

# *Campbell's*

## RECIPES

### CRABMEAT EN CASSEROLE

- 1 can Crabmeat or equivalent in fresh Crabmeat
- 2 tablespoonfuls butter
- 1 can Campbell's Condensed Cream of Mushroom Soup
- Salt, pepper and paprika to taste
- 2 egg yolks
- 2 tablespoonfuls lemon juice

Melt the butter and add the soup and heat thoroughly. Beat the egg yolks slightly and gradually add the hot soup. When blended add the Crabmeat, lemon juice and seasonings. Pour into greased casserole and sprinkle with buttered bread crumbs. Bake in a moderate (375 degree) oven long enough to heat through and brown the crumbs. Serves 4.

### TOMATO SOUP RAREBIT

- 1 can Campbell's Condensed Tomato Soup
- 1 teaspoonful yellow mustard
- 1 teaspoonful Worcestershire Sauce
- $\frac{1}{2}$  teaspoonful paprika
- $\frac{1}{2}$  pound cheese—cut in small pieces

Add the mustard, Worcestershire Sauce and paprika to the Tomato Soup. Bring the soup to a boil and add the cheese, stirring for a few minutes. The cheese melts quickly and the rarebit will not get stringy. Serve on toast. Serves 4.

### NOODLE CHICKEN TOMATO CONSOMME

- 1 can Campbell's Noodle with Chicken Soup
  - 1 can Campbell's Tomato Juice
- Combine Soup and Tomato Juice. Heat to boiling point and serve.