fryer chicken, cut up**
- Salt and pepper**
- 2 Tablesp. Wesson Oil®**
- 1 (15-oz.) can Hunt's Tomato Herb Sauce**
- ½ cup dry red wine or water**
- 1 cup uncooked rice**

Season chicken with salt and pepper; brown in skillet in oil. Combine Hunt's Sauce and wine. In lightly oiled 3-quart baking dish, combine 1 cup tomato sauce mixture with rice, olives, *1 teaspoon* salt and water; arrange chicken over all. Cover dish tightly with foil. Bake at 350° 45 minutes. Meanwhile, press spinach very dry; combine with ricotta

## **Chicken Florentine**

- 1 (2¼-oz.) can sliced ripe olives, drained**
- 1½ cups boiling water**
- 2 (10-oz.) pkgs. frozen chopped spinach, thawed**
- 1 cup ricotta or cottage cheese**
- 1 egg**
- ½ teasp. marjoram, crumbled**
- ¼ teasp. nutmeg**
- ¼ cup grated Parmesan cheese**

cheese, egg, marjoram, nutmeg and *½ teaspoon* salt. Remove foil; spoon spinach mixture around edges of baking dish and pour remaining tomato sauce mixture over center. Sprinkle with Parmesan cheese. Continue baking, uncovered, 10 to 15 minutes.

Makes 6 to 8 servings.



## Cabbage 'n Pork Skillet Medley

- 1½ lbs. pork shoulder, cut in 1-inch cubes
- 1 tsp. salt
- ⅛ tsp. pepper
- 3 Tablesp. Wesson Oil®
- 1 cup water
- 1½ tsp. basil

Sprinkle pork with *1/2 teaspoon* salt and pepper. Brown in oil in 12-inch skillet; drain fat. Add water and basil; bring to boil. Stir in rice, *1 cup* Hunt's Sauce, sugar, lemon juice and *remaining* salt. Place cabbage wedges in pork and rice mixture. Drizzle *remaining* Hunt's Sauce over all. Reduce heat. Sim-

- ¾ cup uncooked rice
- 1 (15-oz.) can Hunt's Tomato Sauce Special
- 2 Tablesp. brown sugar
- 2 Tablesp. lemon juice
- 1 small head cabbage, blanched\*
- Caraway seed, optional

mer, covered, 30 minutes until pork, rice and cabbage are tender. Stir once or twice. Sprinkle with caraway seed before serving, if desired.

Makes 6 servings.

\*Cut cabbage into 6 wedges; cover with boiling water and let stand 5 minutes; drain.



## Special Manicotti

- 1 (5-oz.) pkg. manicotti
- 3 Tablesp. Wesson Oil
- 3 Tablesp. flour
- 2 cups milk
- 1 teasp. salt
- ¼ cup grated Parmesan cheese

Place manicotti in 2-quart baking dish. Cover with boiling water. Let stand 5 minutes; drain thoroughly. Meanwhile, in a saucepan, blend oil and flour until smooth; slowly add milk, stirring constantly. Cook, stirring, over low heat until smooth and thick. Add *next* 6

- 2 egg yolks
- 8 oz. ricotta cheese
- ½ cup finely diced salami
- ½ cup finely diced mozzarella cheese
- 1 (15-oz.) can Hunt's Tomato Sauce Special
- ¼ cup grated Parmesan cheese
- ½ teasp. leaf basil

ingredients; blend well. Use to fill manicotti shells; arrange in 2-quart baking dish spooning any extra filling around sides of dish. Combine remaining ingredients; pour over stuffed manicotti. Bake, covered, at 375° 40 to 50 minutes.

Makes 6 servings.



## Short Ribs Barbecue-Style

- 2½ to 3 lbs. lean beef short ribs**
- 2 Tablesp. Wesson Oil®**
- 1 (15-oz.) can Hunt's Tomato Sauce Special**
- 1 cup water**

- 1 cup chopped onion**
- ¼ cup brown sugar, packed**
- 1 Tablesp. prepared mustard**
- 1¼ teasp. salt**
- ⅛ teasp. pepper**

Cut beef into serving-size pieces and trim off excess fat. Brown short ribs on all sides in oil in heavy skillet; drain excess fat. Combine

remaining ingredients and pour over ribs. Cover and simmer 1½ to 2 hours or until meat is tender.

Makes 4 servings.



## Pizzeria Spaghetti

- ½ lb. bulk pork sausage**
- ½ cup chopped onion**
- 1 clove garlic, minced**
- 1 (15-oz.) can Hunt's Tomato Herb Sauce**
- ¼ cup water**
- ½ teasp. salt**

In skillet brown sausage, onion and garlic. Drain fat. Stir in Hunt's Sauce, water and salt. Simmer, covered, 15 minutes. Place cooked spaghetti on an oven-proof platter; spoon tomato sauce mixture over. Sprinkle

- 8 oz. spaghetti, broken, cooked and drained**
  - 1 cup shredded mozzarella or mild process cheese**
- Spaghetti Toppings:**  
**Sliced salami or pepperoni, olives and/or green pepper strips**

with cheese, then arrange any or all the suggested toppings over the cheese, pizza style. Bake at 350° 5 minutes or until cheese melts.

Makes 4 to 5 servings.



## Chicken Italiano

- 2 lbs. chicken drumsticks, breasts  
(or your favorite pieces)**
- ½ lb. link or bulk sausage**
- 1 small green pepper, chopped**
- ½ cup chopped onion**
- 1 clove garlic, minced**

In large skillet brown chicken and sausage. Add green pepper, onion and garlic; cook until vegetables are tender. Drain fat. Add

- 1 (15-oz.) can Hunt's Tomato Sauce  
with Tomato Bits**
- 1 (4-oz.) can mushroom stems and  
pieces, undrained**
- 1 cup water**
- 1 teasp. salt**
- ¼ teasp. pepper**
- 8 oz. uncooked shell macaroni**  
**Grated Parmesan cheese**

remaining ingredients *except* cheese. Simmer, covered, 45 minutes, stirring occasionally. Sprinkle with cheese. Makes 6 servings.





## Family Meat Loaf

- 1½ lbs. lean ground beef**
- ½ cup cooked rice**
- ½ cup chopped onion**
- ½ cup chopped green pepper**
- 1 teasp. salt**

- 1 egg**
- 1 (15-oz.) can Hunt's Tomato Herb Sauce**
- ½ cup thinly sliced celery**
- 1 Tablesp. Wesson Oil®**
- 2 Tablesp. minced parsley**

Mix ground beef, rice, onion, green pepper, salt, egg and *1/2 cup* Hunt's Sauce. Shape into loaf in shallow rectangular baking dish. Bake at 350° 1 hour; drain fat. Meanwhile,

cook celery in oil until tender; stir in remaining Hunt's Sauce and parsley. Pour over meat loaf; bake 10 minutes more. Makes 6 servings.



## Saucy Confetti Shells

- 2 Tablesp. Wesson Oil®
- 1 (12-oz.) can luncheon meat, diced  
OR 1 lb. frankfurters, sliced
- 1 cup chopped onion
- ½ green pepper, diced
- 1 clove garlic, minced

In oil, cook luncheon meat, onion, green pepper and garlic until vegetables are tender. Add Hunt's Sauce, water, salt and

- 1 (15-oz.) can Hunt's Tomato Sauce with Tomato Bits
- 1 cup water
- ½ tsp. salt
- ½ tsp. oregano
- 8 oz. cheese, cut in ½-inch cubes
- 8 oz. shell macaroni, cooked and drained

oregano; simmer 30 minutes. Add cheese cubes; stir just to mix. Serve immediately over hot macaroni.

Makes 4 to 5 servings.



## **Cheese Topped Chicken Supreme**

- 3 Tablesp. butter or margarine**
- 6 split chicken breasts, boned**
- 1 (14-oz.) can artichoke hearts, rinsed and drained**
- 1 (4-oz.) can sliced mushrooms, drained**
- 1 (15-oz.) can Hunt's Tomato Sauce Special**

Melt butter in 3-quart rectangular baking dish. Add chicken, turning each piece to coat with butter. Bake, skin side up, uncovered, at 375° 40 minutes. Add artichokes, mushrooms and Hunt's Sauce mixed with wine, salt, tarragon, garlic powder and liquid red

- ¼ cup burgundy wine or water**
- 1 teasp. salt**
- ½ teasp. tarragon, crumbled**
- ⅛ teasp. garlic powder**
- 3 drops liquid red pepper seasoning**
- 6 thin slices mild cheese\***
- ¼ cup minced parsley**

pepper seasoning. Cover with foil; bake 20 minutes longer. Remove foil; top with cheese slices. Return to oven just until cheese melts. Sprinkle with parsley.

**Makes 6 servings.**

\*Gouda, Edam, Brick, Jack or Cheddar.



## Minestrone Soup

- 1½ lbs. round steak, cut in 1-inch pieces**
- 2 Tablesp. Wesson Oil®**
- 6 cups water**
- 1 (15-oz.) can Hunt's Tomato Herb Sauce**
- 1 onion, chopped**
- 1 clove garlic, chopped**
- 1 cup chopped celery**

Brown beef in oil in heavy kettle. Add water, Hunt's Sauce, onion, garlic, celery, parsley and seasonings. Cover and simmer 2 hours.

- 2 Tablesp. chopped parsley**
- 1 Tablesp. salt**
- ½ tsp. oregano**
- ¼ tsp. pepper**
- 1 cup broken uncooked spaghetti**
- 1½ cups sliced zucchini**
- 1 (10-oz.) pkg. frozen peas, partially thawed**
- Grated Parmesan cheese**

Add spaghetti; simmer 20 minutes adding vegetables last 5 minutes. Sprinkle with cheese before serving. Makes 6 to 8 servings.



## Stir-Fry Tomato Beef

- 1 (15-oz.) can Hunt's Tomato Sauce with Tomato Bits**
- 3 Tablesp. soy sauce**
- 1 teasp. sugar**
- ½ teasp. salt**
- ¼ teasp. ground ginger**
- 1½ lbs. top round steak, 1-inch thick**
- ¼ cup Wesson Oil®**

- 1 (6 to 7-oz.) package frozen Chinese pea pods with water chestnuts, thawed**
- 1 cup sliced fresh mushrooms**
- ½ cup thinly sliced carrots**
- 1 Tablesp. cornstarch**
- ½ cup water**
- Hot cooked rice**

Mix together Hunt's Sauce, soy sauce, sugar, salt and ginger; set aside. Slice beef into 2 x 1 x ¼-inch strips. Toss in large skillet in oil over high heat till browned. Remove beef from skillet. Add vegetables to skillet

and toss over high heat until vegetables are crisp-tender. Return beef to skillet. Stir in tomato sauce mixture and cornstarch mixed with water. Bring mixture to boil over high heat, stirring constantly. Serve with rice. Makes 4 to 6 servings.



## **Tangy Brown Ribs**

- 2 to 3 lbs. lean country-style spare-ribs**
- Salt and pepper**
- 1 onion, chopped**

Place ribs in shallow baking dish; sprinkle with salt and pepper. Bake, uncovered, at 375° 45 minutes. Drain fat. Combine remaining ingredients, pour over ribs. Reduce

- 2 Tablesp. vinegar**
- 2 Tablesp. brown sugar**
- 1 teasp. prepared mustard**
- 2 (8-oz.) OR 1 (15-oz.) can Hunt's Tomato Sauce**

oven temperature to 350°; bake 30 minutes longer or until done. Baste occasionally with sauce.

Makes 6 servings.



## **Meatballs 'n Bow Ties Napoli**

- 1 lb. lean ground beef**
- 1 medium onion, minced**
- ¼ cup chopped green pepper**
- 2 (8-oz.) OR 1 (15-oz.) can Hunt's  
Tomato Sauce**
- ¼ cup water**

- 1 clove garlic, minced**
- ½ teasp. oregano**
- ¼ teasp. basil**
- 1 (8-oz.) pkg. egg noodle bows**
- 1 cup shredded Cheddar or process  
American cheese**

Combine beef, onion, green pepper and *1/2 cup* Hunt's Sauce. Form into small meatballs. Brown in skillet; drain fat. Stir in remaining Hunt's Sauce, water, garlic, orega-

no and basil; simmer 15 minutes. Meanwhile, cook noodle bows as label directs; drain. Toss meatballs and sauce with noodle bows; sprinkle with cheese. Makes 4 servings.



## Chile Chip Supper

- 1 lb. lean ground beef**
- ½ cup chopped onion**
- ½ cup chopped green pepper**
- 1 clove garlic, minced**
- 1 (15-oz.) can Hunt's Tomato Sauce with Tomato Bits**

- 1 (15½-oz.) can small red beans, undrained**
- 1 tsp. salt**
- 1 to 2 tsp. chili powder**
- Corn chips (about 4 cups)**
- Thinly sliced onion rings**

In large skillet brown beef, onion, green pepper and garlic; drain fat. Stir in Hunt's Sauce, beans, salt and chili powder. Simmer about 45 minutes, stirring occasionally, until

chili reaches desired thickness. Arrange corn chips on 4 plates, top with chili. Garnish with onion rings.  
Makes 4 servings.





## Aloha Burgers

- 1½ lbs. lean ground beef**
- ¼ cup finely chopped green pepper**
- 1 egg**
- 1 tsp. seasoned salt**
- 6 slices canned pineapple**

Combine beef, green pepper, egg and salt; shape into 6 patties. Press pineapple slice firmly into each patty. In skillet brown quickly pineapple side up; turn, brown pineapple

- 1 (8-oz.) can Hunt's Tomato Sauce**
- 1 Tablesp. soy sauce**
- 2 tsp. brown sugar**
- 2 tsp. vinegar**
- ½ tsp. dry mustard**

side down. Drain fat; turn patties pineapple side up. Combine remaining ingredients; pour over patties. Simmer, covered, 5 to 10 minutes. Serve on buns; garnish as desired. Makes 6 servings.



## Pork Chops Italienne

- 6 center cut pork chops, 1/2-inch thick**
- Salt and pepper**
- 1 Tablesp. Wesson Oil®**
- 1 (15-oz.) can Hunt's Tomato Herb Sauce**

Sprinkle chops with salt and pepper; brown in oil in large skillet. Remove chops; drain excess fat. Add *1 1/2 cups* Hunt's Sauce, water, rice, green pepper and *1/2 teaspoon*

- 1 1/2 cups water**
- 3/4 cup uncooked rice**
- 1/4 cup chopped green pepper**
- 6 thin slices mozzarella cheese**

salt to skillet. Bring to boil, return chops to skillet. Cover; simmer 25 to 30 minutes. Last 10 minutes, top chops with mozzarella slices and remaining Hunt's Sauce.  
Makes 4 to 6 servings.



## Beef Marengo

- 4 lbs. beef pot roast, cut into 2-inch cubes**
- ¼ cup Wesson Oil®**
- 2 Tablesp. butter or margarine**
- 2 medium onions, chopped**
- ¾ cup finely sliced celery**
- ¼ cup flour**

Brown meat well in mixture of oil and butter. Add onions and celery, cooking until transparent; stir in flour. Add Hunt's Sauce, wine, parsley, garlic, salt, pepper and herbs.

- 2 (8-oz.) OR 1 (15-oz.) can Hunt's Tomato Sauce**
- 1 cup white wine or water**
- 2 Tablesp. chopped parsley**
- 3 cloves garlic, minced**
- 2 teasp. salt**
- ¼ teasp. pepper**
- ½ teasp. thyme**
- ¾ teasp. marjoram**
- 1 lb. mushrooms, rinsed and sliced**

Cover and simmer 1 hour or until meat is tender. Skim off excess fat. Stir mushrooms into meat mixture and cook 15 minutes longer.

Makes 8 generous servings.



## Oven Easy Meatballs

- 1 (15-oz.) can Hunt's Tomato Sauce Special**
- 1 lb. ground beef**
- 3/4 cup instant mashed potato flakes**
- 1 egg**
- 1/4 cup finely chopped onion**

- 2 Tablesp. chopped parsley**
- 1 teasp. salt**
- 1/4 teasp. pepper**
- 1/4 cup water**
- 1/4 teasp. garlic salt**
- 1/4 teasp. sugar**

Combine *1/2 cup* Hunt's Sauce, beef, potato flakes, egg, onion, parsley, salt and pepper. Shape into 12 to 16 meatballs. Arrange in single layer in shallow baking pan. Bake at

400° 15 minutes; drain fat. Combine remaining Hunt's Sauce, water, garlic salt and sugar; pour over meatballs. Reduce oven to 350°; bake 15 minutes longer. Makes 4 servings.



## Rosy Glazed Chicken

- 1 (2½ to 3-lb.) broiler-fryer chicken,  
cut up
- Salt and pepper
- 1 (8-oz.) can Hunt's Tomato Sauce
- 1 Tablesp. Wesson Oil®

Sprinkle chicken with salt and pepper. Place in single layer in 2½-quart rectangular baking dish. Bake at 375° 30 minutes. Combine remaining ingredients *except* yams in

- 1 (7-oz.) can cranberry sauce
- 2 Tablesp. brown sugar
- 1 Tablesp. lemon juice
- ¼ teasp. salt
- 1 (1-lb. 13-oz.) can yams, drained

saucepan, heat and stir until smooth. Add yams to chicken, pour sauce over all; continue baking until chicken is tender, about 30 minutes. Baste occasionally with sauce. Makes 4 to 6 servings.