

No-Time-To-Bake™ baking.

Here's a new French bread that's ready to eat in about half the time of regular recipes. Because we've shortened the rising times. And there's a sassy new accent, too — the fragrant seasoning of a popular buttermilk salad dressing mix.

Bake it up fast, enjoy it now. With our time-saving recipe and Red Star® Active Dry Yeast — the only one that's all natural.

French Herb Bread

(Start-to-finish, about 90 min.)

- 5 to 6 cups all-purpose flour
- 2 packages Red Star Instant Blend Dry Yeast
- 1 package (at least ¾ oz. or 4 teaspoons) dry ranch-style buttermilk salad dressing mix, reserve 1 teaspoon
- 1½ cups buttermilk
- ½ cup water
- ¼ cup shortening
- 1 egg
- 1 tablespoon melted butter or margarine

Oven 375°

2 Loaves

In large mixer bowl, combine 2 cups flour, yeast, 3 tsps. salad dressing mix; mix well. Heat buttermilk, water, shortening until warm (120-130°; shortening need not melt); add to flour mixture. Add egg. Blend until moistened; beat 3 min. at medium speed.

Gradually stir in enough remaining flour to make a firm dough. Knead on well-floured surface until smooth and elastic (5-10 min.). Place in greased bowl, turning to grease top. Cover; let rise in warm oven (turn oven to lowest setting for 1 min., turn off) for 20 min.

Punch down dough; divide into 2 parts. On lightly-floured surface, roll or pat each half to a 12x7-inch rectangle. Starting with longer side, roll up tightly sealing edges and ends. Place seam side down on greased cookie sheet. Make diagonal slashes about 2 inches apart in tops of loaves. Cover; let rise in warm oven until light and doubled, about 30 min.

Bake in preheated oven at 375° for 25-30 min. While warm, brush with melted butter; sprinkle with 1 tsp. reserved salad dressing mix. Cool on wire racks.

UNIVERSAL FOODS CORPORATION
Milwaukee, WI 53201

The all natural one

MORE GREAT RECIPES FROM THE BACKS OF BOXES, CANS AND CARTONS

GREAT TURKEY

For turkey lovers, this recipe for *Turkey Roast Wellington* is tops. It's featured on Swift's Premium Turkey Roast.

TURKEY ROAST WELLINGTON

Makes 6 servings.

2-pound Butter Basted Swift's Premium Turkey Roast with Giblet Gravy

- 8-ounce package refrigerated crescent rolls
- Poultry seasoning
- Egg white

Cook turkey according to package directions. Remove from pan. Place on paper towels and pat dry. On a lightly floured surface, roll out dough to 12 by 11 inch size. Sprinkle with poultry seasoning. Center roast, top-side down, on dough. Draw up edges of dough and seal tightly. (If desired, cut excess scraps of dough with kitchen shears or cooky cutters to make decorations for top of Wellington.) Brush top and side with egg white. Bake in 375° oven for 15 minutes or until golden brown. Serve with gravy prepared according to package directions.

BEAN CASSEROLE

Here's a vegetable dish that will perk up any meal. *Green Bean Casserole* goes back 30 years to when it was first printed on Durkee's French Fried Onions label. It was first printed on the inside lid of the can, later on the inside

can label and finally on the back of the can, where it's still going strong.

GREEN BEAN CASSEROLE

Makes 6 servings.

- *2 packages (9 oz. or 255 g. each) frozen cut green beans
- ¾ cup (177 ml.) milk
- 1 can (10½ oz. or 298 g.) condensed cream of mushroom soup
- ½ teaspoon (0.29 g.) Durkee Black Pepper
- 1 can (3 oz. or 85 g.) Durkee O&C French Fried Onions

Cook frozen green beans in a small amount of salted water. Drain well. Combine milk, soup and pepper; pour over beans. Add one half of the onions and pour into a 1½ quart (1.42 l.) casserole. Bake at 350°F. for 20 minutes. Sprinkle with remaining onions and bake 5 minutes longer.

*2 cans (1 lb. or 454 g. each) cut green beans, drained, may be used in place of the cooked frozen green beans.

Box 12/5 J.W.T. Comp 1979