

Hunt's<sup>®</sup>  
**tomato paste**



**20 Foreign  
Accent  
Dinners**

**Simple meals that make a world of difference.**

## HUNT'S® TOMATO PASTE OFFERS YOU A WORLD OF DOWN-TO-EARTH COOKING

Just like you, people in other countries clip recipes, try new dishes and taste and experiment to present meals that will bring smiles to the faces of those they love. We've carefully selected a variety of the world's most familiar recipes we believe your family will like. We've modified these recipes so they can be made with easily available ingredients, and we've even simplified the preparation with some time-saving techniques.

These internationally favorite recipes could not be written without including some good old American standbys, too. Check inside for recipes like Southwest Chili and 4th-of-July Barbecued Chicken, as well as international favorites like Spanish Paella, Hungarian Goulash, and Beef Burgundy.

***Beatrice***

# Mexico

## TAMALE PIE

**1½ lbs. ground beef**  
**1 onion, chopped**  
**1 green pepper, chopped**  
**1 clove garlic, minced**  
**1 (17-oz.) can whole kernel corn,  
drained**  
**1½ cups water**

**1 (6-oz.) can Hunt's® Tomato Paste**  
**1 (2.5-oz.) can sliced ripe olives,  
drained**  
**2 Tablesp. chili powder**  
**1 teasp. salt**  
**1 (8½-oz.) pkg. corn muffin mix**  
**1½ cups shredded Cheddar cheese**

In a large skillet brown beef with onion, green pepper and garlic; drain fat. Stir in corn, water, Hunt's Tomato Paste, olives, chili powder and salt; simmer 20 to 25 minutes. Meanwhile, prepare corn muffin mix batter according to package directions. Pour meat mixture into a 2 quart baking dish; top with cheese. Spoon corn muffin batter over cheese. Bake at 375°F 35 to 40 minutes. Let stand 5 minutes before serving. Makes 6 to 8 servings.

**Beatrice**

## North Africa

### BOBOTIE

1 cup chopped onion  
2 cloves garlic, minced  
1 Tablesp. Wesson® Oil  
1½ lbs. lean ground lamb\*  
1 cup water  
1 (6-oz.) can Hunt's® Tomato Paste

#### Yellow Rice

3 cups water  
1½ cups long-grain rice

1 large tart green apple, cored  
and coarsely shredded  
½ cup raisins  
1 teasp. salt  
½ teasp. turmeric  
¼ teasp. saffron

½ teasp. each: turmeric and salt  
¼ teasp. cinnamon

In a large skillet, sauté onion and garlic in oil until tender. Add lamb and cook until lamb loses redness; drain fat. In a small bowl, combine water and tomato paste. Add to lamb mixture with *remaining* ingredients. Simmer, uncovered, 30 minutes. Meanwhile, in a 2-quart saucepan, combine water, rice, turmeric, salt and cinnamon. Bring to a boil; cover and simmer over very low heat 20 to 25 minutes. Serve Bobotie on rice. Makes 6 to 8 servings.

\*Lean ground beef can be substituted for half of the lamb called for in this recipe.

**Beatrice**

# United States

## SHRIMP CREOLE

2 cloves garlic, minced  
1 green pepper, chopped  
1/2 cup chopped onion  
1/2 cup sliced celery  
2 Tablesp. Wesson® Oil  
1 1/2 cups water  
1 (6-oz.) can Hunt's® Tomato Paste

1/2 teasp. salt  
1 bay leaf  
1/4 teasp. thyme  
Dash Tabasco  
2 cups cooked baby shrimp  
2 cups cooked rice

In large skillet cook garlic, green pepper, onion and celery in oil until tender. Stir in water, Hunt's Tomato Paste, salt, bay leaf, thyme and Tabasco. Simmer 15 minutes, stirring occasionally. Add shrimp and simmer until heated through. Remove and discard bay leaf before serving. Serve on rice. Makes 4 servings.

**Beatrice**

# Portugal

## BOATMAN'S STEW

3 cloves garlic, minced  
2 onions, sliced  
2 Tablesp. Wesson® Oil  
3 cups water  
1 cup fresh minced parsley  
1 (6-oz.) can Hunt's® Tomato Paste  
½ cup dry white wine

½ teasp. salt  
¼ teasp. each: cayenne pepper  
and black pepper  
2 lbs. firm fleshed whitefish (cod,  
haddock or halibut), cut in  
2-inch chunks  
6 slices French bread

In a Dutch oven, sauté garlic and onion in oil until tender; stir in *remaining* ingredients except fish and bread. Simmer 30 minutes. Add fish and simmer 10 minutes longer or until fish flakes easily with fork. To serve, place a slice of bread in each soup bowl, ladle soup over. Makes 6 servings.

**Beatrice**

# France

## CHICKEN MARENGO

**2½ to 3 lbs. frying chicken pieces**

**⅓ cup all-purpose flour**

**1½ teasp. salt**

**¼ teasp. pepper**

**2 Tablesp. Wesson® Oil**

**¼ lb. mushrooms, sliced**

**2 Tablesp. chopped fresh parsley**

**2 cloves garlic, minced**

**¼ teasp. thyme**

**1 beef bouillon cube**

**1½ cups hot water**

**1 (6-oz.) can Hunt's® Tomato Paste**

**¼ cup dry white wine**

Rinse chicken and pat dry. In a bag, combine flour, salt and pepper. Shake chicken, a few pieces at a time, in flour mixture to coat. In a large skillet, brown chicken in oil. Add mushrooms, parsley, garlic and thyme; cook until mushrooms are tender; drain fat. Dissolve bouillon cube in hot water; combine with Hunt's Tomato Paste and pour over chicken. Simmer, covered, 30 minutes. Add wine; simmer 15 minutes longer. Sprinkle with additional parsley, if desired. Makes 4 to 6 servings.

**Beatrice**

# Poland

## STUFFED CABBAGE ROLLS

**1 green cabbage (2½ to 3½ lbs.), cored**

**Boiling water**

**1 lb. ground beef**

**1 cup chopped onion**

**⅓ cup long-grain rice**

**2 Tablesp. minced parsley**

**½ teasp. pepper**

**½ teasp. garlic powder**

**¼ teasp. thyme**

**2 cups water**

**1 beef bouillon cube**

**1 (6-oz.) can Hunt's® Tomato Paste**

Place cabbage in a large bowl, cored side up. Pour boiling water over to cover; let stand 3 to 5 minutes. When leaves separate and fold without breaking, remove 6 to 8; set aside. In a skillet, cook beef until it loses redness. Add onion and rice and sauté 5 minutes more. Remove meat mixture from skillet to a bowl; stir in parsley, pepper, garlic powder, and thyme. In the skillet stir together water, bouillon and Hunt's Tomato Paste. Combine *half* the tomato sauce with meat mixture. Place equal portions of meat mixture in center of each cabbage leaf. Fold sides of leaf over meat; roll up and place seam side down in skillet with *remaining* tomato sauce. Spoon sauce mixture over cabbage rolls. Simmer, covered, over medium heat 25 to 35 minutes. Makes 6 to 8 cabbage rolls.

**Beatrice**



# Hungary

## HUNGARIAN GOULASH

**3 onions, sliced**  
**1 clove garlic, minced**  
**1/3 cup Wesson® Oil**  
**3 lbs. boneless beef chuck, cut in**  
**1½-inch cubes**  
**3 Tablesp. paprika**

**2 teasp. salt**  
**½ teasp. pepper**  
**1½ cups water**  
**1 (6-oz.) can Hunt's® Tomato Paste**  
**½ cup sour cream (optional)**

In a Dutch oven, sauté onions and garlic in oil until tender. Remove from pan; set aside and reserve oil. Combine paprika, salt and pepper; sprinkle over meat and toss to coat. Brown meat in reserved oil; return onions to pan. Stir in water and Hunt's Tomato Paste. Simmer 1½ to 2 hours or until meat is tender, stirring occasionally. If mixture is too thick, stir in a small amount of water. Garnish with sour cream. Makes 6 to 8 servings.

***Beatrice***

# Spain

## PAELLA

**2½ to 3 lbs. frying chicken pieces**

**¼ cup Wesson® Oil**

**1 onion, sliced**

**2 cloves garlic, minced**

**3 cups water**

**1 (6-oz.) can Hunt's® Tomato Paste**

**1 teasp. salt**

**¼ teasp. saffron**

**1 cup uncooked rice**

**½ teasp. oregano**

**1 lb. raw medium shrimp, peeled and deveined**

**1 (10-oz.) pkg. frozen peas**

**½ lb. unshelled clams**

**1 (4-oz.) jar pimento strips, drained**

In Dutch oven or paella pan, brown chicken in oil. Add onion and garlic and cook until onion is tender; drain fat. Combine 2 cups water, Hunt's Tomato Paste and salt; pour over chicken. Simmer, covered, 30 minutes. In a small saucepan bring *remaining* 1 cup water and saffron to a boil; add to chicken. Stir in rice and oregano; simmer, covered, 25 minutes. Add *remaining* ingredients; cook 10 minutes longer. Makes 8 servings.

**Beatrice**

# Netherlands

## NETHERLAND'S BEEF BIRDS

**1½ lbs. boneless round steak**  
**1 teasp. salt**  
**¼ teasp. pepper**  
**¼ teasp. marjoram**  
**6 small white onions**  
**¼ cup all-purpose flour**

**2 Tablesp. Wesson® Oil**  
**2 cups water**  
**1 (6-oz.) can Hunt's® Tomato Paste**  
**2 Tablesp. prepared horseradish**  
**2 Tablesp. chopped fresh parsley**

Cut steak in 6 pieces. With meat tenderizing mallet or small heavy skillet, pound beef until thin. Sprinkle one side of each piece of meat with salt, pepper and marjoram; place an onion on each piece and fold sides up to enclose onion. Tie with string or secure with skewers or wooden picks. Coat meat rolls with flour. In heavy skillet, brown meat in oil; drain fat. In a small bowl combine *remaining* ingredients. Pour over beef birds in skillet. Simmer, covered, 1 to 1½ hours or until tender. Garnish with additional parsley, if desired. Makes 6 servings.

**Beatrice**

# France

## BEEF BURGUNDY

**2½ to 3 lbs. lean beef (chuck,  
round or rump roast) cut in  
2-inch cubes**

**⅓ cup flour**

**2 teasp. salt**

**¼ teasp. pepper**

**⅓ cup Wesson® Oil**

**½ lb. bacon, diced**

**1 cup finely chopped onion**

**2 carrots, pared and sliced**

**2 cloves garlic, minced**

**2 cups water**

**1 cup dry red wine**

**1 (6-oz.) can Hunt's® Tomato Paste**

**¼ cup minced parsley**

**1 bay leaf**

**1 teasp. thyme**

**2 lbs. small whole white onions**

**½ lb. fresh mushrooms, stemmed**

**¼ cup butter or margarine**

Combine flour, salt and pepper in a bag. Drop in beef cubes, a few at a time; shake to coat. In a skillet, brown floured meat in oil; drain fat. Transfer meat to a 4-quart casserole. In the skillet brown bacon lightly. Add onion, carrots and garlic; cook 5 minutes, stirring frequently. Drain fat from skillet and add bacon, vegetables, water, wine, Hunt's Tomato Paste, parsley, bay leaf and thyme to meat. Bake, covered, at 350°F 2 hours. When meat has cooked, lightly brown whole onions and mushroom caps in butter; skim any fat from meat mixture. Carefully fold onions and mushrooms into meat and bake, covered, 30 minutes longer. Makes 8 servings.

**Beatrice**

# Italy

## LASAGNE

- 1 lb. mild Italian sausage
- 1/2 lb. ground beef
- 1/2 cup chopped onion
- 2 cloves garlic, minced
- 1 (28-oz.) can Hunt's® Whole Tomatoes
- 1 (8-oz.) can Hunt's® Tomato Sauce
- 1 (6-oz.) can Hunt's® Tomato Paste
- 1 Tablesp. chopped parsley
- 1 1/2 teasp. Italian seasoning
- 1 teasp. salt
- 1/2 teasp. basil
- 1/4 teasp. black pepper
- 1/2 lb. Lasagne noodles, cooked, drained
- 1 1/2 lbs. Ricotta cheese
- 1 lb. Mozzarella cheese
- Parmesan cheese

In skillet, brown Italian sausage, ground beef, onion and garlic; drain fat. Stir in tomatoes, sauce, paste, parsley and seasonings; simmer 30 minutes. In 13 x 9 x 2-inch baking dish spread a thin layer of meat sauce; add layer of *half* the noodles, *half* the ricotta, *half* the mozzarella and *half* the sauce. Repeat layers. Sprinkle with Parmesan cheese. Bake at 350° 40 to 45 minutes. Let stand 10 minutes before cutting. Makes 8 servings.

**Beatrice**

# Mexico

## SHREDDED PORK SOFT TACOS

- |  |   |
|--|---|
| <b>1/2 cup all-purpose flour</b>                                       | <b>1/2 teasp. chili powder</b>          |
| <b>1 (1.25-oz.) pkg. taco seasoning mix</b>                            | <b>1 (4-oz.) can diced green chiles</b> |
| <b>1 1/2 to 2 lbs. boneless pork shoulder, cut in<br/>1-inch cubes</b> | <b>Flour tortillas</b>                  |
| <b>2 Tablesp. Wesson® Oil</b>  | <b>Shredded Cheddar cheese</b>          |
| <b>1 (16-oz.) jar Rosarita® Mild Chunky Salsa</b>                      | <b>Chopped onion</b>                    |
| <b>1 cup water</b>   | <b>Sliced black olives</b>              |
| <b>1 (6-oz.) can Hunt's® Tomato Paste</b>                              | <b>Chopped tomatoes</b>                 |
| <b>1/2 teasp. cumin</b>  | <b>Sour cream</b>                       |
|  | <b>Avocado slices</b>                   |

Combine flour and taco seasoning mix in a bag. Add pork cubes, a few pieces at a time; shake to coat. In a large skillet, brown pork in oil. Transfer to a 2-quart saucepan; add salsa, water and Hunt's Tomato Paste, stirring until well blended. Bring mixture to a boil; cover and reduce heat. Simmer 3 to 4 hours, stirring occasionally, or until meat shreds easily. Stir in cumin, chili powder and green chiles; cook 10 minutes longer. To assemble soft tacos, fill warmed tortillas with pork, cheese, onion, olives and tomatoes. Top with sour cream and avocado slices. Makes 6 to 8 servings.

**Beatrice**

# India

## CHICKEN CURRY

2½ to 3 lbs. frying chicken pieces

2 Tablesp. Wesson® Oil

2 cloves garlic, minced

1 onion, chopped

1 cup water

1 (6-oz.) can Hunt's® Tomato Paste

1 Tablesp. curry powder

1½ teasp. salt

1 teasp. sugar

1 cup yogurt

½ cup sour cream

Condiments

In a large skillet, brown chicken pieces on both sides in oil. Add garlic and onion. Cook until onion is very soft; drain fat. Combine water, Hunt's Tomato Paste, curry powder, salt and sugar; pour over chicken. Simmer, covered, 35 to 40 minutes or until chicken is cooked through. Remove from heat. Combine yogurt and sour cream; stir into chicken mixture. Over very low heat, warm through but *do not allow to boil*. Serve with condiments. Makes 4 to 6 servings.

**Condiments:** Accompany chicken curry with small dishes of any or all of the following; raisins, shredded coconut, salted peanuts, chutney, chopped hard-boiled egg, sliced green onion, crumbled cooked bacon.

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# Italy

## VEAL PARMIGIANA

**1 lb. thin sliced veal steak or cutlets**  
**1/2 tsp. salt**  
**1/8 tsp. pepper**  
**1 egg**  
**Water**  
**1/2 cup grated Parmesan cheese**  
**1/3 cup fine dry bread crumbs**

**1/4 cup Wesson® Oil**  
**2 cloves garlic, minced**  
**1 onion, chopped**  
**2 cups water**  
**1 (6-oz.) can Hunt's® Tomato Paste**  
**1/2 tsp. each: salt and basil**  
**6 thin slices Mozzarella cheese**

Cut veal into 8 pieces; sprinkle with salt and pepper. In a small bowl, beat egg with 2 *teaspoons* water; set aside. On sheet of wax paper, combine *1/3 cup* Parmesan cheese and the bread crumbs. Dip veal pieces in egg, then in crumb mixture. In a medium skillet, brown veal in oil on both sides; remove to large baking dish; keep warm. Add garlic and onion to the skillet; sauté until tender. Stir in water, Hunt's Tomato Paste, salt and basil; simmer 10 minutes, scraping up any browned bits from bottom of skillet. Top veal with cheese slices and sauce. Sprinkle *remaining* Parmesan cheese over top. Bake at 350°F 15 to 20 minutes or until hot and bubbly. Makes 4 servings.

***Beatrice***



# Germany

## FARMER'S PORK CHOPS

6 1-inch thick pork chops

¼ cup all-purpose flour

2 teasp. caraway seed

1 teasp. salt

3 Tablesp. Wesson® Oil

1 cup chopped celery

1 large knockwurst sausage, thinly sliced

1 onion, chopped

2 sweet gherkin pickles, sliced

¼ teasp. pepper

1 (14½-oz.) can beef broth

1 (6-oz.) can Hunt's® Tomato Paste

2 large potatoes, peeled and sliced

½-inch thick

Trim fat from chops. In a bag combine flour, 1 teaspoon caraway seed and salt. Shake chops, one at a time, in flour mixture to coat. In large skillet brown pork on both sides in oil. Remove chops, discard fat. In the skillet combine celery, knockwurst, onion and gherkins; sprinkle with remaining caraway seed and pepper. Return pork chops to skillet. Combine beef broth and Hunt's Tomato Paste; pour enough over chops to cover. Arrange potato slices over meat; pour remaining tomato mixture over all. Simmer, covered, 55 to 60 minutes or until meat is tender. Makes 6 servings.

**Beatrice**

# *Cuban*

## **ARROZ CON POLLO**

**2½ to 3 lbs. frying chicken pieces**

**2 Tablesp. Wesson® Oil**

**1 each: onion and green pepper, chopped**

**2 (14½-oz.) cans chicken broth**

**2 cups converted long-grain rice**

**1 (15½-oz.) can Hunt's® Whole Tomatoes**

**1 (6-oz.) can Hunt's® Tomato Paste**

**2½ teasp. garlic powder**

**2 teasp. salt**

**1 teasp. Tabasco**

**1 (17-oz.) can whole kernel corn, drained**

**½ cup pimento-stuffed green olives, sliced**

In a Dutch oven, brown chicken in oil. Add onion and green pepper; cook 5 minutes longer. Stir in chicken broth, rice, tomatoes, tomato paste and seasonings until well blended. Bring to a boil; reduce heat. Simmer, covered, 30 to 45 minutes or until rice is tender. Remove chicken and discard skin and bone. Cut chicken into 1-inch chunks; return meat to pan. Add corn and sliced olives; simmer 5 minutes. Makes 6 to 8 servings.

***Beatrice***

# United States

## 4TH OF JULY BARBECUED CHICKEN

- |                                    |                                   |
|------------------------------------|-----------------------------------|
| 1 onion, chopped                   | 1 Tablesp. Worcestershire sauce   |
| 1 clove garlic, minced             | 1 teasp. salt                     |
| 2 Tablesp. Wesson® Oil             | ¼ teasp. pepper                   |
| 1 (6-oz.) can Hunt's® Tomato Paste | ¼ teasp. dry mustard              |
| 1½ cups water                      | ⅛ teasp. liquid smoke (optional)  |
| 2 Tablesp. brown sugar             | 5 to 6 lbs. frying chicken pieces |
| 2 Tablesp. vinegar                 |                                   |

In a medium saucepan sauté onion and garlic in oil until tender. Stir in Hunt's Tomato Paste, water, brown sugar, vinegar, Worcestershire, salt, pepper, mustard and liquid smoke. Simmer, uncovered, 20 minutes (sauce may be refrigerated until ready to use). In a shallow baking pan, arrange chicken, skin side down, in single layer. Pour *half* the tomato paste mixture over chicken. Bake at 400°F, uncovered, 60 minutes. Baste occasionally with *remaining* tomato paste mixture. Makes 8 to 10 servings.

**Beatrice**

# Mexico

## BEEF ENCHILADAS

1 quart water  
2 (6-oz.) cans Hunt's® Tomato Paste  
2 Tablesp. chili powder  
2 teasp. salt  
½ teasp. ground cumin  
Dash Tabasco  
12 (6-inch) corn tortillas

Wesson® Oil  
1 lb. lean ground beef  
½ cup chopped onion  
2 cloves garlic, minced  
2 cups shredded Cheddar cheese  
½ cup sliced green onions  
½ cup sliced ripe olives

In a medium saucepan, combine water, Hunt's Tomato Paste, chili powder, salt, cumin and Tabasco; simmer 2 minutes. Spread *1/2 cup* tomato paste mixture over bottom of a 13 x 9 x 2-inch baking dish; set aside. In a skillet, heat *1/8-inch* vegetable oil. Dip tortillas into hot oil, 3 seconds on each side, to soften. Drain well between paper towels. In a skillet, brown beef with onion and garlic; drain fat. Stir in *1 cup* tomato paste mixture. Spoon about *3 tablespoons* down center of each tortilla; top with *2 tablespoons* cheese. Roll tortilla around filling and place seam side down in the prepared baking dish. Pour *remaining* tomato paste mixture over tortillas and top with *remaining* cheese. Bake at 350°F 25 to 30 minutes or until hot and bubbly. Top with onions and olives before serving. Makes 12 enchiladas.

**Beatrice**

# United States

## SOUTHWEST CHILI

1½ lbs. ground beef  
2 cloves garlic, minced  
1 onion, chopped  
1 green pepper, chopped  
1 (28-oz.) can Hunt's® Chili Beans  
1 (28-oz.) can Hunt's® Whole Peeled  
Tomatoes

1 (6-oz.) can Hunt's® Tomato Paste  
¼ cup beer  
2 Tablesp. chili powder  
2 teasp. cumin  
1 teasp. salt

In a large skillet or Dutch oven, brown ground beef with garlic, onion and green pepper; drain fat. Stir in *remaining* ingredients; simmer 30 to 40 minutes. Makes 6 to 8 servings.

**Beatrice**

# Italy

## 20-MINUTE REAL SPAGHETTI SAUCE

- |  |   |
|--|---|
| <b>1/2 cup chopped onion</b>   | <b>1 beef bouillon cube</b>                     |
| <b>1 clove garlic, crushed</b>   | <b>1 Tablesp. grated Parmesan cheese</b>        |
| <b>2 Tablesp. Wesson® Oil</b>  | <b>1 Tablesp. sugar</b>                         |
| <b>2 (6-oz.) or 1 (12-oz.) can<br/>Hunt's® Tomato Paste</b>                            | <b>1/2 teasp. each: basil, oregano and salt</b> |
| <b>3 cups water OR: 1 (14 1/2-oz.) can Hunt's®<br/>Whole Tomatoes plus 1 cup water</b> | <b>1/8 teasp. pepper</b>                        |

In a heavy 1 1/2-quart saucepan, saute onion and garlic in oil until tender. Add remaining ingredients; mix thoroughly. Simmer, covered, 15 minutes, stirring occasionally. Serve over spaghetti or favorite pasta; sprinkle with additional grated Parmesan cheese, if desired. Makes (about 1 quart) 6 to 8 servings.

**Beatrice**