

1/4 cup butter or margarine 7-10 ounces regular marshmallows (about 40) or 3 cups miniature marshmallows 5-6 cups KELLOGG'S RICE KRISPIES

- 1. Melt butter in 3-quart saucepan. Add marshmallows and cook over low heat, stirring constantly, until marshmallows are melted and mixture is well blended. Remove from heat.
- 2. Add Rice Krispies and stir until well coated. 3. Press warm mixture firmly into buttered 13 x 9-inch pan. Cut into squares when cool.

YIELD: 24 2-inch squares NOTE: About 2 cups marshmallow creme may be substituted for marshmallows. Add to melted butter and cook over low heat about 5 minutes, stirring constantly. Proceed as directed above.



1/2 cup brown sugar, firmly packed 1/2 cup peanut butter 1/2 cup corn syrup

1/a teaspoon salt cup coconut 4 cups KELLOGG'S RICE KRISPIES

- 1. Combine sugar, peanut butter, corn syrup, and salt in 3-quart saucepan. Heat until warm, stirring constantly. Remove from heat.
- 2. Stir in coconut and Rice Krispies; mix well. 3. Press warm mixture evenly into buttered 11 x 7-inch pan. Cut into squares when cool.

YIELD: 35 1½-inch squares

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Treats

1 cup (6-oz. pkg.) butterscotch pieces 1/2 cup peanut butter 3 cups KELLOGG'S RICE KRISPIES

- 1. Melt butterscotch pieces with peanut butter over low heat, stirring until well blended. Remove from
- 2. Add Rice Krispies, stirring until well coated with butterscotch mixture.
- 3. Drop by teaspoonfuls onto waxed paper or foil-lined baking sheets. Cool until set. YIELD: approximately 6 dozen confections, 1 inch in diameter

Pineapple

1 pound ground smoked

1/2 pound ground lean pork 1/2 pound ground veal 2 eggs, slightly beaten

2 teaspoons flour 1/3 cup brown sugar, firmly packed

1 cup milk 3 cups KELLOGG'S RICE KRISPIES 1/2 teaspoon salt

2 tablespoons finely chopped green pepper

1/a teaspoon ground cloves 1 cup (9-oz. can) crushed pineapple, not drained

1. Combine meats, eggs, milk, Rice Krispies, salt, and

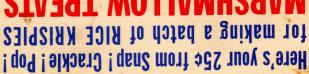
green pepper, mixing lightly but well.

2. Mix flour, brown sugar, and cloves; stir in pineapple. Spread in bottom of well-greased 91/4 x 51/4 inch loaf pan. Pack meat mixture lightly in pan over pineapple mixture.

3. Bake in moderate oven (350° F.) about 1¼ hours.
4. Turn loaf out upside down onto heated serving platter and serve at once.

YIELD: 8 to 10 servings







Krispies and try these recipes chase of more Kellogg's Rice your free quarter toward the purother treats. We hope you'll use find desserts, main dishes, and goodness of Rice Krispies. You'll delicious ways you can enjoy the Inside this folder are many more

soon. We know you'll like them.





OF BATTLE CREEK-"The best to you each morning"

Sauce, if desired. YIELD: 6 servings

3. Bake in moderate oven (350° F.) about 25 minutes. Cut into serving size pieces. Serve with hot Egg

ingredients. Pour into well-greased 10 x 6-inch

1. Drain salmon, saving liquid for sauce. Remove bones and skin; separate pieces. 2. Add eggs to salmon; mix well. Stir in remaining

/2 cup milk 1/2 teaspoon salt 1/8 teaspoon pepper

2 cups (1-lb. can) 2 eggs, slightly beaten

1 tablespoon finely chopped onions

3 cups KELLOGG'S RICE KRISPIES

1 tablespoon finely

chopped green pepper 1 teaspoon lemon juice

11/2 cups KELLOGG'S RICE KRISPIES 11/2 pounds ground

lean beef 1/4 cup chili sauce

3 tablespoons grated

YIELD: 6 servings

1. Crush Rice Krispies slightly. Combine with remaining ingredients except bacon; mix well.

3. Cut each bacon slice into two strips; arrange cross-

pick or skewer. Arrange on broiler rack. 4. Broil about 6 minutes on one side; turn patties and

wise and place a patty in center. Bring strips

together on top of each patty; fasten with a tooth-

broil about 6 minutes longer. Serve immediately.

2. Divide meat mixture into 6 patties.

Garnish with tomato wedges.

1 teaspoon salt 1 teaspoon

Worcestershire sauce teaspoons prepared

1 egg, slightly beaten

6 bacon slices

Beef Burgers Savory



