

**RING OF PLENTY (Recipe)** *A tonic for budget troubles . . . yet it reflects bounty. The clever idea for this custardy one-dish meal was brought to us by Mrs. Frank J. Ebsen of Wisconsin Rapids, Wisconsin.*

- Boil and drain (see p. 380).....

Combine with.....
- 8 oz. macaroni

2 cups hot milk

4 tbsp. butter

2 cups shredded American cheese (1/2 lb.)

2 cups soft bread crumbs

2 eggs, well beaten

2 tbsp. each minced parsley, minced onion,  
and chopped pimienta

2 tsp. salt

1/4 tsp. pepper

Pour into well greased 10" ring mold, set in pan of water (1" deep). Bake until set. Unmold on hot platter; fill center with creamed seafood, chicken, or vegetable.

TEMPERATURE: 350° (mod. oven).  
TIME: Bake 30 to 35 min.  
AMOUNT: 8 servings.