FARM 8

MARKET

Smoked pork great for brunch entree

Just having spring in the air is rea-son enough to celebrate with a festive orunch. The relaxed atmosphere of prunch makes it a favorite no matter

For a brunch entree that will be as For a brunch entree that will be as welcome as the first spring fever, treat guests to the marvelous flavor and yourself to the convenience of Smoked Pork Chop Platter. Meaty, satisfying smoked chops are dressed up in style for the occasion with crisp bacon curls

casier; they are simply broiled for 1520 minutes. The bacon curls are easy
too, for the bacon is conveniently baked
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and watercress, if desired, before serving. 6 servings.

SPRING FRUIT COMPOTE 1 medium pineapple 1 pint strawberries, hulled 1 cup chablis



shoked chops are dressed up in style for the oceasion with crisp bacon curs and a watercress garnish. Preparation of the chops couldn't be Beef brisket recipe wins national cook-off When Lucille Boach of Floring and the course of the cook of Brown beef slowly over low heat. Pour off drippings, Add onion, garlie, salt, oregand and came, and the salt, oregand and came, and the salt, oregand and came is golden. Between from heat; add cheese, stirring to blend. Remove seeds from chilies and pat dry with absorbent paper. Stuff chilies, using about 2 Theps. meat mixture need not be completely covered by chilies.) Place each filled chili diagonally an egg roll wrapper. Place lower triangular flap over chili and the point under it. Bring flett and right corners toward the center and roll up. Seal edge with a few drops of water.

When Lucille Roach of Florissant, Mo. was looking for a recipe to enter in the National Beef Gook-Off, she reached into her recipe file for an old family favorite and came up with a winner. Mrs. Roach's Baked Beef Brisket took the top prize of \$1,500 at the seventh annual cook-off held in Scottsdale, Ariz.

The easy and tasty brisket recipe has been a favorite in Mrs. Roach's family since World War II when meat was rationed by points. The brisket was only one point per pound so points were stretched by buying brisket for the meat-centered meals the family enjoy-

The top eight recipes are available in a folder and can be obtained by sending a large, stamped, self-addressed enve-lope to: Best of Beef, Department MFS, Béef Industry Council, 444 N. Michigan Ave, Chicago, Ill. 60611.

BAKED BEEF BRISKET

-pound boneless beef brisket

2 tsps. salt
5-tsp. black pepper
1 clove garlic, minced
3 large onions, minced
1 cup hot water
2 Tosps. cornstarch
1 cup cold water

I cup cold water

Place brisket, fat side up, in 10-x-13inch roasting pan. Season brisket with
salt and pepper, sprinkle with garlic
and place onions on top. Bake in modeerate oven 375° F one hour, or until the
coins turn brown. Add hot water, cover with aluminum foil and seal tight.
Reduce oven heat to 300° F and continue cooking 2 hours. Remove brisket
and onions to warm platter. To make
gravy, comvine 2 Tobps. cornstarch
dissolved in 1 cup cold water with
cooking liquid and cook, stirring until
builing and thickened. Garnish with
parsley, cherry tomatoes, pickled
eppers, turnips or stuffed olives.
Serves 12.

CHILI BEEF RELLENOS WON TON

2 pounds lean ground beef
2 medium onions, chopped
1 clove garlic, finely chopped
1½ tsp. sill
½ tsp. ground cumin
4 cups shredded Longboro cheese
24 green chilles (fresh, roasted and peeled, or canned)
24 egg roll wrappers
Tomato cups

PEPSI

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