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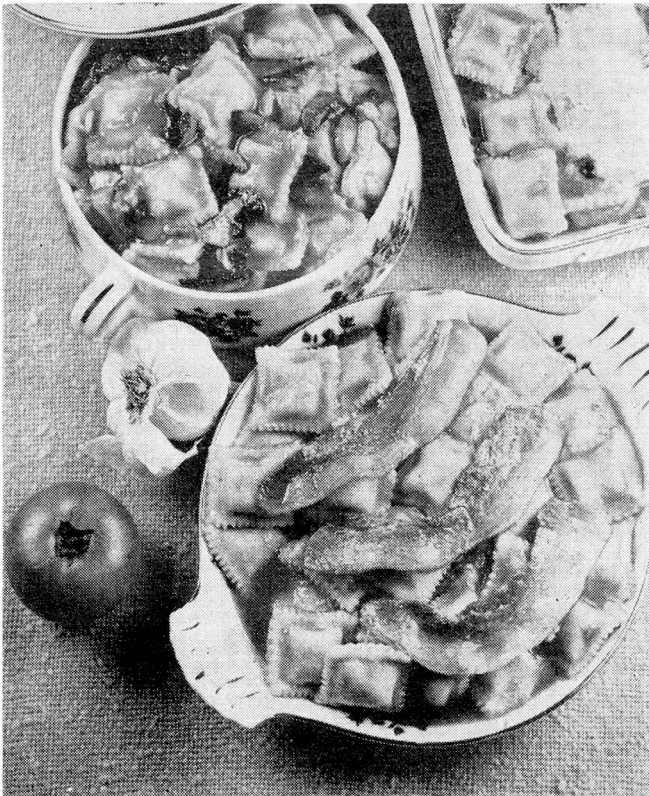
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**ST. GALL SWISS RAVIOLI** is delicious to eat and easy to prepare — *Just heat and serve!* It is a meal on its own, with or without vegetables, or can be used as the basis for many recipes such as the two illustrated:

**RAVIOLI WITH MUSHROOMS**

Peel and slice a few mushrooms and fry in a little butter until lightly browned. Add a little minced onion or garlic, chopped bacon or ham if liked. Place in a dish with Ravioli and serve immediately. This dish becomes even more delicious if paprika or curry powder is added to the sauce.

**RAVIOLI WITH CRISP BACON**

Line dish with slices of bacon and arrange Ravioli on them, cover with further slices, cook in oven until covering bacon is crisp. Gourmets rub dish with a clove or garlic before preparing the dish.

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