



These tasty hoagies are a spicy treat.

# Spice gives zing to beef

**HOT HUNAN HOAGIES**  
2 lb. beef top round steak, cut 1 inch thick  
3 cloves garlic, mashed  
1/4 cup each dry sherry and soy sauce  
1/4 cup vegetable oil  
1 tbsp. grated fresh ginger  
relais  
8 hoagie rolls

Place beef round steak in plastic bag or utility dish. Combine garlic, sherry, soy sauce, oil and ginger; pour over steak. Cover dish and marinate in refrigerator 4 to 8 hours, turning at least once.

Meanwhile prepare relish. Remove steak from marinade and place on rack in broiler pan so surface of meat is 4 inches from heat. Reserve marinade. Broil 16 to 20 minutes, turning once and basting with reserved marinade. Let stand 5 minutes.

Meanwhile split hoagie rolls and toast under broiler. Carve steak diagonally across the grain into thin slices. Place beef in hoagie rolls; top with relish and serve. 8 servings.

**RELISH**  
2 tsp. vegetable oil  
1 tsp. each sesame oil and white wine vinegar  
1/4 cup soy sauce  
1/4 tsp. sugar  
1/4 tsp. hot pepper sauce  
1/4 cup each sliced green onions, chopped mushrooms, chopped green pepper and chopped red pepper

Combine vegetable oil, sesame oil, vinegar, soy sauce, sugar and hot pepper sauce. Add green onions; mushrooms and peppers. Let stand 30 minutes. Yield: About 1 1/4 cups.

**BEEF RAGOUT COUNTRY STYLE**  
2 lb. boneless beef chuck eye roast, cut into 1 1/2-inch cubes  
2 tbsp. olive oil  
3 large onions, each cut into 8 pieces  
4 large cloves garlic, crushed  
1 can (28 oz.) tomatoes, drained and

quartered  
5 tbsp. chopped parsley, divided  
1 tsp. dried dill leaves  
1/4 tsp. each salt and pepper  
1 cup red Burgundy wine  
1 cup beef broth  
1/2 lb. mushrooms, quartered  
1 can (6 oz.) pitted ripe olives, drained  
hot cooked noodles  
parsley

Trim excess fat from boneless beef chuck cubes. Brown cubes in hot oil in Dutch oven over high heat

(In 2 batches, if necessary). Add onions and brown lightly; add garlic. Stir in tomatoes, 3 tablespoons parsley, thyme, salt and pepper. Add wine and beef broth to just cover; bring to a boil. Reduce heat; cover and simmer 1 hour. Add mushrooms; cover and simmer 1 to 1 1/2 hours, or until beef is tender. If desired, simmer uncovered last 10 minutes to reduce liquid. Add olives and heat through; stir in remaining parsley. Serve beef ragout with hot cooked noodles. Garnish with parsley. 4 to 8 servings.

## Feta-Cini brings old world to new

America is a melting pot not only of people, but also of cuisines. This country adopts the dishes of the world — pizza, tacos, stir-fry — and makes them uniquely its own.

Two Americanized foods that came from across the sea are joined in an elegant little supper that's easy and economical. Feta-Cini combines the tangy flavor of feta cheese with the subtle taste of pasta.

The base of this dish is colorful spinach fettucini. Topping it is a creamy white sauce, seasoned with feta, to which has been added chicken strips, red pepper and black olives. A sprinkling of crumbled feta makes an appropriate garnish as well as contributing extra nuggets of flavor.

Feta, which was originally made in Greece from sheep's or goat's milk, is cured in brine and has a characteristic tangy taste.

Feta was popularized in the well-known greek salad, and now cooks are finding it also adds zip to bland foods such as pasta, potatoes and eggs.

Of course, pasta also has become increasingly popular in recent years. There seems no end to the variety of shapes, flavors and colors which inspire creativity in the kitchen.

Now both foods are brought together in a superbly American dish: Feta-Cini.

**FETA-CINI**  
1/4 cup red or green pepper strips  
3 tbsp. margarine  
3 tbsp. flour  
2 cups milk  
1 cup (6 oz.) crumbled feta cheese  
1 cup chicken chunks  
1/4 cup pitted ripe olive slices  
8 oz. spinach fettucini, cooked, drained

Saute peppers in margarine; blend in flour. Gradually add milk; cook,

stirring constantly until thickened. Add 1/4 cup cheese, chicken and olives; Heat thoroughly, stirring occasionally. Spoon cheese mixture over fettucini.  
4 to 6 servings.

## Try these extra hot enchiladas

**ENCHILADAS VERDE**  
1 1/4 lbs. pork loin, cut into 3/4-inch cubes  
1 1/4 1/4-oz. can tomatoes, cut up  
2 4-oz. cans chopped green chilies  
1 cup water  
1/4 cup chopped onion  
1 jalapeno pepper, seeded, chopped  
1 garlic clove, minced  
1 tsp. salt  
1/4 tsp. pepper  
1 1/4 cups (6 oz.) shredded mild cheddar cheese  
1 cup chopped tomatoes  
10 8-inch flour tortillas  
oil

Brown meat; drain. Add canned tomatoes, chilies, water, onions, peppers and seasonings; simmer 3 hours, stirring occasionally. Reserve 1 cup meat mixture, 1/4 cup cheese and 1/4 cup tomatoes. Add remaining cheese and tomatoes to remaining meat mixture; mix lightly. Dip tortillas in hot oil; drain. Place approximately 1/4 cup combined meat and cheese mixture in center of each tortilla; roll up tightly. Place, seam side down, in 13 x 9-inch baking dish. Top with reserved meat mixture, cheese and tomatoes. Bake at 400 degrees, 15 minutes.

5 servings. Variation: Substitute 1 tablespoon canned jalapeno peppers, chopped for jalapeno peppers.

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