

# Beer Adds A Delicate Flavor

By ELLY

Beer has long been a classic ingredient in cooking. Used in the place of water as the simmering liquid, it brings out all the richness of meat and vegetables. The alcohol evaporates in the cooking process, leaving only the delicate flavors of hops, malt and herbs.

One of the best beef steaks we've ever eaten was made with beer and now from the U.S. Brewers Association comes a new soufflé recipe with beer as one of the ingredients.

SOUFFLES, those culinary masterpieces of classic French cooking, have a reputation that sometimes makes the "average cook" shy away from them.

Let's look at the soufflé as simply a dramatic way to serve scrambled eggs. It's a little harder than scrambled eggs, but not much, and a soufflé is much more impressive.

THE SECRET is having all the ingredients at room temperature before you start. Any baking dish or casserole is suitable for a soufflé. It should be filled to an inch from the top.

Perfect soufflés should be soft and creamy on the inside and a deep brown on the outside.

If you are worried about "collapsing," try cutting a two-inch slash in the crust on each side when it just starts to rise. Opening the oven doesn't hurt a beer soufflé.

**BEER SOUFFLE**  
1 (12-ounce) can or bottle beer  
1 1/2 c. diced onions  
1/3 c. sliced scallion greens  
1/4 t. salt  
6 eggs, separated  
6 T. all-purpose flour  
1/2 t. cornstarch  
1/4 t. sugar  
Dash cayenne  
6 T. softened butter

Take out all ingredients and leave until all reach room temperature. Pour beer into a large saucepan. Add onions, scallion greens and salt. Bring beer to a boil and cook onions until tender, about five minutes. In a separate bowl, beat egg yolks until creamy. Mix flour with cornstarch, sugar and cayenne and gradually beat into egg yolks. Add softened butter and beat until mixture is smooth and the consistency of thick paste. Remove beer from heat and cool slightly. Add half the hot beer to the yolk mixture, stirring well to keep smooth. Stir yolks into remaining beer. Return to heat and bring just to a boil, stirring constantly. Mixture will be the consistency of thick custard and can be stored in the refrigerator at this point. Beat egg whites until stiff but not dry. Add beaten whites to hot yolk mixture, folding slowly until whites are thoroughly mixed. Butter bottom and sides of a 1 1/2 quart oven dish and dust all over with flour. Pour in soufflé mixture until one inch from the top. Bake in a preheated oven at 400 degrees for 30 minutes. Serves four.

**VARIATIONS:** Reduce onions by half and add one-third cup of any of the following to the hot custard mixture: grated cheddar or parmesan cheese, chopped tomatoes, chopped herring, chopped eggplant, flaked tuna fish, diced cooked ham or two chopped anchovies.

**PARTY CHEESE SPREAD**  
1 pkg. cream cheese (8 ounces)  
3 T. sour cream  
1/2 c. butter  
1/4 c. beer  
1 T. prepared mustard  
1 t. paprika  
1 t. caraway seed  
1 t. caraway seed  
1 t. capers  
1 T. chives or onions

Combine cream cheese, sour cream and butter. When at room temperature, blend with other ingredients. Can use electric blender. Place in crock or container with a top.

If you add just half the beer, it will be like a pate; the amount in the recipe above will make it turn out like a spread; double the beer, and it can be a dip. It tastes even better if you can make it a couple of days before you plan to use it. For a more festive appearance you can add a few drops of vegetable coloring. Make it red for Christmas or green for St. Patrick's Day, etc.



## Redeem 8th Week "Barrel of Bargains" Booklet Coupons for

# 525 extra TOP VALUE STAMPS

We reserve the right to limit quantities. Prices and items effective at Kroger in Wayne, Macon, Oakland, Washington, Livingston & St. Clair Counties from Mar. 6 thru Sun., Mar. 12. None valid to dealers. Copyright 1972, The Kroger Co.

Plus \$2.80 Cash Savings!

U.S. Gov't. Graded Choice Kroger Beef meets U.S. Department of Agriculture Quality Specifications for the USDA Choice Grade and complies with Kroger's additional rigid selection standards for buying and inspecting beef!

U.S. GOV'T. INSPECTED

## Whole Fresh Fryers

# 29¢

LB



USDA CHOICE

## Boston Roll Roast

# \$1.08

LB

1/2 LOIN SLICED INTO

## Pork Chops

# 88¢

LB

**VALUABLE COUPON**  
\$1.00 OFF  
THIS COUPON WORTH \$1. TOWARDS THE PURCHASE OF CUDAHY OR MARHOEFER  
8-Lb Canned Ham \$6.39 WITH THIS COUPON

WHOLE NO BACKS ATTACHED

## Fryer Legs or Breasts

# 69¢

LB

PESCHKE THRIFTY

## Sliced Bacon

# 78¢

LB

USDA CHOICE

## 4th & 5th Ribs Rib Roast

# \$1.09

LB

WHOLE

## Pork Loin

# 69¢

LB

SLICED FREE!

COMMODORE HEAT & SERVE

## Ocean Perch Fillets

# 69¢

LB

**ECKRICH**

REGULAR OR THICK Bologna	1 LB PKG \$1.09	ALL MEAT OR TASTY Smorgas Pak	12 OZ PKG \$1.19
		3 VARIETIES Smoked Sausage	1 LB PKG \$1.29
		Jumbo Franks	1 LB PKG 88¢
		Smokees	1 LB PKG 99¢
		Smok-Y-Links	10 OZ PKG 83¢

**VALUABLE COUPON**  
WITH THIS COUPON AND \$5.00 PURCHASE OR MORE DETERGENT

## King Size Tide

# 99¢

5-LB 4-OZ BOX

Mon., Mar. 6 thru Sun., Mar. 12 at Kroger in Wayne, Macon, Oakland, Washington, Livingston & St. Clair Counties. Subject to applicable store & local sales tax. Limit one coupon.

**VALUABLE COUPON**  
WITH THIS COUPON AND \$5.00 PURCHASE OR MORE SALTINES

## Nabisco Premium

# 18¢

1-LB PKG

Mon., Mar. 6 thru Sun., Mar. 12 at Kroger in Wayne, Macon, Oakland, Washington, Livingston & St. Clair Counties. Subject to applicable store & local sales tax. Limit one coupon.

COUNTRY CLUB VANILLA, CHOCOLATE, STRAWBERRY, NEAPOLITAN OR FUDGE MARBLE

## Ice Cream

# 66¢

1/2-GAL CTN

LIGHT CHUNK

## Del Monte Tuna

# 33¢

6 1/2-OZ WT CAN

CREAM STYLE OR WHOLE KERNEL

## Libby Corn

# 6¢

1-LB CANS

LIVER FLAVOR

## Purina Dog Chow

# 25¢

LB BAG

KROGER GRADE 'A'

## Small Eggs

# 29¢

1-DOZ CTN

KROGER

## Pork N' Beans

# 8¢

1-LB CANS

## Sandwich Bread

# 3¢

1 1/2-LB LOAVES

KROGER

## Skim Milk

# 39¢

1/2-GAL CTN

CHICKEN NOODLE, CHICKEN WITH RICE, CREAM OF MUSHROOM OR VEGETABLE BEEF

## Campbell's Soup

# 6¢

10-OZ WT CANS

SAVE AT KROGER

## Kroger Applesauce

# 6¢

1-LB CANS

ALL FLAVORS

## Kroger Gelatins

# 3¢

3-OZ WT PKG 7¢

LIBBY PEAS OR

## Stewed Tomatoes

# 5¢

1-LB CANS \$1

BEAN WITH BACON AND VEGETABLE

## Campbell's Soup

# 7¢

10-OZ WT CANS \$1

HILLCREST

## Tomato Juice

# 4¢

1-QT 14-OZ CANS \$1

## Sunrise-Fresh Fruits and Vegetables!

VINE-RIPENED SALAD SIZE

## Salad Tomatoes

# 10¢

EACH

1 1/3 SIZE SUNKIST CALIF. SEEDLESS

## Navel Oranges

# 20¢

FOR

LARGE ALL-GREEN FRESH

## Asparagus

# 49¢

LB

MICHIGAN HOT HOUSE

## Rhubarb

# 29¢

LB

NEW GREEN

## Cabbage

# 12¢

LB

U.S. FANCY MICH. "CONTROLLED ATMOSPHERE" MACINTOSH, JONATHAN OR RED DELICIOUS

## Apples

# 5 LBS 99¢

U.S. NO. 1 RED FRESH ZIPPER SKIN

## Potatoes

# 10 LB 79¢

3 LB 79¢

**Bananas**

# 10¢

LB

GOLDEN RIPE.

RECEIVE UP TO

# 950 Top Value Stamps

WITH PURCHASE OF ITEMS BELOW - PLEASE PRESENT THIS STRIP TO CASHIER TO CHECK OFF ITEMS

25 STAMPS	GROCERY	TOP VALUE STAMP	25	WITH 1/2-PT 4-OZ CAN PICAYONA	TOP VALUE STAMP	25	WITH 1/2-PT 4-OZ CAN BUTTERFLY KROGER BISCUITS
50	WITH 1/2-PT 4-OZ CAN SPRAY STARCH	TOP VALUE STAMP	50	WITH 1/2-PT 4-OZ CAN FROZEN DRIED COFFEE	TOP VALUE STAMP	50	WITH 1/2-PT 4-OZ CAN COTTAGE CHEESE
75	WITH 1/2-PT 4-OZ CAN FROZEN DRIED COFFEE	TOP VALUE STAMP	75	WITH 1/2-PT 4-OZ CAN COFFEE CREAMER	TOP VALUE STAMP	75	WITH 1/2-PT 4-OZ CAN BROWN & SERVE ROLLS
100	WITH 1/2-PT 4-OZ CAN COFFEE CREAMER	TOP VALUE STAMP	100	WITH 1/2-PT 4-OZ CAN KROGER OLIVES	TOP VALUE STAMP	100	WITH 1/2-PT 4-OZ CAN FLAVORIDE TOOTHPASTE
125	WITH 1/2-PT 4-OZ CAN KROGER OLIVES	TOP VALUE STAMP	125	WITH 1/2-PT 4-OZ CAN FOOD COLORS	TOP VALUE STAMP	125	WITH 1/2-PT 4-OZ CAN MARGARINE
150	WITH 1/2-PT 4-OZ CAN FOOD COLORS	TOP VALUE STAMP	150	WITH 1/2-PT 4-OZ CAN BEEF STEAKS	TOP VALUE STAMP	150	WITH 1/2-PT 4-OZ CAN SIZZLE STEAKS
175	WITH 1/2-PT 4-OZ CAN BEEF STEAKS	TOP VALUE STAMP	175	WITH 1/2-PT 4-OZ CAN SLICED LUNCHEATS	TOP VALUE STAMP	175	WITH 1/2-PT 4-OZ CAN FLAVORIDE TOOTHPASTE
200	WITH 1/2-PT 4-OZ CAN SLICED LUNCHEATS	TOP VALUE STAMP	200	WITH 1/2-PT 4-OZ CAN SPORTSMAN BOLOGNA	TOP VALUE STAMP	200	WITH 1/2-PT 4-OZ CAN BEEF NECK BONES
225	WITH 1/2-PT 4-OZ CAN SPORTSMAN BOLOGNA	TOP VALUE STAMP	225	WITH 1/2-PT 4-OZ CAN BEEF NECK BONES	TOP VALUE STAMP	225	WITH 1/2-PT 4-OZ CAN MRS. PAULS SEAFOOD
250	WITH 1/2-PT 4-OZ CAN BEEF NECK BONES	TOP VALUE STAMP	250	WITH 1/2-PT 4-OZ CAN MRS. PAULS SEAFOOD	TOP VALUE STAMP	250	TOTAL

U.S. NO. 1 RED FRESH ZIPPER SKIN

## Potatoes

# 10 LB 79¢

3 LB 79¢