

FAST FOOD FROM THE FREEZER

The use of frozen packaged foods does not curtail a cook's creativity. The freezer foods can foster a reputation for serving meals with a flair with very little time or effort involved.

Consider today's menus: Chicken Divan, chives buttered corn and banana split torte, or, country captain chicken, cheesy corn on the cob, a new broccoli dish and mock peach cobbler.

There's no TV dinner stigma attached to either of these. And while we're on the subject of quick and easy, here's a recipe which will amaze your cohorts, at the morning kaffee klatsch.

BANANA TEA CAKE

- 1/4 cup butter
- 1/4 cup sugar
- 1 well beaten egg
- 2 cups sifted flour
- 1/2 tsp. salt
- 4 tsp. baking powder
- 1/2 tsp. salt
- 1 1/2 bananas thinly sliced

Cream together butter and sugar. Add egg. Add dry ingredients which have been sifted together. Mix well; add milk. Mix and add sliced bananas. Put batter in two buttered pie pans. Sprinkle with 1/2 cup brown sugar mixed with two tablespoons cinnamon. Bake in 375-degree oven for 30 minutes. Cut in wedges and serve hot with butter and your favorite jams, jellies or marmalades.

(It will stand alone, however, and the jams, etc. are unnecessary.)

MENU I

- Chicken Divan
- Chive Buttered Corn on the Cob
- Banana Split Torte

CHICKEN DIVAN

- 1 package (10 oz.) Birds Eye® 5 Minute Broccoli Spears
- 1 can (10 3/4 oz.) condensed cream of mushroom soup, undiluted
- 1/3-1/2 cup milk
- 1/4 cup grated Parmesan cheese
- 1 box (32 oz.) BANQUET Frozen Heat and Serve Fried Chicken, 10 fully cooked pieces

Rinse broccoli spears under hot water just long enough to separate spears. Place broccoli in 2-quart shallow baking dish. Stir together soup and milk; pour over broccoli. Sprinkle Parmesan cheese over soup mixture. Lay chicken pieces over broccoli. Cover mixture with foil. Warm on center rack in preheated 375°F. oven 25 minutes. Uncover; heat an additional 25 minutes. Makes 4 servings.

CHIVE BUTTERED CORN ON THE COB

- 1 package (8 pieces) Birds Eye® LITTLE EARS® Corn on the Cob OR 1 package (4 ears) Birds Eye® Corn on the Cob
- 1 tablespoon chopped chives
- 1/4 cup butter, softened
- Salt
- Pepper

Cook corn on the cob according to package directions. Stir chives into butter; serve with corn on the cob. Season with salt and pepper to taste. Makes 4 servings.

BANANA SPLIT TORTE

- 1 frozen Sara Lee Original All Butter Pound Cake (10 3/4 oz.), thawed
- 1 1/2 pints Neapolitan ice cream, cut into 4 slices
- 2 bananas, sliced
- Lemon juice
- Water
- 1 cup fudge sauce

Cut pound cake lengthwise into 3 layers. Place bottom layer on serving plate; arrange 2 slices of ice cream over cake. Arrange banana slices (dipped in lemon juice-water mixture) over ice cream. Repeat with 1 more layer of cake. Reassemble cake using plain layer on top. Cake may be returned to freezer at this point. Just before serving, remove cake from freezer. Spoon 2 tablespoons fudge sauce over top; garnish with banana slices. Serve with additional fudge sauce. Makes 10-12 servings.



MENU II

- Country Captain Chicken
- Marinated Broccoli Salad
- Cheesy Corn on the Cob
- Mock Peach Cobbler

COUNTRY CAPTAIN CHICKEN

- 1 box (32 oz.) BANQUET Frozen Heat and Serve Fried Chicken, 10 fully cooked pieces
- 1 can (15 oz.) tomato sauce special
- 1/4 cup golden raisins
- 1 teaspoon curry powder
- 1/4 teaspoon garlic powder

Place chicken in 2-quart shallow baking dish. Heat on center rack in preheated 400°F. oven uncovered 35 minutes. In small saucepan, stir together tomato sauce, raisins, curry and garlic powders; heat sauce to boiling; cover and simmer 5 minutes. To serve, pour hot sauce over crispy chicken and serve immediately OR sauce and chicken may be served separately, each person pouring the sauce over the chicken. Makes 4 servings.

MARINATED BROCCOLI SALAD

- 1 package (10 oz.) Birds Eye® 5 Minute Broccoli Spears
- 1/4 cup Italian salad dressing
- 1 tablespoon chopped pimientos

Cook broccoli spears according to package directions; drain. Place in shallow glass bowl; pour on dressing. Chill. Garnish with pimiento. Makes 3-4 servings.

CHEESY CORN ON THE COB

- 1 package (8 pieces) Birds Eye® LITTLE EARS® Corn on the Cob OR 1 package (4 ears) Birds Eye® Corn on the Cob
- 2 tablespoons grated Parmesan cheese
- 1 teaspoon dried parsley
- 1/4 cup butter, softened

Cook corn on the cob according to package directions. Stir cheese and parsley into butter; serve with corn on the cob. Makes 4 servings.

MOCK PEACH COBBLER

- 1 can (1 lb.) sliced peaches
- 1 tablespoon granulated sugar
- 1 tablespoon cornstarch
- 1/2 teaspoon ground nutmeg
- Water
- 4 slices, 3/4-inch each, frozen Sara Lee Original All Butter Pound Cake, cubed and thawed
- Vanilla ice cream, optional.

Drain peaches; reserve syrup. Stir together sugar, cornstarch and nutmeg. Add enough water to reserved syrup to make 1 cup; stir into cornstarch mixture. Cook, stirring constantly, until mixture thickens and boils. Boil 1 minute, stirring constantly. Remove from heat; gently fold in peaches and cubed pound cake. Serve warm topped with ice cream, if desired. Makes 4 servings.

