

Although Susan Dey's busy schedule doesn't leave her much time for cooking, she still loves to putter in the kitchen every chance she gets. Most of her favorite recipes are ones she got from her mother, who Susan says is a great cook.

The two she's revealing here are both easy-to-prepare and sure-to-please-that-special-guy kind of recipes, plus one silly one that she remembers from her childhood.



VEAL WITH MUSHROOM SAUCE

Veal cutlets—at least one per person
1 or 2 eggs
Light bread crumbs
Salt
Pepper
1 or 2 cans of Cream of Mushroom Soup (Either regular or Golden will do)
Milk
Celery
1/2 lemon
Tomato juice
Tomatoes, cut up

Dip each cutlet in slightly beaten egg and bread with light bread crumbs and season with salt and pepper to taste. Fry each piece *very* lightly in peanut oil (Any vegetable oil will do, but I prefer peanut oil). Fry each only a few seconds, just enough to slightly brown the bread crumbs. Set aside.

Add a little milk to the soup, just enough to thin it a little. Cut up fresh tomatoes into either little chunks or slices. Dice a little celery. Squeeze the 1/2 lemon. For each can of soup, add 1 tablespoon milk and 2 tablespoons tomato juice. Combine the soup, milk, tomato juice, celery and lemon juice.

In a round baking dish put a little of the sauce, then a veal cutlet, then a slice or several chunks of tomatoes—continue layering until you've used up all the cutlets.

Bake, covered, at 350 degrees for 40 to 50 minutes. Serve with rice (I prefer wild rice) or thin egg noo-

dles. (This recipe also works well with chicken in place of the veal.)

PEPPERS STUFFED WITH VEGETABLES

1 big green bell pepper per person
Bean sprouts
Celery, diced
Tomatoes, cut up
Onions or scallions, diced
Parsley
3 different kinds of your favorite cheeses (I prefer cheddar, blue cheese and mozzarella)
1 hard boiled egg, diced
Sour cream
Tomato Juice

Mix everything together except the peppers and the cheese. Use just enough sour cream and tomato juice to make the vegetable mixture stick together. You can also add any left over meats you have in the refrigerator—tuna, meat loaf or whatever, if you prefer.

Cut the tops off the peppers and spoon out the seeds inside. Layer the vegetable mixture with the different cheeses inside the peppers.

Place peppers upright in a shallow baking pan with a little liquid (about 1/2") to keep them from sticking to the pan. I like to use tomato juice or lemon juice but water works okay, too.

Bake at 350 degrees for about 45 minutes. I like to serve this dish with wild rice and steamed carrots. For variety, you can also use red peppers, which have a little different taste from the green peppers.

This next "recipe" is something I made up when I just loved chocolate years old. I was about 9 or 10 eclair, but we very rarely had them, so I made up this mixture, which to me tasted just like chocolate eclairs. Now I can't believe that I really used to eat it!

Take a bowl, place in the bottom a little chocolate syrup (or melted fudge), then a piece of bread (I liked to cut the crusts off first), then some more chocolate syrup, then some vanilla ice cream, more syrup, another slice of bread and more syrup. Then eat the whole mess with a spoon!

**NEXT MONTH IN FLIP!
VISIT DAVID'S NEW HOME!
SEE THE PRIVATE PAD HE
WILL SHARE ONLY
WITH YOU!
IN THE MAY ISSUE,
ON SALE MARCH 9th!**

