



Cherry streusel pie and Lady Washington's fancy are two desserts to make any cherry lover's face light up.

Warm up winter

Old favorites get new life

Family favorites — such as spaghetti, stuffed peppers and meat loaf — can be given a special touch by simply adding sloppy joe sandwich sauce. Homemakers looking for an economical way to accent standard cold weather fare will find that these recipes will generate other ideas for "Extra Special Joes."

SAUCY JOE

1 lb. spaghetti, cooked according to package directions
2 cans (15½ oz. each) sloppy joe sandwich sauce
Grated parmesan cheese

Heat sandwich sauce in saucepan over medium heat, stirring often. Pour sauce over hot spaghetti. Sprinkle with grated parmesan cheese. 6 servings.

PEPPERY JOE

4 large green peppers
Salt
Pepper
3 cups cooked rice
1 can (15½ oz.) sloppy joe sandwich sauce
Shredded cheddar cheese

Cut peppers in half lengthwise; remove stems, seeds and membrane. Cook in boiling salted water 5 minutes; drain. Sprinkle insides of peppers with salt and pepper; arrange in shallow baking dish. Combine rice and 1 cup sandwich sauce. Spoon into peppers. Top with remaining sandwich sauce.

Pour hot water into dish around peppers, about ¼ inch deep. Bake at 350° for 30 minutes. Remove from oven. Sprinkle with cheese. Bake 3 to 4 minutes longer or until cheese melts. 4 servings.

LOAFIN' JOE

1½ lbs. ground beef
1 can (15½ oz.) sloppy joe sandwich sauce
2 eggs, beaten
¼ cup fine dry bread crumbs
¼ tsp. salt

Combine beef, 1 cup sandwich sauce, eggs, crumbs and salt. Shape mixture into loaf in shallow baking dish. Bake at 350° for 30 minutes. Pour remaining sandwich sauce over top of meat. Bake 30 minutes longer or until done. Let stand for 10 minutes before serving. 6 servings.

To obtain a copy of the "Oh, Joe!" recipe booklet, which contains 25 economical and easy menu ideas incorporating Sloppy Joe sandwich sauce, write Aunt Nellie's Foods, P.O. Box 67, Clyman, Wis. 53016.

Cherry Streusel Pie

George would've loved it

Young George Washington probably didn't realize when he cut down that cherry tree what delights could be made with its fruit. Two such treats — Cherry Streusel Pie and Lady Washington's Fancy — are recipes to make any celebration a success.

CHERRY STREUSEL PIE

1 9-inch unbaked pie shell
1 can (21 oz.) cherry fruit pie filling
1 tbsp. amaretto or amaretto & cognac
1 egg, beaten
1¼ cups sour cream
3 tbsp. amaretto or amaretto & cognac

¾ cup sugar
¼ cup plus 1 tablespoon all-purpose flour
1 tsp. vanilla
¼ tsp. salt
Streusel Topping

Heat oven to 450°. Drain pie filling; reserve ¼ cup juice. Mix juice and 1 tablespoon amaretto; set aside. Spoon cherries over bottom of pie shell. Mix all remaining ingredients except reserved juice and Streusel Topping. Pour over cherries. Bake 10 minutes. Reduce oven temperature to 350°. Bake 35 minutes.

Prepare Streusel Topping. Remove pie from oven. Sprinkle topping over pie and bake until topping is lightly browned, 10 to 15 minutes. Cool. Serve with reserved sauce drizzled over top.

STREUSEL TOPPING

¾ cup all-purpose flour
¼ cup butter or margarine
½ cup packed brown sugar
1 tsp. ground cinnamon
½ cup chopped nuts
Pinch of salt

Mix all ingredients until well blended and crumbly.

LADY WASHINGTON'S FANCY

Split lady finger place in demitasse. Add 2 to 3 tablespoons cherry pie filling. Drizzle with Swiss chocolate almond liqueur. Fill with whipped cream. Garnish with toasted slivered almonds and maraschino cherry half.

Bread for people on the go

With the hectic fast-paced lifestyles of the eighties, many of us don't stop to eat a well-balanced lunch. But it's not necessary for people on the go to sacrifice a healthful meal. Here's a dish that travels well and can be prepared in advance. Apricot Wheat Germ Bread combines the tangy taste of apricots with the nutty flavor of wheat germ. Serve it with cream cheese, butter or jam, and complete your meal with fruit and a tossed salad.

Although wheat germ is a wonderful baking ingredient, it is also a nutritious cereal and a convenient add-on to fruit, yogurt, salads and cereals. It's lightly toasted and vacuum packed to retain its freshness and nutritive goodness, with no need for preservatives.

APRICOT WHEAT GERM BREAD

2¼ cups unsifted all purpose flour
3 tsp. baking powder
¼ tsp. salt
¼ cup sugar
¼ cup butter or margarine, softened
1 egg
½ cup milk
½ cup sliced dried apricots
¼ cup wheat germ, regular or brown sugar & honey

Combine flour, baking powder and salt; set aside. Cream sugar and butter until light and fluffy; add egg, mix well. Add milk; blend well. Add flour mixture; beat until just combined. Stir in apricots and wheat germ. Turn into greased 8x4x2-inch loaf pan. Bake at 350° for 50-55 minutes or until bread tests done. Cool in pan 10 minutes, remove and let cool on rack. Makes 1 loaf.

If you're interested in a free booklet with more recipes, send a self-addressed stamped envelope to: Fortify-

log Foods, Kretschmer Wheat Germ, P.O. Box 9860-MR, St. Paul, Minnesota 55198.

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