

Win the battle of the budget with a Victory Garden Skillet Dinner

Beef budget got your menu down this summer? Get the most out of a pound of ground beef with the help of Uncle Ben's® Converted® Brand Rice, Borden® Single Wrap Process American Cheese Food Slices and Accent® Brand Flavor Enhancer. Together, they make a Victory Garden Skillet Dinner. It's quick, easy and delicious. You don't have to fuss with a hot oven and the added goodness of fresh garden vegetables makes it the perfect summer meal. Just follow this simple recipe.

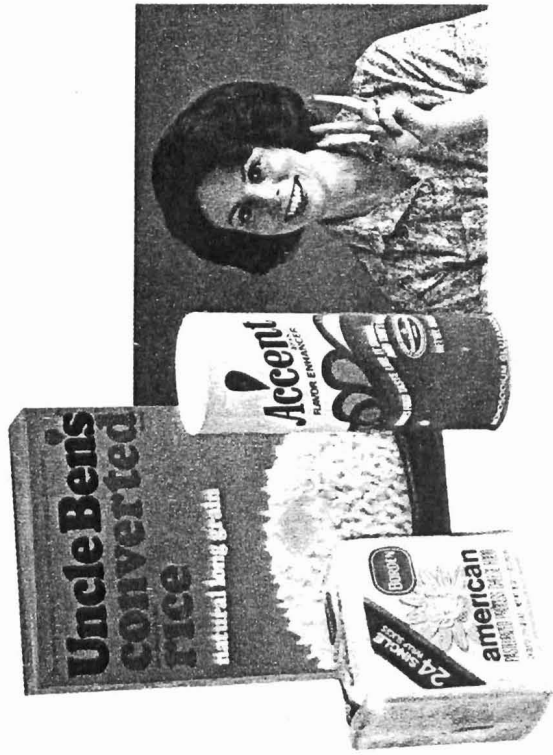
Look for specially marked boxes of Uncle Ben's® Converted® Brand Rice with

Victory Garden Skillet Dinner

- 1 pound ground beef
- 2½ cups water
- 1 cup UNCLE BEN'S® CONVERTED® Brand Rice
- 1 large onion, chopped
- 3 beef bouillon cubes
- ½ teaspoon dry mustard
- ½ teaspoon Accent® Brand Flavor Enhancer
- 6 slices Borden® Singly Wrapped Process American Cheese Food
- 1 medium green pepper, chopped
- 1 medium tomato, chopped

Brown beef in 10-inch skillet; drain off fat. Stir in water, rice, onion, bouillon cubes, dry mustard and Accent. Bring to boil; stir. Reduce heat, cover and simmer 20 minutes. Cut 4 slices cheese into small pieces. Stir cheese pieces, green pepper and tomato into cooked rice. Cut remaining cheese slices into triangles; arrange on top. Cover and remove from heat. Let stand until all liquid is absorbed, about 5 minutes. Makes 6 servings.

and 15¢ on Borden® Single Wrap Process
American Cheese Food Slices.



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