

HAPPY VALENTINE'S DAY

A welcome homemade gift for Valentine's Day is a special meal — a dinner deluxe for family or friends, or a treat to share with that special loved one.

For a Valentine gift for the whole family, plan the menu around a proven pleaser — a savory pot-roast such as Beef Pot-Roast Jardiniere. Serve the tender slices of juicy beef with a clear, flavorful gravy. Or for a romantic dinner for two to share, choose Chateaubriand, the tenderest cut of all, cooked to juicy perfection and served with a smooth brandy sauce.

Make meal preparation easy by supplementing the entire menu with reliable and easy-to-prepare menu favorites. Versatile rice, appropriate for any occasion, is a delicious beef accompaniment. Use regular milled, parboiled, pre-cooked or brown rice. And

for a special meal, be sure to try Baked Pilaf or Confetti Rice.

Convenient canned Bartlett pears offer an easy route to show off creativity. Known as the fruit of imagination, refreshing pears brighten up a meal, especially when fashioned into Pear Meringue valentines for dessert or a Sweetheart Pear Salad.

You can count on sauces and gravies to add that final gourmet touch. When made with corn starch, they are translucent and attractive, revealing the appeal of the food rather than masking it. This asset is reflected in the gravy for the Beef Pot-Roast Jardiniere and the Brandy Sauce for the Chateaubriand.

Whether your valentine celebration is for you and that special someone or for the whole family, these recipes will be a very special gift.

Beef Pot-Roast Jardiniere

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| 4- to 5-pound boneless beef rump roast | 1/4 teaspoon leaf thyme |
| 3 tablespoons cooking fat | 1/8 teaspoon pepper |
| 1 small onion, finely chopped | 3 to 4 medium carrots, |
| 1/3 cup finely chopped celery | sliced lengthwise and |
| 1 clove garlic, minced | cut into 2-inch pieces |
| 1 beef bouillon cube, crushed | 1 package (10 ounces) frozen |
| 1/3 cup hot water | broccoli spears, defrosted |
| 1/3 cup red wine | or 1/2 pound fresh broccoli |
| 1 bay leaf | 2 tablespoons corn starch |
| 1 teaspoon salt | 1/4 cup water |
| 1/4 teaspoon marjoram | |

Brown meat in fat; remove from pan. Add onion, celery and garlic; cook 2 to 3 minutes. Place meat on top of vegetables. Dissolve bouillon cube in hot water; add to meat. Add wine, bay leaf, salt, marjoram, thyme and pepper. Cover tightly and cook slowly 2 hours. Add carrots and continue cooking, covered, 30 minutes. Place broccoli spears around roast and cook, covered, 15 minutes. Remove meat and vegetables to warm platter. Remove bay leaf. Combine corn starch and water, stir into cooking liquid. Stirring constantly, bring to a boil and boil 1 minute. Serve gravy with pot-roast and vegetables.

Baked Pilaf

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| 1 cup chopped onions | 1-1/2 teaspoons salt |
| 1/2 cup chopped green pepper | 1/4 teaspoon pepper |
| 1 large clove garlic, minced | 1/2 teaspoon basil |
| 3 tablespoons margarine | 3 medium tomatoes, |
| 1-1/2 cups uncooked rice | each cut into eight wedges |
| 2 cups boiling beef broth | |

Cook onions, green pepper and garlic in margarine until tender. Add rice and cook 2 minutes longer. Turn into a shallow 2-quart casserole. Stir in broth and seasonings. Arrange tomato wedges on top of rice. Cover tightly and bake in moderate oven (350°F) 35 to 40 minutes or until rice is tender and liquid is absorbed. Fluff lightly with a fork. 8 servings.

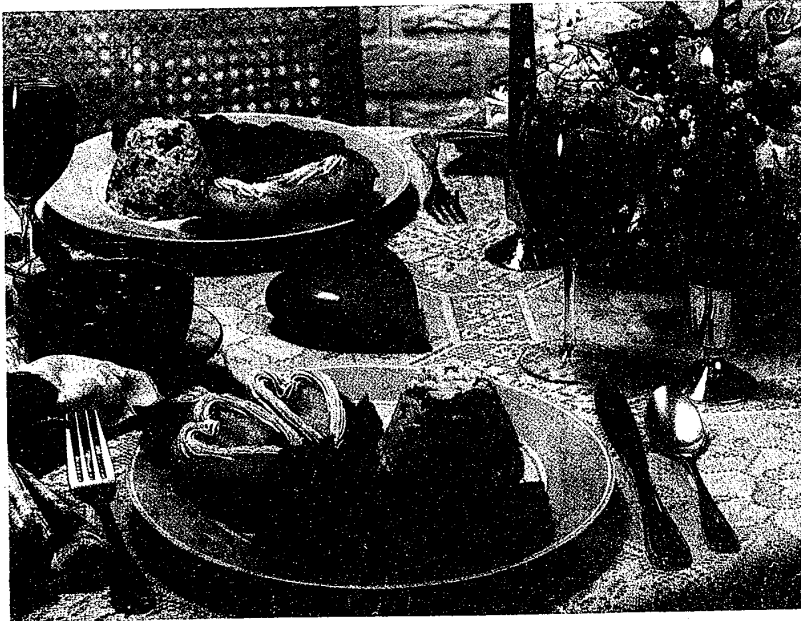
Sweetheart Pear Salads

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| 4 canned Bartlett pear halves, drained | 1 package (3 ounces) cream cheese, softened |
| Salad greens | 1 tablespoon chili sauce |
| | 2 drops hot pepper sauce |

For each salad, arrange 2 pear halves, cut side up, on salad greens. Combine cream cheese, chili sauce and hot pepper sauce. Place small star tip in pastry tube; add cheese mixture and pipe mixture around edges of each pear half. 2 servings.



Beef Pot-Roast Jardiniere is served with a Baked Pilaf.



Chateaubriand is accompanied by Sweetheart Pear Salads, Confetti Rice and a brandy sauce.

Chateaubriand

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| 1 beef tenderloin steak, cut | Salt |
| 2 to 4 inches thick from center | Pepper |
| portion of tenderloin | Brandy Sauce* |

Preheat broiler and place steak on rack in broiler pan so top of steak is 5 inches from the heat. Broil on one side for 15 minutes, season with salt and pepper, turn and broil 10 to 15 minutes or to desired degree of doneness. Season with salt and pepper. Carve and serve with Brandy Sauce.

*Brandy Sauce

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| 3 tablespoons margarine | 1 beef bouillon cube |
| 2/3 cup sliced fresh mushrooms | 2 tablespoons brandy |
| 1/4 cup sliced green onions | 1 tablespoon corn starch |
| 1/8 teaspoon pepper | 1 tablespoon water |
| 1 cup hot water | |

Melt margarine in small frying-pan, add mushrooms, onions and pepper; cook 2 minutes. Stir together hot water and bouillon cube until dissolved. Add bouillon and brandy to frying-pan; bring to boil and boil gently 1 minute. Combine corn starch and water; stir into pan. Stirring constantly, bring to boil and boil 1 minute. Yield: 1-1/4 cups sauce.

Confetti Rice

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| 1/4 cup sliced green onions, including tops | 1 tablespoon sherry |
| 2 teaspoons margarine | 1 can (2 ounces) sliced mushrooms, drained |
| 1 cup cooked rice | 2 tablespoons sliced almonds, if desired |
| 2 tablespoons sliced pimiento | |
| Salt and pepper to taste | |

Cook onions in margarine until tender. Add remaining ingredients; cook until heated through. Toss lightly. Spoon into greased custard cups, pressing to mold. Unmold onto plates. 2 servings.