

es. Strain gravy
cup for making

gravy, reserving
or making deviled

- 1 cup beef gravy (reserved from rump roast, recipe precedes)
- 2 tablespoons Dijon mustard
- 12 thin slices (about 1 1/4 pounds) leftover roast beef (such as rump roast, recipe precedes)
- 1 1/4 cups fresh bread crumbs



In a large heavy skillet cook onions in 2 tablespoons oil over moderate heat, stirring, until golden and add flour. Cook mixture over moderately low heat, stirring, 2 minutes and stir in wine and tomato paste. Bring mixture to a boil, stirring, and stir in beef and gravy. Simmer sauce, stirring, 3 minutes and stir in mustard.

Preheat oven to 400° F.

Spoon half of sauce into a 2-quart shallow flameproof baking dish and arrange beef on it, overlapping slices. Spread remaining sauce over beef.

In a bowl toss bread crumbs well with remaining 1/2 cup oil and sprinkle over sauce. Bake in upper third of oven until just bubbling around edges, about 5 to 10 minutes. (If crumbs are golden, put *miroton* under broiler 1 to 2 minutes.) Serves 4 to 6.

Orange-Flavored Beef and Snow Pea Stir-Fry with Noodles

- 1 tablespoon cornstarch
- 2 tablespoons soy sauce
- 1/4 cup beef broth
- 1/2 teaspoon freshly grated orange zest
- 1/2 teaspoon sugar
- 8 ounces Asian egg noodles or thin spaghetti
- 2 tablespoons vegetable oil
- 1/2 pound boneless sirloin, cut into 1/4-inch-thick strips
- 1 garlic clove, minced
- 1/2 cup minced peeled fresh gingerroot
- 8 ounces snow peas, trimmed and cut lengthwise into 1/4-inch-wide strips

In a bowl dissolve cornstarch in soy sauce and stir in orange zest and sugar.

In a kettle of salted boiling water cook noodles until tender and drain well.

While noodles are cooking, in a heavy skillet

measuring about 10 inches across the top heat 1 tablespoon of oil over moderately high heat until hot but not smoking. Stir-fry beef, patted dry and seasoned with salt and pepper, until browned, about 45 seconds, and transfer to a bowl. Add the remaining 1/2 tablespoon oil to skillet and stir-fry garlic, gingerroot, and snow peas 30 seconds. Stir cornstarch mixture and add to snow peas, stirring. Simmer mixture until thickened and stir in beef with any juices accumulated in bowl and salt and pepper to taste. In a large bowl toss beef mixture with noodles. Serves 2.

Old-Fashioned Meat Loaf

- 2 cups finely chopped onion
- 1 tablespoon minced garlic
- 1 celery rib, chopped fine
- 1 carrot, chopped fine
- 1/2 cup finely chopped scallion
- 2 tablespoons unsalted butter
- 2 teaspoons salt
- 1 1/2 teaspoons freshly ground black pepper
- 2 teaspoons Worcestershire sauce
- 2/3 cup ketchup
- 1 1/2 pounds ground chuck
- 3/4 pound ground pork
- 1 cup fresh bread crumbs
- 2 large eggs, beaten lightly
- 1/2 cup minced fresh parsley leaves

Accompaniment: ketchup, if desired

Preheat oven to 350° F.

In a large heavy skillet cook onion, garlic, celery, carrot, and scallion in butter over moderate heat, stirring, 5 minutes. Cook vegetables, covered, stirring occasionally, until carrot is tender, about 5 minutes more. Stir in salt, pepper, Worcestershire sauce, and 1/3 cup of ketchup and cook, stirring, 1 minute.

In a large bowl combine well vegetables, meats, bread crumbs, eggs, and parsley. In a shallow baking pan form mixture into a 10- by 5-inch oval loaf and spread remaining 1/3 cup ketchup over loaf.

Bake meat loaf in oven 1 hour, or until a meat thermometer inserted in center registers 155° F.

Serve meatloaf with ketchup. Serves 4 to 6.

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