

MENUS WITH MANPOWER



Sometimes feeding your hungry guys can really keep you hopping. One reason why you'll love Barbecue Flatjacks. A hearty dish that's easy to make, with TABASCO® Pepper Sauce, Kraft Barbecue Sauce, Cracker Barrel Brand Cheddar Cheese from Kraft, and Hungry Jack® Flaky Biscuits. Add a tossed green salad, vanilla pudding, and a big glass of milk. Delicious!

BARBECUE FLATJACKS

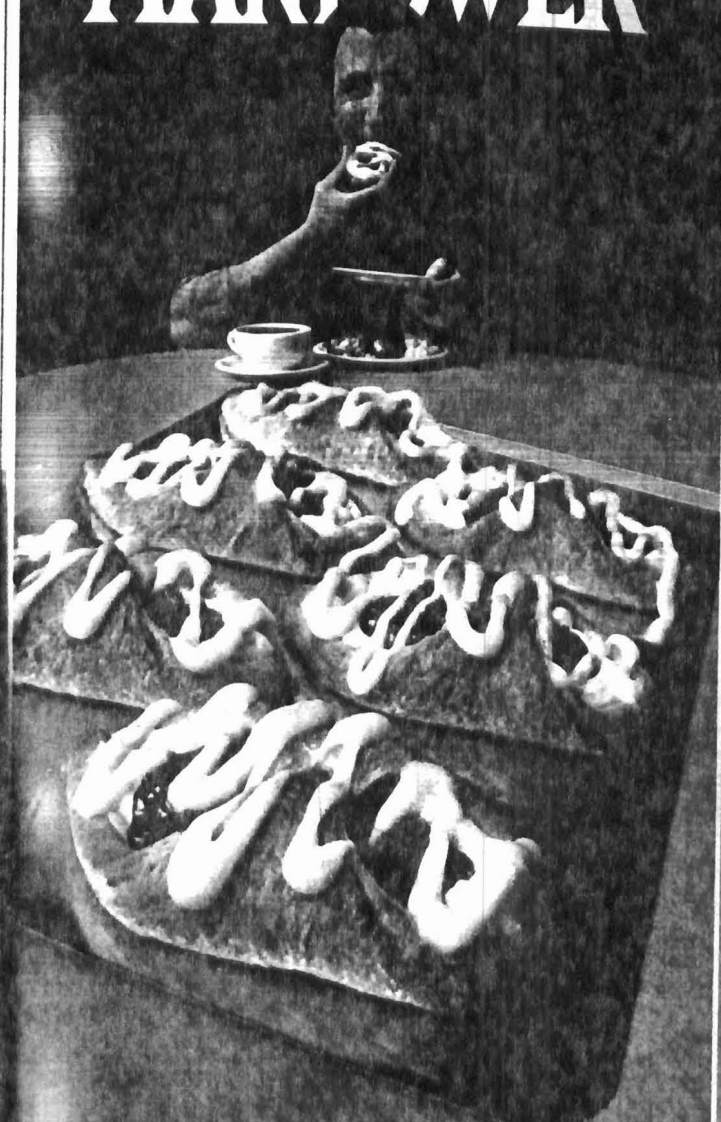
Cheese- and barbecue-flavored ground beef top a flaky biscuit crust to make this easy-to-prepare, eat-in-hand meal idea.

- 1 pound ground beef
- 1/4 cup chopped onion
- 1/2 cup Kraft Barbecue Sauce
- 1/2 teaspoon TABASCO® Pepper Sauce
- 9.5-ounce can Hungry Jack® Refrigerated Big Flaky or Big Buttermilk Flaky Biscuits
- 1 cup (4 oz.) shredded Cracker Barrel Brand Cheddar Cheese

Preheat oven to 375°. In large frying pan, brown ground beef and onion; drain. Stir in barbecue sauce and TABASCO® sauce; simmer while preparing crust. Separate dough into 10 biscuits. Place in ungreased 13 x 9-inch pan; press together over bottom and 1 inch up sides to form crust. Spread hot meat mixture over dough; sprinkle with cheese. Bake at 375° for 15 to 20 minutes until golden brown. Refrigerate any leftovers. Makes 5 to 6 servings.



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What better way is there to top off a hearty meal than with a man-pleasing dessert... like "Philly" Turnover Pies. Make 'em easy with Philadelphia Brand Cream Cheese from Kraft and Pillsbury Turnover Pies. Try serving them with buttered mixed vegetables, fried chicken, mashed potatoes with gravy, and a cup of coffee.

"PHILLY" TURNOVER PIES

Great tasting!—this easy-to-make dessert of real fruit filling and sweetened cream cheese baked in a flaky crust

- 8-ounce pkg. Philadelphia Brand Cream Cheese, softened
- 1/4 cup sugar
- 14-ounce pkg. Pillsbury Refrigerated Turnover Pies (Cherry, Apple, or Blueberry)

Preheat oven to 400°. Combine cream cheese and sugar till smooth. Place squares of turnover dough on ungreased cookie sheet. Spread about 2 tablespoons cream cheese mixture in center of each square. Top with filling. Bring 2 opposite corners of dough to center. Bake at 400° 9 to 13 minutes till golden brown. Drizzle with icing. Refrigerate any leftovers. Makes 8 pies.



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