

**Hunt's®**



**for the best-  
tasting recipes**

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**\_the**  
**greatest**  
**name**  
**in tomato**  
**products**

We've compiled for you  
36 of the richest, tastiest  
recipes around, and put them  
on convenient 3" x 5" cards.

This exclusive collection  
includes recipes utilizing:

Hunt's Tomato Sauce

Hunt's Tomato Paste

Hunt's Flavored Tomato Sauces

Hunt's Tomato Paste Italian-Style

We hope you enjoy them all!

THE HUNT-WESSON KITCHENS

## STUFFED BELL PEPPERS

*Make ahead and freeze*

- |  |  |
|--|--|
| 6 large green peppers                    | 1½ tsp. seasoned salt  |
| 1 lb. ground beef                        | ½ tsp. garlic powder   |
| 1 onion, chopped                         | ¼ tsp. pepper  |
| 1½ cup cooked rice                       | 1 (7-oz.) pkg. pasteurized process cheese, cut into 6 slices |
| 1 (15-oz.) can Hunt's® Tomato Herb Sauce |  |

Clean peppers by cutting around stem and removing pith, leaving pepper whole. Parboil 10 minutes. In large skillet brown ground beef and onion until beef loses redness. Add *remaining* ingredients *except* cheese. Cook over medium heat 10 minutes longer. Stuff peppers with equal portions of mixture. Arrange peppers in 7 x 11 glass baking dish so that they support one another. Bake at 350°F 40 to 45 minutes; top with cheese last 10 minutes of cooking. Makes 4 to 6 servings.

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## SAVORY STEAK MOZZARELLA

*Great party food fare*

- |  |   |
|--|---|
| 2 lbs. top round steak                 | 1 (15-oz.) can Hunt's® Whole Tomatoes               |
| ½ cup flour                            | 1 (8-oz.) can Hunt's® Tomato Sauce with Onions      |
| ¼ cup Wesson® Oil                      | 1 cup <i>each</i> : chopped celery and green pepper |
| 1 tsp. salt                            | ½ lb. mozzarella cheese, thinly sliced              |
| ¼ tsp. <i>each</i> : savory and pepper |   |
| 1 cup water                            |   |

Cut steak into 6 serving pieces. Lightly pound both sides of meat with mallet; dredge in ½ cup flour. In large skillet, brown both sides of meat in Wesson® Oil. Place meat in 7 X 11-inch baking dish. Add *reserve* flour to skillet and blend in *remaining* ingredients *except* cheese. Heat sauce to boiling, pour over meat; bake uncovered at 325°F 2 to 2½ hours. Top with cheese last 5 minutes of cooking. Makes 4 to 6 servings.

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## COLD SPAGHETTI SALAD

*Especially good on a hot day*

- |   |  |
|---|--|
| 1 lb. spaghetti   | 1 (4-oz.) can sliced button mushrooms, drained |
| 1 (15-oz.) can Hunt's® Tomato Sauce with Bits             | 1 (4 oz.) can sliced ripe olives, drained      |
| 1 (8-oz.) bottle Italian Salad Dressing                   | ¼ cup chopped fresh parsley                    |
| 1 small red onion, sliced thinly and separated into rings |  |

Cook spaghetti according to package directions. Rinse in cold water; drain. In large bowl, mix *remaining* ingredients well. Add spaghetti, toss, chill 15 to 20 minutes. Makes 6 servings.

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## BREAKFAST BURRITOS

*A different breakfast idea*

- 1 (15-oz.) can Hunt's® Tomato Sauce Special
- 1 (4-oz.) can diced green chiles
- 2 Tablesp. chopped fresh cilantro
- 1 Tablesp. Wesson® Oil
- ¼ *teasp. each:* garlic powder and salt
- 10 small flour tortillas
- 6 ozs. beef chorizo
- 12 eggs, beaten
- 1 avocado, cut into 10 slices
- Sour cream

To make salsa, combine *first* 6 ingredients in saucepan and cook over medium heat 5 to 10 minutes; cool. Wrap tortillas in foil, heat in oven at 350°F 10 minutes. Meanwhile, in large skillet, fry chorizo until crumbly; drain. Add eggs and cook stirring constantly until eggs are firm. Place equal portions of egg mixture down center of warm tortillas, top with sliced avocado, and roll. Top with sour cream and salsa mixture; serve immediately. Makes 5 servings.

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## POLLO EN RELLENA DE PAN

*Authentic Mexican chicken*

- 1 (3-lb.) frying chicken, cut into pieces
- 4 cups water
- 1½ *teasp. salt*
- ¼ *teasp. pepper*
- 3 carrots, cut in chunks
- 2 zucchini, cut in chunks
- 1 small onion, sliced and separated into rings
- 2 cloves garlic, crushed
- Wesson® Oil
- 1 (14 ½-oz.) can Hunt's® Whole Tomatoes
- 1 (8-oz.) can Hunt's® Tomato Sauce with Mushrooms
- ¼ cup diced green chiles
- 4 ozs. chorizo, crumbled and fried
- 2 Tablesp. golden raisins
- 2 Tablesp. slivered almonds
- ¼ cup fine dry bread crumbs

In large kettle or Dutch oven, place chicken, water, salt, and pepper; simmer, covered 15 minutes. Add carrots and cook 15 minutes longer. Add zucchini and cook additional 10 minutes. Strain chicken and vegetables; keep warm. Reserve stock. In large skillet, saute onion and garlic in 2 *tablespoons* Wesson® Oil until soft. Add Hunt's® Whole Tomatoes, Hunt's® Tomato Sauce with Mushrooms, and ½ *cup reserved* stock, simmer 10 minutes. Add *remaining* ingredients *except* bread crumbs, simmer 10 minutes longer. In small skillet, heat 2 *tablespoons* Wesson® Oil; add bread crumbs; fry until golden brown. Pour sauce over chicken and vegetables. Top with bread crumbs; serve immediately. Makes 6 servings.

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## VEGETABLE MEDLEY

*A delicious side dish*

- 4 pattypan summer squash, cubed
- 2 yellow crookneck squash, sliced ¼ inch thick
- 3 Tablesp. butter or margarine
- 1 (8-oz.) can Hunt's® Tomato Sauce with Cheese
- 2 Tablesp. chopped pimientos
- 1 *teasp. fines herbes*
- 1 *teasp. salt*
- ⅛ *teasp. pepper*

Saute squash in butter in large skillet for 5 minutes. Add *remaining* ingredients. Cover; simmer 15 minutes or until squash is crisp tender. Makes 6 servings.

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## BEEFY MACARONI AND CHEESE

*Beef adds to an old favorite*

- |                                    |                                     |
|------------------------------------|-------------------------------------|
| 8 ozs. uncooked elbow macaroni     | 1½ tsp. seasoned salt               |
| 1 lb. ground beef                  | ½ tsp. basil                        |
| 1 onion, chopped                   | ¼ tsp. marjoram leaves              |
| 2 cloves garlic, minced            | 1 cup shredded sharp cheddar cheese |
| 1 cup water                        |                                     |
| 1 (6-oz.) can Hunt's® Tomato Paste |                                     |

Cook macaroni according to package directions. Meanwhile, in 10-inch skillet, brown meat, onion and garlic; drain fat. Add *remaining* ingredients *except* cheese; simmer 5 minutes. In a 2½-quart casserole layer *half* the macaroni, *half* the meat mixture and *half* the cheese. Repeat layers using *remaining* macaroni, meat and cheese. Bake at 375°F 20 to 25 minutes. Makes 6 servings.

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## VEAL ITALIANO

*An old world favorite for today*

- |                                 |  |
|---------------------------------|--|
| 1 lb. boneless veal round steak | 1 clove garlic, minced                           |
| ¼ to ½-inch thick               | 1 (14 ½-oz.) can Hunt's® Stewed Tomatoes         |
| ½ cup all-purpose flour         | 1¼ cups water                                    |
| 1 tsp. paprika                  | 1 (6-oz.) can Hunt's® Tomato Paste Italian Style |
| ½ tsp. salt                     | ¼ cup dry white wine or water                    |
| ½ tsp. sugar                    | ½ tsp. sugar                                     |
| ¼ cup Wesson® Oil               | Romano or Parmesan cheese                        |
| ½ lemon                         | Chopped parsely                                  |

Place veal between two pieces of wax paper. Pound with meat mallet until veal is about 3/16-inch thick. Cut veal in ½-inch wide julienne strips. Dust with flour seasoned with paprika, salt, and pepper. In skillet, saute veal over high heat in heated Wesson® Oil, until lightly browned. Remove from skillet. Squeeze juice of lemon over veal. Set aside, keep warm. Add garlic to skillet, saute. Add *remaining* ingredients *except* cheese and parsely; stir well. Cover; simmer 10 minutes. Fold in cooked veal. To serve, sprinkle with cheese and parsely. Makes 4 servings.

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## FESTIVE LASAGNE SWIRLS

*Lasagne with a new twist*

- |   |   |
|---|---|
| 1 lb. Italian sausage links                       | 1 (16-oz.) carton Ricotta or cottage cheese |
| 2 (6-oz.) cans Hunt's® Tomato Paste Italian Style | ¼ cup Parmesan cheese                       |
| 2 cups water                                      | 1 tsp. each: dry basil and oregano leaves   |
| ¼ cup dry wine or water                           | 8 lasagne noodles, cooked and drained       |
| Salt and pepper to taste                          | 1 cup shredded mozzarella cheese            |
|   | Chopped parsely                             |

Remove sausage from casing; crumble. In large skillet, cook sausage; drain excess fat. Add *next* 4 ingredients. Simmer, covered, about 5 minutes. Meanwhile, in small bowl, combine Ricotta cheese, Parmesan cheese and spices. Spread mixture evenly along entire length of noodles; roll-up noodles. Slice in *half* crosswise. Butter 9 X 13-inch baking dish. Pour meat sauce in baking dish. Stand rolled noodles *upright* in sauce. Top with cheese. Cover with foil. Bake at 350°F about 20 minutes until heated through and cheese is bubbly. Sprinkle with parsely. Makes 4 to 6 servings.

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## TOMATO ZUCCHINI BAKE *A real family pleaser*

- 4 medium zucchini, sliced
- 1/2 small onion, chopped
- 2 Tablesp. Wesson® Oil
- 1/2 teasp. salt
- 1/8 teasp. pepper
- 1 (6-oz.) can Hunt's® Tomato Paste Italian Style
- 1 cup water
- 1 cup shredded mozzarella cheese

In medium skillet, saute squash and onion in heated Wesson® Oil until soft. Sprinkle with salt and pepper; mix well. Place in casserole. Mix Hunt's® Tomato Paste Italian Style and water. Pour over zucchini. Top with cheese. Bake at 350°F 20 minutes. Makes 4 to 6 servings.

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## RATATOUILLE BOATS

*A tasty addition to an outdoor buffet*

- 2 small eggplants, halved lengthwise
- 1 medium zucchini, cubed, Salt
- 1/2 green pepper, chopped
- 1 clove garlic, minced
- 1/2 medium onion, thinly sliced
- 1/4 cup Wesson® Oil
- 1/3 cup Hunt's® Tomato Paste Italian Style
- 1 tomato, diced
- 1/2 cup water
- 1/2 teasp. sugar
- Pepper
- 1 cup cheddar or mozzarella cheese, shredded
- Parmesan cheese

Scoop out pulp of halved eggplants leaving shells 1/4-inch thick. Dice pulp. Mix in bowl with zucchini. Sprinkle lightly with salt. Let stand 20 minutes. Blot excess moisture. In large skillet, saute zucchini and eggplant with green pepper, garlic and onion in heated Wesson® Oil, about 10 minutes. Add Hunt's® Italian Style Tomato Paste, tomato, water and sugar. Salt and pepper to taste. Cover; simmer 10 minutes until just tender, stir in cheddar. Fill eggplant shells with mixture. Place in shallow baking dish filled with 1/2-inch boiling water. Sprinkle with Parmesan cheese. Bake at 400°F about 25 minutes until thoroughly heated. Makes 4 servings.

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## DEEP DISH SAUSAGE PIZZA *Now that's Italian*

- 1 lb. pork sausage
- 1 medium onion, chopped
- 1 (6-oz.) cans Hunt's® Tomato Paste Italian Style
- 3/4 cup water
- 1/2 teasp. oregano leaves
- 1/4 teasp. thyme leaves
- 1/4 teasp. fennel seed, crushed
- 1 loaf frozen enriched bread dough, thawed
- 1 (2 1/4-oz.) can sliced ripe olives
- 1/4 cup chopped green pepper
- 2 cups shredded mozzarella cheese

Brown sausage and onion in 12-inch skillet with oven proof handle. Drain fat. Remove sausage and onion from skillet; set aside. In small bowl, combine Hunt's® Tomato Paste Italian Style with water and seasonings; set aside. On lightly floured surface, roll dough into 13-inch circle. Place in same lightly greased skillet or 12-inch deep dish pizza pan, pushing dough up sides of pan. Bake at 300°F 5 minutes. Spread sauce over dough; top with sausage and onion, olives and green pepper. Sprinkle with cheese. Bake at 400°F 15 to 20 minutes. Let pizza stand 10 minutes before cutting into wedges. Makes 4 to 6 servings.

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## FLORENTINE

### CASSEROLE *Potluck or party, you'll please the crowd*

- |   |   |
|---|---|
| 1 lb. ground beef                                   | 2 (10-oz.) pkg. frozen chopped spinach,<br>thawed and drained |
| 1 cup water   | 1 pt. cream-style cottage cheese                              |
| 1 (6-oz.) can Hunt's® Tomato Paste<br>Italian Style | 1 tablesp. parsley flakes                                     |
| 1 small onion, finely chopped                       | ½ tablesp. oregano  |
| ½ tablesp. salt                                     | 8 ozs. mozzarella cheese, sliced                              |
| ¼ tablesp. pepper                                   |   |

In skillet, brown ground beef; drain fat. Stir in Hunt's® Tomato Paste Italian Style, water, onion, salt and pepper. Simmer, uncovered, 10 minutes; stir occasionally. Press spinach very dry; combine in medium bowl with cottage cheese, parsley flakes and oregano. Spoon spinach mixture around edges of shallow 7 x 11 x 1½-inch baking dish; pour beef mixture in center. Cut cheese slices into lengthwise strips; arrange in lattice design over meat. Bake at 375°F, 20 to 25 minutes. Makes 6 servings.

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## GARLIC PORK

*The more garlic the better*

- |  |  |
|--|--|
| 1 lb. boneless loin pork                             | 1 Tablesp. grated fresh ginger                                 |
| 3 Tablesp. sesame oil                                | ¼ cup water  |
| ½ lb. mushrooms, sliced                              | 2 Tablesp. each: Hunt's® Tomato Paste,<br>soy sauce and sherry |
| ½ cup sliced green onions                            | 1 tablesp. sugar   |
| 1 (3-oz.) can water chestnuts, drained<br>and sliced | 1 tablesp. corn starch   |
| 6 cloves garlic, minced                              | Hot cooked rice  |

Cut pork into slices 2 x 1/8 inch thick. Stack slices and cut lengthwise into strips. In large skillet, heat oil until hot. Cook and stir pork until it loses redness. Add mushrooms, onions, water chestnuts, garlic and ginger; cook 2 to 3 minutes longer. Add *remaining* ingredients *except* corn starch and rice, heat to boil. Mix cornstarch with 1 *tablespoon* water, stir into mixture. Cook and stir until mixture thickens. Serve over rice. Makes 6 servings.

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## SHOULDER LAMB CHOPS WITH BROWN AND WILD RICE

*A salad completes the meal*

- |                                    |   |
|------------------------------------|---|
| 1 tablesp. salt                    | ¼ cup dry white wine or water             |
| ½ tablesp. crushed oregano leaves  | 1 (5-oz.) pkg. brown and wild<br>rice mix |
| ¼ tablesp. pepper                  | ½ lemon, thinly sliced                    |
| 4 shoulder lamb chops              | 1 clove garlic, minced                    |
| 2 Tablesp. Wesson® Oil             | 1 tablesp. sugar                          |
| 2 cups water                       | Dash Tabasco sauce                        |
| 1 (6-oz.) can Hunt's® Tomato Paste |   |

Rub salt, oregano and pepper, into lamb chops on both sides. Brown in skillet in heated Wesson® Oil; drain fat. Mix *remaining* ingredients together in medium bowl; add to skillet. Stir thoroughly. Cover and cook slowly until rice is cooked, about 50 to 60 minutes. Makes 4 servings.

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## MEXICAN CHICKEN MOLE DINNER

For family or company

- |   |                                    |
|---|------------------------------------|
| 2½ to 3 lb. whole frying chicken                |                                    |
| 5 cups water                                    |                                    |
| ¼ cup bacon drippings                           | 1 teasp. cinnamon                  |
| 4 Tablesp. chili powder                         | 4 cups broth from cooked chicken   |
| 1 Tablesp. each: sugar, cocoa and peanut butter | 1 (6-oz.) can Hunt's® Tomato Paste |
|   | 1 teasp. salt                      |

In large pot, simmer chicken in water until tender. Cool in broth. Skin, bone, and cut chicken into small pieces. Heat bacon drippings, add chili powder, sugar, cocoa, peanut butter and cinnamon. Stir and brown for 1 to 2 minutes, being careful not to burn. Add broth, Hunt's® Tomato Paste and salt. Simmer very slowly at least 3 hours (the longer the better). May be made one day and reheated the next to enhance flavor. Add chicken, 30 minutes before serving, simmer slowly. Makes 4 to 6 servings.

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## CRUSTLESS TOMATO PIE

Saves you the task of baking a pie shell.

- |   |                             |
|---|-----------------------------|
| ½ lb. bacon, fried crisp and crumbled             | ½ cup buttermilk baking mix |
| 1 cup shredded mozzarella or Monterey Jack cheese | ½ cup milk                  |
| 2 green onions, sliced                            | 3 eggs                      |
| 1 (6-oz.) can Hunt's® Tomato Paste                | 1 teasp. basil              |
| ¼ cup water                                       | ¼ teasp. salt               |
|   | ⅛ teasp. pepper             |
|   | 6 thin tomato slices        |

Preheat oven to 350°F. Lightly grease 9 or 10-inch pie pan. Spread bacon, cheese and onions on bottom of pan. Place *remaining* ingredients, *except* tomato slices, in blender jar. Blend at low speed for about 1 minute. Pour mixture over ingredients in pan. Top with tomato slices. Bake 45 to 50 minutes, or until knife inserted in center comes out clean. Serve warm or at room temperature. Makes 6 to 8 servings.

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## CURRIED LAMB

Substitute pork or chicken for variety

- |                                  |                                      |
|----------------------------------|--------------------------------------|
| 1 lb. boneless lamb              | 1 cinnamon stick                     |
| ½ cup bean sprouts               | 1 whole clove                        |
| ½ cup sliced green onions        | 1½ teasp. curry                      |
| 2 Tablesp. sesame oil            | 1 teasp. fresh ginger, grated        |
| 2 cups water                     | 1 teasp. each: chili powder and salt |
| ½ cup shredded sweetened coconut | ½ teasp. each: tumeric and cardamon  |
| ¼ cup Hunt's® Tomato Paste       | ⅛ teasp. crushed red pepper          |
|                                  | Hot cooked rice                      |

Cut lamb into slices 2 x 1/8 inch thick. Stack slices and cut into strips. In large skillet, cook lamb, bean sprouts and green onions in oil until lamb loses redness. Stir in *remaining* ingredients; simmer uncovered 20 to 25 minutes. Remove cinnamon stick and clove. Serve over rice. Makes 6 servings.

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## FRIED CHEESE

*A great party hors d'oeuvre*

- |   |                     |
|---|---------------------|
| 1 lb. Mozzarella, Monterey Jack or Cheddar cheese | ¼ cup flour         |
| 1½ cups fine dry bread crumbs                     | 3 eggs, well beaten |
|   | Wesson® Oil         |

Cut cheese into 1-inch cubes. In bowl combine bread crumbs and flour. Dip cheese into beaten eggs, then into bread crumb mixture; let stand a few minutes. Dip coated cheese into egg, then into bread crumb mixture again. Chill 10 minutes to set. Fill large fry pan or Dutch oven ⅓ full with Wesson® Oil. Heat oil to 375°F. Fry cheese quickly until golden brown, around 2 to 3 minutes; drain. Serve with one of sauces below:

**Dipping Sauce:** In small saucepan, combine 1 cup water, 1 (6 oz.) can Hunt's® Tomato Paste, 1 teaspoon instant minced onion, ½ teaspoon salt, ¼ teaspoon each: garlic powder and sugar. Simmer 10 minutes. Add choice of one of the following spices: 1 teaspoon Italian herbs, or 1 teaspoon dill, or ½ teaspoon tarragon leaves.

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## SHRIMP MOUSSE

*Garnish with lemon wedges and parsley*

- |                                    |                               |
|------------------------------------|-------------------------------|
| 2 envelopes unflavored gelatin     | 1 cup finely chopped celery   |
| ⅔ cup cold water                   | 1 cup mayonnaise              |
| 1 (8-oz.) pkg. cream cheese        | ⅓ cup grated onion            |
| 1 (6-oz.) can Hunt's® Tomato Paste | 2 teasp. fresh lemon juice    |
| 1 lb. cooked small shrimp, chopped | ½ teasp. each: salt and sugar |
|                                    | Assorted crackers             |

In small bowl, dissolve gelatin in water, set aside. Over low heat, blend cream cheese and Hunt's® Tomato Paste in saucepan, stirring constantly with wire whisk. When mixture is completely blended, add dissolved gelatin; stir well. Cool. When completely cooled, add remaining ingredients; mix thoroughly. Pour into 5-cup mold. Chill 4 hours. Unmold onto serving plate. Spread on crackers.

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## STUFFED ZUCCHINI

**FLORENTINE** *A great meatless entree or side dish*

- |  |                                      |
|--|--------------------------------------|
| 4 medium-size zucchini, halved lengthwise                  | ½ cup water                          |
| 1 clove garlic, minced                                     | ½ teasp. crushed oregano leaves      |
| 2 green onions, minced                                     | ½ teasp. crushed thyme leaves        |
| 1 Tablesp. margarine                                       | ¼ teasp. ground nutmeg               |
| 1 (10-oz.) pkg. frozen chopped spinach, thawed and drained | ¼ teasp. black pepper                |
| 1 (6-oz.) can Hunt's® Tomato Paste                         | 2 cups shredded Monterey Jack cheese |

Hollow out zucchini to form shells ¼-inch thick. Dice pulp. In large skillet, saute garlic, onions and diced zucchini in margarine. Stir in spinach. In small bowl, mix together paste, water and spices. Add to vegetables. Simmer 5 minutes. Blend in 1 cup cheese and spoon mixture into shells. Sprinkle with remaining cheese. Place in shallow baking dish filled with ½-inch boiling water. Cover with foil and bake at 350°F about 25 minutes. Makes 4 servings.

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## KNOCKWURST 'n CABBAGE

An old German favorite

- |                           |                                    |
|---------------------------|------------------------------------|
| 4 Knockwurst              | 1 (6-oz.) can Hunt's® Tomato Paste |
| 1 Tablesp. Wesson® Oil    | 1 beef bouillon cube               |
| 1 onion, chopped          | 1 Tablesp. cider vinegar           |
| 1 clove garlic, crushed   | 1/2 teasp. caraway seeds           |
| 2 carrots, sliced         | 1/8 teasp. crushed red pepper      |
| 2 new potatoes, quartered | 1 medium head cabbage,<br>shredded |
| 2 cups water              |                                    |

Make diagonal slits in sausage. Brown sausage in large skillet in Wesson® Oil; remove and set aside. Add onion, garlic and carrots; saute until onion is soft. Add *remaining* ingredients except cabbage. Cover and simmer 20 minutes. Add cabbage, stir thoroughly; cover and simmer 10 to 15 minutes longer. Makes 4 servings.

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## CIOPPINO

Old time fisherman's stew

- |                                       |                                   |
|---------------------------------------|-----------------------------------|
| 1 onion, chopped                      | 1 teasp. salt                     |
| 1/2 cup chopped green pepper          | 1/2 teasp. basil leaves           |
| 1/2 cup chopped celery                | 1/4 teasp. oregano leaves         |
| 3 cloves garlic, crushed              | 1/4 teasp. pepper                 |
| 1/3 cup Wesson® Oil                   | 1 whole crab, cleaned and cracked |
| 1 (28-oz.) can Hunt's® Whole Tomatoes | 12 medium shrimp                  |
| 1 1/2 cups water                      | 12 clams, scrubbed                |
| 1 (6-oz.) can Hunt's® Tomato Paste    | 1 lb. halibut filet               |
| 1 cup Sauterne or water               |                                   |

In Dutch oven saute onion, green pepper, celery and garlic in Wesson® Oil until soft. Add *remaining* ingredients except seafood. Simmer, covered, 1 to 1 1/2 hours. Place crab, shrimp and clams on top. Cover; simmer 10 to 15 minutes longer, until fish is done. Add halibut, simmer 3 minutes longer. Makes 6 servings.

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## CORNER BEEF AND CABBAGE

A classic Irish favorite made easy

- |                                       |                                       |
|---------------------------------------|---------------------------------------|
| 3 to 4 lbs. corned beef brisket       | 3 carrots, cut in 3-inch pieces       |
| 3 medium onions, quartered            | 2 medium white potatoes,<br>quartered |
| 2 qts. water                          | 1 medium cabbage, cut into<br>wedges  |
| 1 (6-oz.) can Hunt's® Tomato<br>Paste |                                       |

Place corned beef and onions in Dutch oven, add water and Hunt's® Tomato Paste; bring to boil. Cover pot and reduce heat, simmer approximately 2 to 2 1/2 hours or until fork tender. Last 30 minutes add carrots and potatoes; last 15 minutes, add cabbage to corned beef pot. Remove meat, slice thin across the grain, serve with portions of each vegetable. Makes 6 to 8 servings.

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## TARRAGON CHICKEN

### SUPREME *A 60-minute gourmet meal*

- |                                     |  |
|-------------------------------------|--|
| 3 Tablesp. butter or margarine      | 3 drops Tabasco sauce  |
| 3 whole chicken breasts, halved     | 1 (14-oz.) can artichoke hearts, drained and halved (optional) |
| 1 (15-oz.) can Hunt's® Tomato Sauce | 1 (4-oz.) can sliced mushrooms, drained                        |
| ¼ cup dry wine or water             | 6 thin round slices Gouda cheese                               |
| 1 teasp. salt                       | ¼ cup chopped parsley  |
| ½ teasp. tarragon                   |  |
| ¼ teasp. garlic powder              |  |

Melt butter in shallow baking dish. Coat chicken breasts with butter, arrange skin-side up in dish. Bake at 350°F, uncovered for 45 minutes, drain excess fat. Meanwhile, mix together *next* 6 ingredients. Add artichokes and mushrooms to baking dish; pour tomato sauce mixture over all. Cover with foil. Bake 20 minutes longer. Remove foil; top each chicken breast with cheese slice. Return to oven until cheese melts. Sprinkle with parsley. Makes 6 servings.

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## TURKEY

### ENCHILADAS *Great for leftover turkey or chicken*

- |  |                                     |
|--|-------------------------------------|
| 1½ cups diced cooked turkey                | 1 (4-oz.) can diced green chiles    |
| 2 cups shredded Monterey Jack cheese       | 1 large onion, chipped              |
| 1 (2¼-oz.) can sliced ripe olives, drained | 1 clove garlic, minced              |
| 1 (8-oz.) carton cottage cheese            | 1 (15-oz.) can Hunt's® Tomato Sauce |
| 1 dozen corn tortillas                     | 1 teasp. oregano                    |
| Wesson® Oil                                | 1 teasp. salt                       |

In a large bowl, mix turkey, ¾ cups *shredded* cheese, olives and cottage cheese; set aside. Fry tortillas in small amount of Wesson® Oil just until limp. Fill each tortilla with about ⅓ cup turkey mixture; roll up and place, seam side down, in 9 x 13 x 2-inch baking dish in single layer. Saute chiles, onion and garlic in 2 *tablespoons* heated Wesson® Oil. Add Hunt's® Tomato Sauce, oregano and salt; mix well. Simmer 5 minutes. Pour over enchiladas. Sprinkle with *remaining* shredded cheese. Bake at 350°F 25 minutes. Makes 6 servings.

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## SPAM BARBEQUED

### SANDWICHES *The kids will love 'em*

- 1 (12-oz.) can Spam luncheon meat
- 4 Hamburger buns
- Barbeque Sauce (recipe below)

Slice Spam into eight pieces. In teflon skillet, heat Spam slices until slightly brown on both sides. Place 2 *slices* on each bun bottom; top with generous amount of barbeque sauce, and bun. Makes 4 servings.

**Barbeque Sauce:** In a small saucepan add 1 (8-oz.) can Hunt's® Tomato Sauce, 2 *tablespoons* vinegar, 2 *tablespoons* brown sugar, 1 *tablespoon* Worcestershire, 1 *tablespoon* lemon juice, ½ *teaspoon* salt and *dash* each of garlic powder and Tabasco. Simmer 5 to 10 minutes; Stir occasionally. Makes about 1 cup sauce.

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## LAZY TAMALES PIE

*Authentic taste for half the fuss*

- |   |  |
|---|--|
| 2 large or 4 small frozen tamales, thawed and halved lengthwise | 2 (2¼-oz.) cans sliced ripe olives     |
| 1 lb. ground beef   | 2 (8-oz.) cans Hunt's® Tomato Sauce    |
| 1 (16-oz.) can corn, drained                                    | ½ to ¾ cup grated sharp cheddar cheese |

Line 2-quart casserole with halved tamales; set aside. Cook ground beef in skillet until beef loses redness; drain fat. Place cooked beef on top of tamale halves and top with layers of corn, olives and Hunt's® Tomato Sauce. Sprinkle with grated cheese. Bake uncovered at 375°F 30 to 45 minutes or until hot and bubbly. Makes 6 servings.

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## GINGERBREAD WITH LEMON SAUCE

*The secret ingredient is tomato sauce*

- |                                 |                                     |
|---------------------------------|-------------------------------------|
| 2 cups sifted all-purpose flour | ¼ teas. ground cloves               |
| ½ cup sugar                     | 2 eggs                              |
| 1 teas. ground cinnamon         | ½ cup butter or margarine, softened |
| 1 teas. ground ginger           | ¾ cup molasses                      |
| ½ teas. baking soda             | 1 (8-oz.) can Hunt's® Tomato Sauce  |
| ½ teas. salt                    | Lemon Sauce (recipe below)          |

Grease 9 x 8 x 2-inch baking pan. sift *first* 7 ingredients into large bowl; set aside. Beat eggs in medium bowl until frothy. Stir in butter, molasses and Hunt's® Tomato Sauce; mix well. Stir liquid ingredients into dry ingredients; mix well. Pour into prepared pan. Bake in 350°F oven 35 to 40 minutes. Cool in pan on wire rack 10 minutes. Cut into squares. Serve warm with Lemon Sauce.

**Lemon Sauce:** Combine ½ cup sugar, 1 tablespoon cornstarch and 1/8 teaspoon salt in small saucepan; mix well. Stir in 1 cup boiling water. Bring to boil; stir constantly. Lower heat; simmer stirring until sauce is clear and thick. Stir in 3 tablespoons lemon juice, 2 tablespoons butter and 1 teaspoon grated lemon rind. Makes about 1½ cups.

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## HUNT'S THOUSAND ISLAND DRESSING

*Homemade goodness  
in a matter of minutes*

- 1 (8-oz.) can Hunt's® Tomato Sauce
- ¾ cup mayonnaise
- ¼ cup sweet pickle relish
- 2 hard-cooked eggs, chopped
- 1 Tablesp. minced onion
- 1½ teas. vinegar
- ½ teas. dry mustard
- ½ teas. salt
- ¼ teas. *each:* leaf basil, pepper and paprika

In small bowl, combine *all* ingredients. Store in refrigerator air-tight container. Makes 1 pint.

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## HUNT'S HAM AND ASPARAGUS CREPES

*For party or brunch, an elegant idea*

- 2 Tablesp. butter
- 2 Tablesp. all-purpose flour
- 1 cup heavy cream
- 1 (8-oz.) can Hunt's® Tomato Sauce
- 2 cups cooked ham, cubed
- ¼ lb. pasteurized process cheese, cubed
- 2 Tablesp. grated onion

- 1 Tablesp. finely minced parsley
- 1 teasp. prepared mustard
- 1/8 teasp. dried rosemary, crushed
- 2 Tablesp. mayonnaise
- 1 lb. fresh asparagus, washed and trimmed, or 2 (10-oz.) pkgs. frozen asparagus
- 12 crepes

In medium saucepan, melt butter; blend in flour. Slowly stir in cream. Cook over medium heat about 3 minutes until thickened; stir constantly. Add Hunt's® Tomato Sauce, ham and cheese; mix well until cheese is melted. Blend in onion, parsley, mustard and rosemary; cook a few minutes longer. Remove mixture from heat and stir in mayonnaise. To cook fresh asparagus, lay spears in 12-inch pan. Pour boiling water over asparagus to cover and boil 10 to 12 minutes or until barely tender. Rinse in cool water; drain well. (To cook frozen asparagus follow package directions.) Place equal portions of asparagus in center of each crepe. Top with 2 tablespoons sauce; fold sides to overlap. Spoon remaining sauce over folded crepes. Sprinkle lightly with minced parsley. Makes (12 crepes) 6 servings.

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## TANGY GINGER MEATBALLS

*Over easy appetizer or entree*

- 1 lb. ground beef
- 1/3 cup soft bread crumbs
- 1 egg
- 1/2 teasp. ground ginger
- 1/4 teasp. each: pepper and garlic powder
- 1/4 cup minced onion
- 1/4 cup brown sugar

- 3 Tablesp. cornstarch
- 1 cup orange juice
- 1 (15-oz.) can Hunt's® Tomato Sauce
- 1 (8 1/4-oz.) can pineapple tidbits, undrained
- 1 green pepper, chopped
- 1/3 cup vinegar
- 1 teasp. seasoned salt

In medium bowl, combine ground beef, bread crumbs, egg, spices, seasoning, and onion. Roll into 28 1-inch meatballs. Place wire rack in shallow baking pan. Space meatballs on rack so that they do not touch each other. Bake at 450°F 15 minutes; drain fat. Meanwhile, in medium saucepan combine brown sugar and cornstarch. Stir in orange juice, blend well. Add remaining ingredients and simmer, covered, 15 minutes. Transfer meatballs to fondue pot or serving bowl; pour heated sauce over meatballs. Makes 4 servings or 28 appetizers.

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## BAKED FISH IN ROMAINE

*Discover how good fish can be*

- 1 head romaine lettuce
- 1 lb. filet of Sole
- 1 Tablesp. lemon juice

- Salt and pepper
- 3 Tablesp. melted butter or margarine
- Mustard sauce (recipe below)

Separate 8 to 10 large romaine lettuce leaves. Blanch in boiling water 30 seconds. Cool under cold water; drain and set aside. Sprinkle fish with lemon juice, salt, and pepper. Divide pieces of filet on each flat lettuce leaf. Fold both sides over fish and roll from stem end. Fasten with toothpick. Place in shallow baking dish or pan. Brush tops with butter. Bake at 350°F 30 minutes, or until fish flakes easily.

**Mustard Sauce:** In small saucepan, place 1 (8-oz.) can Hunt's® Tomato Sauce, 2 Tablespoons Dijon mustard, 1 teaspoon dill weed and pinch of salt. Stir and simmer 5 minutes. Serve over fish. Makes 4 servings.

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## QUICK VEGETABLE SOUP

Also a handy way to use leftover vegetables

- |   |                                  |
|---|----------------------------------|
| 2 cups leftover meat, chopped (beef, pork or chicken) | 1 cup water                      |
| 1 Tablesp Wesson® Oil                                 | 1 bouillon cube, beef or chicken |
| 1 (10-oz.) pkg. frozen mixed vegetables               | 1 uncooked potato, cubed         |
| 1 (8-oz.) can Hunt's® Tomato Sauce                    | ¼ teasp. salt                    |
|   | ⅛ teasp. pepper                  |

In a medium saucepan, brown meat in heated Wesson® Oil. Add *remaining* ingredients; bring to boil. Reduce heat, and simmer 20 to 25 minutes or until potatoes are tender. Makes 4 servings.

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## SPICY BRUNCH OMELET

A special treat for any meal

- |  |                               |
|--|-------------------------------|
| ½ small onion, chopped                 | ½ teasp. oregano              |
| ½ small green pepper, chopped          | ¼ teasp. chili powder         |
| Butter or margarine                    | Dash pepper                   |
| 2 Tablesp. diced green chiles          | 8 eggs                        |
| 1 (8-oz.) can Hunt's® Tomato Sauce     | ¼ cup water                   |
| 1 teasp. each: sugar and seasoned salt | ½ cup shredded cheddar cheese |

In medium saucepan, saute onion and green pepper in 2 *tablespoons* butter. Combine green chiles, Hunt's® Tomato Sauce and spices; simmer 5 minutes. Beat eggs and water together in medium mixing bowl. Heat 9-or 10-inch omelet pan or skillet. Add 2 *tablespoons* butter, tilting pan to coat entire surface. Pour in *half* the egg mixture. As omelet cooks, loosen edges with spatula and tilt pan to let uncooked portion run under until omelet is set. Sprinkle *half* the cheese over center of omelet; follow with ¼ *cup* sauce. When omelet is golden around edges, loosen with spatula; slide onto warmed serving platter, tilting pan to fold omelet in half. Keep warm. Prepare second omelet as above. Spoon *remaining* sauce over top of omelets. Makes (2 omelets) 4 servings.

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## TOMATO BEEF

Equally good over noodles or rice

- |  |                                       |
|--|---------------------------------------|
| 1 lb. top round steak, sliced in ½-inch wide julienne strips | 1 (8-oz.) can Hunt's® Tomato Sauce    |
| 1 cup sliced mushrooms                                       | ⅓ cup dry red wine or water           |
| 2 cloves garlic, minced                                      | 1 teasp. each: sugar and salt         |
| 1 medium onion, sliced                                       | ½ teasp. paprika                      |
| ½ cup sliced celery  | ½ bay leaf                            |
| ¼ cup Wesson® Oil  | ¼ teasp. pepper                       |
| 1 (14½-oz.) can Hunt's® Whole Tomatoes                       | 3 cups hot cooked rice or egg noodles |

In large skillet, saute *first* 5 ingredients in heated Wesson® Oil. Blend in Hunt's® Tomato Sauce, Hunt's® Whole Tomatoes, wine, and seasonings. Cover and simmer about 30 minutes until meat is tender. Serve over beds of rice or noodles. Makes 4 to 6 servings.

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