

Try These Tempting Lima Dishes

BASIC RECIPE: To revive the fresh, juicy tenderness of dried California Limas, soak them in cold water from 6 to 8 hours. Drain. Cover with boiling water and cook slowly until tender—about 30 min. Add salt after 20 min. cooking. (This *basic recipe* applies to either Large or Baby Limas.)

BABY LIMAS, CALIFORNIA

Heat 2 cups cooked Baby Limas in double boiler. Cream 2 tbsp. butter, add $\frac{1}{2}$ tsp. salt, $\frac{1}{8}$ tsp. pepper, 1 tbsp. lemon juice and 1 beaten egg. Mix well, add hot water; pour over beans. Cook over hot water until creamy. Turn into hot vegetable dish. Slice lengthwise 1 hard cooked egg and arrange over top of beans. Sprinkle chopped parsley border around dish.

LIMA LOAF, CREOLE SAUCE

Put 1 cup soaked Limas in saucepan with 4 cups water, 1 small onion sliced, $\frac{1}{2}$ tsp. salt, 1 clove, $\frac{1}{4}$ tsp. thyme and 1 bay leaf. Cook until beans are tender and water almost evaporated. Force beans through food chopper. Add 1 cup stale bread crumbs, $\frac{1}{4}$ cup tomato catsup, 1 pimiento cut in strips; salt and pepper to taste. Shape in bread pan. Turn



out into cake pan, sprinkle with dry bread crumbs. Bake 45 minutes, moderate oven (350 degrees F.). Serve with Creole Sauce. *Creole Sauce:* Melt 1 tbsp. butter, add 1 tbsp. flour. When brown add 1 cup tomatoes, 1 slice onion. Cook until thick. Strain, reheat with $\frac{1}{2}$ cup chopped green pepper, and salt to taste.