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# The OXO Plus



**for encores.**

**7 simply great quick recipes  
you'll make again and again.**

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### Spinach Chowder

- 1 -12 oz. pkg. frozen chopped spinach\*
- 2 cans condensed cream of potato soup
- ½ cup milk
- 3 OXO Chicken cubes
- 1 cup boiling water
- 3 hard-cooked eggs, shelled and sliced
- Crumbled, crisp-cooked bacon

\* You can substitute 1-10 oz.

pkg. fresh spinach. Just cook and chop before using in recipe.

In large saucepan, combine spinach, soup, milk and OXO cubes dissolved in boiling water. Heat slowly, stirring occasionally, until spinach is thawed, about 20 minutes. Cover and simmer 5 minutes. Garnish servings with hard-cooked egg slices and crumbled, crisp-cooked bacon. 6 servings.

### OXO Tip

OXO's small cubes do wonders for canned soups too! Simply dissolve an OXO Beef, Chicken or Onion cube (use compatible flavour to enhance soup) in ½ to 1 soup can of boiling water, in place of half or all the water or milk called for in directions.



# The OXO Plus

**makes a chowder hearty.**

For more OXO recipes, write to: Recipe Booklets, Brooke Bond Foods Limited, 5415 Cote de Liesse, Montreal, Quebec, H4P 1A3



### Chicken Chasseur

- ¼ cup flour
- 1 tsp. salt
- ¼ tsp. dried oregano
- ⅛ tsp. pepper
- 4 whole chicken legs  
(cut into drumsticks  
and thighs)
- 3 tbsp. butter
- 2 OXO Chicken cubes  
dissolved in
- ⅔ cup boiling water
- 1 tbsp. lemon juice
- ½ cup chopped onion

- 1 cup sliced mushrooms,  
sautéed
- 2 large tomatoes,  
peeled and diced
- 1 tsp. sugar
- ¼ cup water

Combine flour, salt, oregano and pepper. Set aside 1 tbsp.; coat chicken with remainder. Brown chicken in butter. Combine dissolved OXO cubes and lemon juice; pour over chicken. Add onion. Bring to a boil, then cover and simmer until chicken is tender (40 to 45 min.). Remove chicken; keep warm. Add mushrooms, tomatoes and sugar to chicken liquid in skillet; cook until vegetables are tender, about 5 min. Combine reserved flour mixture and water; add to sauce. Cook and stir until thickened. Return chicken to sauce and spoon sauce over chicken; heat through. 4 servings.



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**makes a chicken dish scrumptious.**

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### Big-Batch Barbecue Sauce

- ½ cup finely chopped celery
- ½ cup finely chopped green pepper
- 2 cloves garlic, minced
- 4 tbsp. butter or margarine
- 4 cups ketchup
- 2 OXO Onion cubes
- 2 OXO Chicken cubes
- 2 cups boiling water
- 2 tbsp. vinegar

½ tsp. bottled hot pepper sauce

In large saucepan, cook vegetables in butter until tender but not brown. Add ketchup, OXO cubes dissolved in boiling water, vinegar and pepper sauce. Simmer 30 minutes, stirring occasionally. Freeze in 1 or 2-cup freezer containers. To use, thaw sauce. Simply spoon over spareribs, chicken or kabobs and bake. For barbecuing, baste meats or vegetables with the sauce the last 10 to 15 minutes of cooking.

#### OXO Tip

Put the "Ritz" in rice with OXO cubes! Dissolve 1 or 2 OXO Beef, Chicken or Onion cubes (whichever flavour is appropriate) in the cooking water.



# The OXO Plus

**makes barbecue sauce special.**

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### Shepherdess Pie

1 lb. ground beef  
 2 tbsp. flour  
 2 tbsp. vegetable oil  
 1 -10 oz. can sliced mushrooms, drained  
 1 OXO Beef cube, or  
 1½ tsp. OXO Beef liquid  
 1 OXO Onion cube

1 cup boiling water  
 Salt and pepper to taste  
 3½ cups seasoned mashed potatoes (regular or instant)

1 -11 oz. pkg. frozen mixed vegetables, cooked and seasoned

Brown beef and flour in hot oil. Drain off excess fat. Stir in mushrooms, OXO cubes dissolved in boiling water, salt and pepper. Turn into 6-cup baking dish. Top with mixed vegetables (reserve some for garnish later), then mashed potatoes. Run tines of fork through potato for decorative effect. Bake at 375°F for 30 minutes. Garnish with remaining vegetables. 6 servings.



# The OXO Plus

**makes meat dishes meatier.**

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### **Creamy Onion-Potato Soup**

- 2 tsp. butter
- 3 OXO Beef Cubes, or 4½ tsp. OXO Beef liquid
- 3 cups boiling water
- ¼ tsp. tarragon
- 1 medium potato, cut-up
- 1½ tsp. white wine vinegar
- ½ cup light cream
- 2 tbsp. minced parsley



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**makes a simple soup splendid.**

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Salt and pepper  
Process cheese, cubed  
Chopped peanuts

In large saucepan, sauté onions in butter until tender and golden. Add OXO cubes dissolved in boiling water, tarragon and potato. Simmer, covered, until potato is cooked, about 20 minutes. Whirl in partially covered blender until puréed, or press through strainer. Return to saucepan, add vinegar and bring to boil. Reduce heat; stir in cream, parsley and salt and pepper to taste. Top servings with small cubes of cheese and a sprinkle of chopped peanuts or chopped parsley.  
4 servings.

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### Sweet and Sour Meatballs

- 1½ lbs. ground beef
- 2 eggs
- 2 tbsp. vegetable oil
- ¾ cup dry bread crumbs
- 2 OXO Onion Cubes
- ½ cup boiling water
- ½ tsp. each salt, pepper
- 1 -14 oz. can pineapple dessert bits
- 2 tbsp. cornstarch
- ½ cup brown sugar
- 3 OXO Beef cubes, or 4½ tsp. OXO Beef liquid
- 1½ cups boiling water

- ½ cup white vinegar
- ¼ cup ketchup
- ¾ cup small sweet gherkins
- 2 green peppers, cut in bite-size pieces
- 2 carrots, diagonally sliced and cooked

Combine beef, eggs, bread crumbs, OXO Onion cubes dissolved in boiling water, salt and pepper. Shape into 1¼-inch balls. Brown in 2 tbsp. oil. Drain. Drain pineapple, reserving juice. Combine cornstarch, sugar and pineapple juice in saucepan. Add OXO Beef cubes dissolved in boiling water, vinegar and ketchup. Cook, stirring constantly, until thickened and bubbly. Reduce heat; gently stir in meatballs, pineapple and remaining ingredients. Heat through. Serve with rice or as appetizer. 6 to 8 servings.



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**makes meatballs memorable.**

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**Chili Con Carne**  
1 lb. ground beef  
1 large onion, sliced  
1 green pepper, chopped  
2 OXO Beef cubes  
 $\frac{1}{2}$  cup boiling water

1 - 19 oz. can tomatoes  
2 - 14 oz. cans red kidney  
beans, drained  
2-3 tsp. chili powder  
 $\frac{1}{2}$  tsp. salt  
Pepper to taste  
Shredded Cheese  
Combine beef, onion and  
green pepper in large skillet  
and fry slowly, stirring with  
fork, until meat loses its  
pinkness. Stir in OXO cubes  
dissolved in boiling water  
and remaining ingredients.  
Bring to a boil, cover and  
simmer 1 hour, stirring  
occasionally. Serve with  
shredded cheese and lettuce.  
6 servings.



**The  
OXO  
Plus**

**makes Chili Con Carne classic.**

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