

# Easy sweet tooth satisfiers

The crunchiness of peanut brittle and the tenderness of rice make the pair an excellent beginning for dessert.

For Peanut Brittle Parfait, steam cooked rice in milk until milk is absorbed. Cool. Then blend with whipped cream, flavored with honey, and chill. Spoon the chilled mixture into parfait glasses (or use your prettiest goblets) alternately with peanut brittle combined with coconut macaroon crumbs. Results? Delectable!

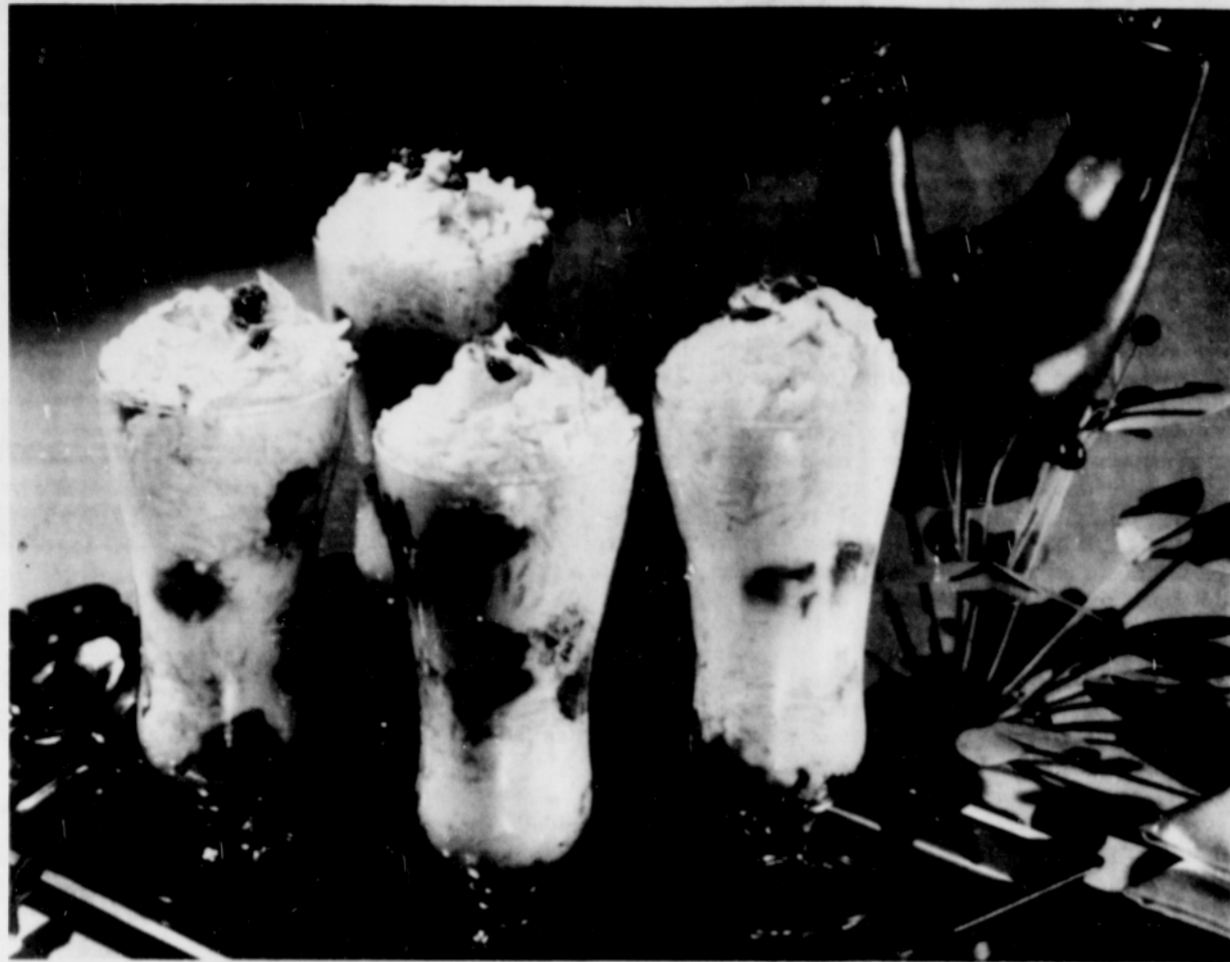
Rice is an excellent choice for any summer meal, say the Rice Council dietitians. It takes little time to cook, needs no pre-cooking preparation, and is ready to serve as it comes from the cooking pot.

Because rice can be used in so many ways, smart homemakers keep a supply of cooked rice on hand at all times. Cooked rice keeps in the refrigerator for one week and in the home freezer up to eight months. Cover rice before refrigerating and place in freezer container before freezing. To reheat cooked rice in a saucepan, add two tablespoons liquid for each cup of rice. Cover and steam four to five minutes.

## PEANUT BRITTLE PARFAIT

- 1 cup milk
- 2 cups cooked rice
- 1/2 teaspoon salt
- 1 cup whipping cream
- 1/2 cup honey
- 1/2 cup finely crushed peanut brittle
- 1 cup coconut macaroon crumbs

Heat milk in top of a double boiler. Add rice and salt; cover. Place over boiling water and cook about 30 minutes, or until milk is absorbed, stirring occasionally. Chill thoroughly. Combine cream and honey; beat



PEANUT BUTTER PARFAIT

until stiff. Reserve a little whipped cream for the top of each serving. Fold remainder into chilled rice mixture. Combine peanut brittle with macaroon crumbs. Fill a 1 1/2-quart mold, individual dessert dishes, or parfait glasses alternately with rice mixture and macaroon crumbs. Top with reserved whipped cream. Makes 8 servings.

Every family has its favorite culinary traditions. If your family enjoys nothing more than a delicious homemade pie, they'll love this light and creamy version of sweet potato pie. Now this classic pie goes together fast because it's made with pudding mix. Since it looks so wonderful, it also becomes the perfect choice when you're preparing something special for guests. Always easy to fix, but with those special company touches, this make-ahead favorite lets you spend time with family and friends.

Mmmmm... how long has it been since you served them pecan pie? Here is another dessert classic that's now easier than ever to make and just as scrumptious to eat. Pudding mix offers the unique creaminess they'll love.

But classic pies are not just for dessert! You can turn those tempting turkey leftovers into a terrific pot pie. The "crust" is made from a convenient stuffing mix. With this savory oven meal, you won't have to call them to dinner. The aroma alone will lead them straight to the kitchen.

## CREAMY SWEET POTATOE PIE

- 1 can (18 oz.) vacuum-packed sweet potatoes\*
- 1/2 cup water\*
- 1 package (4-serving) pudding mix, vanilla flavor
- 2 tablespoons sugar
- 1/2 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/2 teaspoon nutmeg
- 1 1/2 cups milk\*\*
- 1 baked 9-inch pie shell, cooled

Mash potatoes; stir in water. Combine pudding mix, sugar, spices, milk and sweet potatoes in saucepan. Cook and stir over medium heat until mixture comes to a full bubbling boil. Remove from heat. Cool 5 minutes, stirring once or twice. Pour into pie shell. Chill. Garnish with whipped topping and sprinkle with nutmeg, if desired.

\*Or use 1 cup mashed cooked sweet potatoes (3 medium) and omit the 1/2 cup water.  
\*\*Or use 1/4 cup evaporated milk and 1/4 cup water.

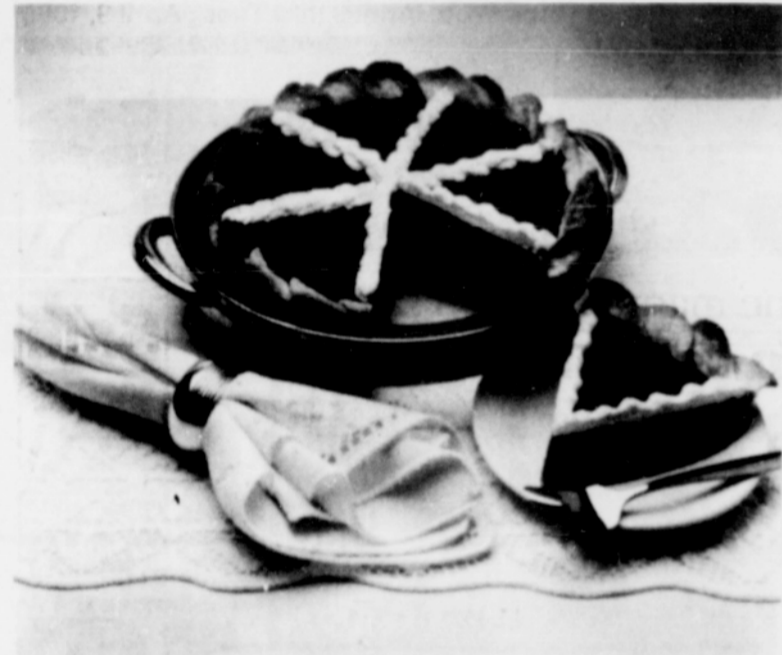
## PECAN PIE

- 1 package (4-serving) instant pudding mix, vanilla or butterscotch flavor
- 1 cup light or dark corn syrup
- 1/4 cup evaporated milk
- 1 egg, slightly beaten
- 1 cup chopped pecans
- 1 unbaked 8-inch pie shell

Blend pudding mix with corn syrup. Gradually add evaporated milk and egg, blending well. Add pecans and pour into pie shell. Bake at 375 deg. until top is firm and just begins to crack, about 45 to 50 minutes. Cool at least 3 hours before cutting. Garnish with whipped topping and additional pecans, if desired.

## EASY TURKEY POT PIE

- 1 pkg. (10 oz.) mixed vegetables
- 1 can (8 oz) small whole onions, drained (optional)



CREAMY SWEET POTATOE PIE



# LETTUCE

NOBOY  
California  
Iceberg

# ea. 38

# CELERY

NOBOY  
Crisp  
Stalks

# 3/99

# PRAIRIE MARKET

FRESH MEAT IS AVAILABLE AT .

LOMBARD - 7611 N. Exeter  
PORTLAND - 14410 S.E. Division  
PORTLAND - 3955 S.E. Powell Blvd.  
SAN RAFAEL - 1910 N.E. 122nd

OREGON CITY - 878 Molalla Ave.  
HILLSBORO - 960 S.E. Oak  
FOREST GROVE - 1531 Pacific Ave.  
PORTLAND - 74th and Glisan

Special Coupon

**FREE**  
Curl activator spray/oil when you get your curl at Janae's Hair Style. Make your next FREE FREE FREE Get Your Free Gift Today!



No Checks

## CURLS \$30.00

Relaxers Perm \$20.00 Reg. \$35.00

**JANAE HAIRSTYLE**  
4711 N. Interstate 249-8440

THIS COUPON GOOD THRU APRIL 30TH

**ANNETTE'S SOUTHERN KITCHEN**

SOUL FOOD

BAR-B-QUE RIBS • CHICKEN • HAMBURGERS • GUMBO  
Breakfast at Any Time  
Open 7 Days A Week. 7:00 A.M. - 7 P.M.



**5144 N.E. Union Ave.**  
Portland, Oregon  
284-6106

**Magic Wave**

# Save Now

Offer Expires 4-13-85

**Magic Wave**

## CURL & WAVE KIT

• NO ROLLERS  
• NO HEAT

**NEW!**

**\$4.99**

Makes Curls & Waves for hard to comb hair in less than 20 minutes.

Magic Wave & Short & Wavy Products available at these locations:

**Runyan's 88¢**  
3716 N.E. Union

**LaShay's**  
3606 N. Williams

**Fred Meyer**  
Peninsula: 6850 N. Lombard • Walnut Park: 5408 N.E. Union  
Interstate: 7404 N. Interstate

