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★ Hedy's Corner

Like to have a barbecue? Like to be the leisurely hostess? Like to be sure that the hungriest guests have their fill? Like to be different to others? Yes! O.K.! Your work can be done days or weeks beforehand. GASPACHO (Simplified version):

1 onion, 1 clove garlic, 1 cucumber, 1 green pepper, 4 tomatoes, 1 cup tomato puree, 1 cup chicken stock, 2 tabsp. wine vinegar, 2 tabsp. salad oil, salt and pepper to taste, dash tabasco sauce, chopped parsley, fresh marjoram. (If no wine vinegar, make it $\frac{1}{2}$ vinegar, 6 white wine). Peel onion, garlic, cucumber, remove seeds from pepper and skin tomatoes. If you have a liquidizer, puree the chopped vegetables. If no liquidizer use a food mill, except chop onion and garlic very finely. Thoroughly blend vinegar, oil, chicken stock, tomato puree, tabasco and season to taste. Mix together both sections and chill thoroughly. Garnish with finely chopped herbs. Serve with crackers. Serves 6. Pour in large bowl for 'help yourself' in paper cups.

Prepare sufficient pizza pie for your number of guests. When cold, wrap individual pieces in foil paper, keep in fridge or freezer until needed. Place pile of wrapped pizza next to pile of sausages and have guests do their heating of pizza and frying of sausage. When placing pizza on grill it might be advisable to open foil, so that steam can escape.

Perhaps you prefer Lasagno to Pizza:

According to number of guests boil between $\frac{1}{2}$ lb to 1 lb Lasagno noodles (1" wide). Boil nearly soft in plenty of salt water with some amount (1 teasp. - 1 tabsp.) of oil added. Do only small amount of Lasagno at one time and when nearly done spread on a cloth to dry. When all done make different sauces.

Sauce 1: Medium thick white sauce, add parmesan or other dry cheese to taste (but be generous). Make enough to make two layers between Lasagno placed in a large casserole or pyrex dish.

Sauce 2: Total amount of sauce to be enough for two layers between Lasagno. Use enough Maggi brown onion sauce to make a medium thick sauce. When cooked add finely chopped Salami, finely chopped garlic to taste. Then add Thyme, Sage, Rosmarin and pepper to taste. Grease dish, add 1 layer of brown sauce, 1 layer of Lasagno, 1 layer white sauce, 1 layer Lasagno, 1 layer brown sauce, 1 layer Lasagno, top layer of white sauce with butter dots and extra cheese sprinkled over it. Cover with lid and leave in medium heat in oven for about $\frac{1}{2}$ hour, or until Lasagno are soft. Place portions in foil dishes and chill or freeze until needed. Pile on table to heat up Lasagno dish (cover with tin foil).

Chilled melon pieces will be the ideal topping off of this barbecue. Prepare melon in ready to spear pieces, sprinkle them beforehand with sugar and some wine, sherry or liqueur. Chill before serving.

Some enthusiasts might like to grill a peeled banana, brushed with lemon juice and butter. Serve with a side dish of whipped cream and sugar.