

May we introduce mince-aroni : easy to make : very easy to eat / Bovril.

Contributors

Bovril Limited.

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Recipe Reel No 8

A series of ten
Collect them all

May we introduce
MINCE-ARONI
Easy to make - Very easy to eat



No meal-time monotony when this mystery-dish appears! It's deliciously tasty—simple and economical too.



2 BOIL THE MACARONI —

Cook macaroni, Italian-fashion, in plenty of rapidly boiling salted water for 20 minutes.



3 — AND BLANCH IT

Drain and drop into cold water. Leave for 20 minutes. Drain again and cut into 3" lengths.

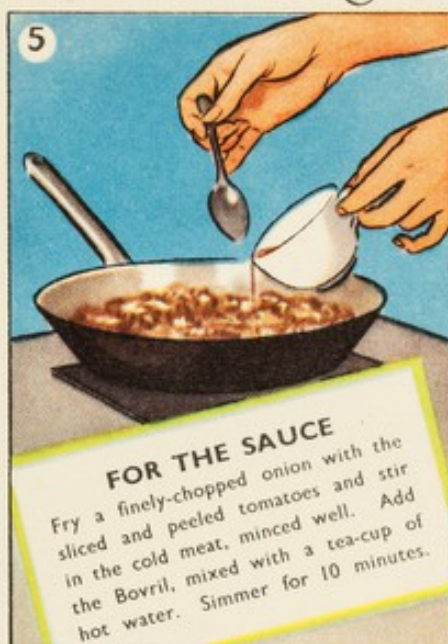


4

SHORT CUT
Use a large tin of ready cooked macaroni or spaghetti as a basis for this dish if you want to save time.



Recipe Reel No 8 (continued)



5

FOR THE SAUCE

Fry a finely-chopped onion with the sliced and peeled tomatoes and stir in the cold meat, minced well. Add the Bovril, mixed with a tea-cup of hot water. Simmer for 10 minutes.



6

EN CASSEROLE

Arrange a layer of the cooked macaroni on the bottom of a casserole and pour a layer of the meat sauce over it. Then another layer of macaroni, another layer of the sauce and a final layer of macaroni.



7

Spread bread-crumbs over the top layer of macaroni. Sprinkle with salt and pepper and dot with butter.



8

BAKE TILL NICELY BROWNED

Half-an-hour in a moderate oven is about right for this dish. ("Regulo" setting No. 7.) Bring it to the table piping hot.

Quite ordinary dishes have extraordinary success when they are made with Bovril. A dash of Bovril definitely enhances the flavour of other ingredients and adds a special tastiness of its own. Bovril assists nutrition too, making everything you eat do you more good.

BOVRIL
the power of Beef



Bovril, Old St., London.