

Stewed Tomatoes With Zucchini

1/3 cup chopped onion	1 teaspoon sugar
1 clove garlic, minced	1/4 teaspoon salt
2 tablespoons butter, melted	Dash pepper
1 #2 can (3½ cups) tomatoes	3 or 4 small zucchini, thinly sliced
1 teaspoon dried basil	

In a 2-quart covered saucepan, sauté onion and garlic in butter until onion is soft and golden. Add tomatoes, basil, sugar, salt and pepper; heat to boiling. Add zucchini and cook about 10 minutes longer or until tender. Makes six servings.

Zucchini (Italian Style)

1 medium onion	1/2 teaspoon salt
1 tablespoon butter	Dash of pepper
1 pound zucchini	Grated cheese
1 cup fresh or canned tomatoes	

Select small, young zucchini. Wash but do not pare. Cut in 1" slices. Slice onion and sauté in butter until yellow, add zucchini and cook and stir 5 minutes. Add tomatoes, season with salt and pepper, cover and cook 5 minutes. Put in buttered baking dish, sprinkle with cheese. Bake in 375°F oven until brown. Serves 4.

Harvard Beets

1 1-pound can sliced beets	2 teaspoons flour
1/4 cup sugar	Salt
3 tablespoons vinegar	1 tablespoon butter
3 tablespoons beet liquid	

Combine sugar and flour in saucepan, add vinegar and beet liquid. Stir to remove any lumps of flour. Place over medium heat, cook until thickened, stirring constantly. Add beets, butter, and salt to taste. Heat. Serves 4.

Green Beans Almondine

Prepare 1 package (9 ounces) frozen French-style green beans as directed on package. Cook 1/4 cup slivered blanched almonds in 1/4 cup butter until toasted and brown. Toss gently with green beans. 6 servings.