

Yes! Good cooks cook with *Campbell's Soups*

APRIL 1957 pgs LHT

Try this delicious new casserole that won the \$25,000 Grand Prize in Pillsbury's Best Bake-Off

Have you tried it yet — this wonderful "California Casserole"? It won first prize in Pillsbury's Grand National Bake-Off. It's baked in a flavorful gravy made with Campbell's Soup — and there's Campbell's Soup in the exciting creamy sauce that tops it off!

You, too, can be an expert cook with Campbell's. Because you can count on Campbell's for the best ingredients, perfect flavor blending and just-right seasoning. No fussing or guessing. Just add the soup! Try this superb casserole yourself. And try the recipes below. You'll win acclaim from the people who matter most — your family!

The best cooks cook with Campbell's Soups. Why not be one of them!



Grand Prize Winner:

8th Grand National Bake-Off

MRS. HILDRETH H. HATHEWAY
Santa Barbara, California

"I have used Campbell's Soups in recipes for years. I wouldn't think of making sauces the old, slow way—when Campbell's Soups are so much easier and more flavorful. They're seasoned exactly right, and they blend so perfectly with so many foods."



PILLSBURY'S GRAND PRIZE WINNER

California Casserole: Coat 2 lbs. veal round steak with $\frac{1}{3}$ cup Pillsbury's Best Enriched Flour and 1 tsp. paprika. Pound mixture into meat; cut into 2-in. cubes. Brown meat well in $\frac{1}{4}$ cup salad oil or other shortening. Transfer to 14 x 10 x 2-in. pan; add $1\frac{1}{4}$ cups drained, small cooked onions. Combine 1 can Campbell's Cream of Chicken Soup and 1 soup can of water in skillet used for browning. Bring to boil; pour over meat. Bake uncovered at 350°F. 45 min. or until tender. Top with 14 to 16 dumplings. Bake uncovered at 425°F. 20 to 25 min. or till deep golden brown.

Butter Crumb Dumplings: Sift together 2 cups sifted Pillsbury's Best Enriched Flour, 4 tsps. double-acting baking powder, $\frac{1}{2}$ tsp. salt and 1 tsp. poultry seasoning into mixing bowl. Add 1 tsp. each celery seed, dry onion flakes and 1 tbsp. poppy seed. Add $\frac{1}{4}$ cup salad oil and 1 cup milk. Stir until moistened. Drop rounded tsp. of dough into mixture of $\frac{1}{4}$ cup melted butter and 1 cup bread crumbs. Roll to coat with crumbs.
Sauce: Heat 1 can Campbell's Cream of Chicken Soup and 1 cup sour cream just to boiling. Pour over meat and dumplings to serve. Serves 8.

AND THESE EASY CASSEROLES WILL WIN PRAISE IN YOUR HOME, TOO!



SOUPER BAKED CHICKEN

Thaw 2 packages Swanson Frozen Chicken Parts; put in shallow baking dish. Blend 1 can Cream of Chicken Soup with 1 minced clove garlic; pour over chicken. Sprinkle 1 tablespoon chopped parsley and dash of paprika on top. Bake in a moderate oven (350°F.) about 1 hour or until chicken is tender. 6-8 servings. Good!



PERFECT TUNA CASSEROLE

A never-fail meal all in one dish! In 1 qt. casserole, combine 1 can Campbell's Cream of Mushroom Soup, $\frac{1}{2}$ cup milk, 7-oz. can drained, flaked tuna, 1 cup drained, cooked peas, 1 cup crushed potato chips. Garnish with additional potato chips. Bake in moderate oven (375°F.) about 25 minutes. 4 servings.



EGGS FLORENTINE

An easy specialty. Line bottom of shallow baking pan with 2 cups chopped, cooked spinach. Break 6 eggs and place each on spinach. Heat together 1 can Cream of Celery Soup and 1 cup shredded process cheese; pour around eggs. Sprinkle with $\frac{1}{2}$ cup shredded cheese. Bake in moderate oven (350°F.) about 30 minutes. 6 servings.