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SEPTEMBER 30, 1964 $\qquad$ PRESS-H:RA
Broiler Dinners Quick, Easy to Make and Serve

Quick broiler meals are simple and easy to make -just the thing to plan for dinner that follows a day beand
Ground beef takes on "style" when you broil it. Table-ready meats become dinner features. And left-
over vegetables are not even recognized as such when you plan their appearance in a tasty broiled meal.

These dinners are mighty attractive and easy t and with an eye to edible beauty, add a touch garnish. Or put the piping hot foot straight onto individual plates, if you like.

Bring on a big bowl of salad, your favorite brea and beverage, and a made-ahead dessert. Broiler din ners can be ready in a jiffy. BEEF BURGERS WITH SPAGHETII IN SHELL

## $1 / 2 \mathrm{lbs}$. ground beef $\quad 2$ green peppers

 $1 / \mathrm{C}$ can spaghetti with $1 / 2$ C. evaporated milk $\quad$ tomato sauce C. bread crumbs 1/2 C. grated cheese Lightly mix first six ingredients. Form into 8 patties about $3 / 4$-inch thick. Cut green peppers inhalf lengthwise, remove seeds and cook in boiling salted water until barely tender (about 3 min .). Heat spaghetti and season to taste. Fill green pepper shells with spaghetti and top with grated cheese. Put patties on broiler grid and place so that meat is about 3 inches from flame. Broil until brown. Turn to broil each side.) When usually allow 7 to 8 minutes for per shells to rack so the cheese can add filled pepBROILED MEAT LOAF DINNER
4 slices table-ready Cooked asparagus
meat loaf, $1 / 4$ " thick tips
Tbsp, butter 4 slices American Tbsp. butter
Salt and pepper Barbecue sauce Put lima beans in broiler pan. Dot with butte and add salt and pepper as needed. Place broiler pan about 6 inches from flame and heat beans untir they
begin to steam ( 2 or 3 min .). Arrange slices of meat loaf on broiler grid. Put asparagus tips ( 3 or 4 per serving) in bunches on the grid and top with sliced cheese. Put grid on broiler pan. Broil for 2 minutes. cue sauce. Turn flame to broiling until cheese is habout half size and continue broiling until cheese is hot and bubbly

LIVER SAUSAGE
BROILER HASH-BROWNS

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8 \text { slices liver sausage, 1/4 C. chopped green }
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1/4-in. thick
medium-size toma pepper

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$$ C. cooked whole C. chopped pimie

Salt and pepper Salt and p kernel corn 2 to 3 C . chopped Cut tops from tomatoes and scoop out centers. (Save centers to be put in some dish tomorrow.) Drop tomato sheils into boiling water and let stand 2 minutes. Litt out and drain. Combine corn, green pepper, pimiento and season to taste. Fill tomato shells with this mixture and top with a dab of butter. Spread with melted butter (bacon drippings may be used if preferred). Put pan 4 or 5 inches from medium broiler flame and broil until potatoes are brown and crusty. (Lift and turn for more thorough browning) Remove casing from slices of liver sausage and arrange, with filled tomatoes, on broiler grid. Put grid on broiler pan. Broil to brown meat on both sidesIt won't take long.

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...who's got the buttons?
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