



**"Cook up your own Italian-style dishes the 'pour on' way!"**

Here's a wonderfully quick way to give everyday dishes true Italian flavor—like you'd enjoy at dinnertime in Portofino!

Just heat and pour on one of Chef Boy-Ar-Dee's Italian-style Sauces. *In minutes* even the plainest food is piping hot with savory new goodness!

You'll like the subtle zippiness of red, juicy-ripe tomatoes that have been simmered for hours with pure ground beef or delicate mushrooms—and lovingly seasoned with finest spices, according to Chef's own secret Italian recipe.

These complete, ready-to-use sauces come in the big 15½-oz. size for "company" cooking and large casseroles—and the handy 8-oz. can for smaller family use.

**CHEF BOY-AR-DEE**  
real Italian-style sauces



**Spaghetti with Meat Sauce**

Over your home-cooked spaghetti, pour bubbling hot Chef Boy-Ar-Dee Spaghetti Sauce with Meat. So quick—there's nothing to add! Perfectly delicious on macaroni and noodles, too.

And just see how this beef-rich sauce puts tempting new flavor in omelets, rice, vegetables... makes casseroles *sing* with flavor. Keep several cans on hand for quick use. Chef Sauce costs only pennies a serving—makes Italian-style meals in a jiffy!



**Baked Fish "Italiano"**

1 lb. fillet of cod, haddock or halibut. Salt and pepper. 2 lbs. each finely chopped onion and green pepper. 1 large or 2 small cans Chef Boy-Ar-Dee Sauce with Mushrooms. 1 lbs. butter.

Place fillet on greased baking sheet. Sprinkle with salt, pepper, onion, green pepper. Blend ¼ cup water and smooth, rich Chef Sauce. Pour over fish. Dot with butter. Bake at 375° F. about 35 minutes. Serve 3 to 4 a deliciously different Italian-style treat!



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