



Steak-and-Potato Supper

Pour on Hunt's Tomato Sauce, pop it in the oven... here's "meat-and-potatoes" a delicious new way

This hearty dish tastes as good as it sounds! Juicy, browned pieces of round steak, appetizing casserole-roasted potatoes. And extra flavor goodness that comes from a rich red glaze of Hunt's Tomato Sauce.

Hunt's is what makes this a brand new dish, even though it's fixed with familiar meat and potatoes. Its special spicy character blends and heightens the meaty flavor. Gives it color and a zingy aroma, too.

Hunt's Tomato Sauce is also the secret to your cooking because it helps keep the fillers to block the fat from the meat pieces and seals in the juices.

hamburgers, fish, pot roasts, or even leftovers taste extra good.

Try it! And for your next "meat-and-potatoes" meal, serve your family Steak-and-Potato Supper. Easy to make—with Hunt's Tomato Sauce.

- 1½ lbs. round steak, cut into serving-size pieces
- ½ cup flour 4 tablesp. fat
- 4-6 small potatoes, peeled; or 2 to 3 larger potatoes, cut in half
- 1 small onion, chopped
- 1 tablesp. chopped parsley

sides in hot fat. Place meat in a 1½-quart casserole. Pour off excess fat. Scrape up browned drippings left in pan and add to meat. Arrange potatoes with meat. Sprinkle onion, parsley, salt and pepper over all and add Hunt's Tomato Sauce. Cover and bake in moderate oven (350°F.) for 1½ hours. Makes 4 generous servings.

Hunt-for the best



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