



Marshmallow Treats

¼ 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.



Scotch Treats

1 cup (6-oz. pkg.) butterscotch pieces
½ 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 heat.
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 Upside Down Ham Loaf



Peanut Butter Squares

½ cup brown sugar, firmly packed
½ cup peanut butter
½ cup corn syrup

¼ teaspoon salt
1 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

1 pound ground smoked ham
½ pound ground lean pork
½ pound ground veal
2 eggs, slightly beaten

1 cup milk
3 cups KELLOGG'S RICE KRISPIES
½ teaspoon salt
2 tablespoons finely chopped green pepper

2 teaspoons flour
⅓ cup brown sugar, firmly packed

¼ 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 9¼ x 5¼-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

Salmon Squares Supreme



2 cups (1-lb. can)
salmon
2 eggs, slightly beaten
1/2 cup milk
1/2 teaspoon salt
1/8 teaspoon pepper

1 tablespoon finely
chopped onions
1 tablespoon finely
chopped green pepper
1 teaspoon lemon juice
3 cups KELLOGG'S
RICE KRISPIES

1. Drain salmon, saving liquid for sauce. Remove bones and skin; separate pieces.
2. Add eggs to salmon; mix well. Stir in remaining ingredients. Pour into well-greased 10 x 6-inch baking dish.
3. Bake in moderate oven (350° F.) about 25 minutes. Cut into serving size pieces. Serve with hot Egg Sauce, if desired.

YIELD: 6 servings

Beef Burgers Savory



1 1/2 cups KELLOGG'S
RICE KRISPIES
1 1/2 pounds ground
lean beef
1/4 cup chili sauce
3 tablespoons grated
onions

1 teaspoon salt
1 teaspoon
Worcestershire sauce
2 teaspoons prepared
mustard
1 egg, slightly beaten
6 bacon slices

1. Crush Rice Krispies slightly. Combine with remaining ingredients except bacon; mix well.
2. Divide meat mixture into 6 patties.
3. Cut each bacon slice into two strips; arrange crosswise and place a patty in center. Bring strips together on top of each patty; fasten with a toothpick or skewer. Arrange on broiler rack.
4. Broil about 6 minutes on one side; turn patties and broil about 6 minutes longer. Serve immediately. Garnish with tomato wedges.

YIELD: 6 servings

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

Here's your 25¢ from Snap! Crackle! Pop!
for making a batch of RICE KRISPIES
MARSHMALLOW TREATS