

Pie Takes on Citrus Flavor

Grapefruit gives excellent flavor to a pie of the meringue type. First cousin to lemon meringue, the recipe gives promise of popularity.

- GRAPEFRUIT MERINGUE PIE**
- 1/2 cup grapefruit juice
 - 1/4 cup orange juice
 - 1 tablespoon lemon juice
 - 1/2 cup cold water
 - 1/4 cup sugar
 - 6 tablespoons flour
 - 1/4 teaspoon salt
 - 3 egg yolks
 - 1 tablespoon butter or margarine
 - 1 tablespoon grated orange rind
 - 1 9-inch baked pie shell
 - 3 egg whites
 - 6 tablespoons sugar

Nutmeg
Combine fruit juices and water. Heat over hot water. Combine 3/4 cup sugar, flour, and salt. Add hot fruit-juice mixture to flour mixture slowly. Stir until dissolved. Cook over hot water, stirring constantly, until thick. Beat egg yolks. Add hot mixture to egg yolks. Cook 2 minutes longer, stirring frequently. Cover; cook 10 minutes longer. Remove from heat; add butter or margarine and orange rind. Pour into baked pie shell. Make meringue of egg whites and 6 tablespoons sugar. Swirl on pie. Sprinkle with nutmeg. Bake in very moderate oven, 325 degrees, 20 minutes. Cool.

Corn-Tomatoes In Baked Dish

There are two major canned vegetables in this recipe, the flavor combination being an excellent one.

TOMATO AND CORN SCALLOP

- 1/2 cup butter
- 1/2 cup flour
- 1 cup milk
- 1/2 teaspoon salt
- 2 cups corn, drained
- 1 cup canned tomatoes, drained
- 1/4 cup dry bread crumbs
- 2 tablespoons butter, melted

Make white sauce with butter, flour, and milk. Add sugar and salt. Add corn and tomatoes. Pour into buttered baking dish. Cover with buttered crumbs. Bake in moderate oven (350 degrees) 45 minutes. Serves 8.

Sauce Goes on Fruit Pudding

Fruity puddings or inexpensive one-egg cakes will take this sauce to make good desserts.

BROWN BUTTER SAUCE

- 1/2 cup butter
- 1/2 cup brown sugar
- 1/2 cup cream
- 1 teaspoon vanilla

Melt butter over low fire, add sugar, stir until dissolved. Add cream and vanilla, heat slowly. Serve hot on puddings.

ADD SPICES

Next time you prepare a split pea soup with a ham bone try adding a half cup or so of canned tomatoes, along with bay leaf, celery seed, and a pinch of oregano, for flavor.

Sauce Makes the Dish



A husky main dish is this combination of oysters with a zippy devilled sauce. Fresh lemon juice adds tang to the sauce. Although lemon juice is included in the recipe, be sure also to serve a wedge of lemon with each portion, so everyone can squeeze the fresh juice over the oysters just before eating them. The devilled sauce plus oysters, topped with toasted buttered bread sticks, look very appetizing when served in individual casseroles.

GOLD COAST OYSTERS

- 1/4 cup butter or margarine
- 3 tablespoons flour
- 1/2 teaspoon salt
- 1 teaspoon dry mustard
- 1/4 teaspoon cayenne

1 1/2 cup milk
1/2 teaspoon grated onion
2 tablespoons fresh lemon juice
1/2 teaspoon Worcestershire sauce
1/2 cup oysters (or other sea food)
Buttered bread sticks
Melt butter in saucepan; stir in flour, salt, mustard, and cayenne. Add milk and cook on low heat, stirring constantly until thick. Remove from heat; add onion, lemon juice and Worcestershire sauce. Fold in drained oysters. Pour mixture into individual casseroles and top with buttered bread sticks. Bake at 350 degrees for 15 minutes. Serve with fresh lemon wedges.

MIX CABBAGE

If your family is tired of the ordinary salad made with cabbage, try a combination of cabbage and pineapple, or one of cabbage and diced apple.

TO FRY SAUSAGE

If you have liver sausage sliced about one-half inch thick, then remove the casing, you can fry the slices in a little fat to brown on both sides.

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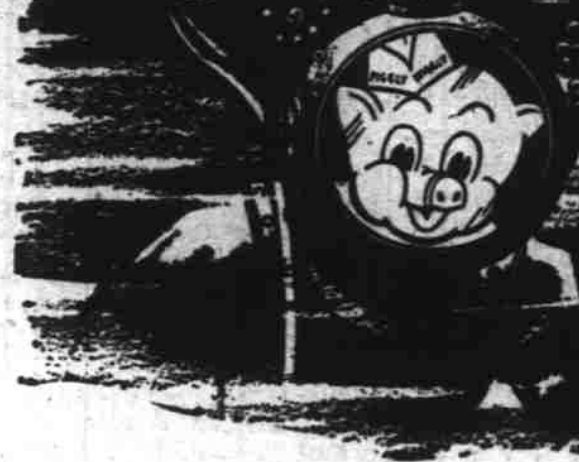
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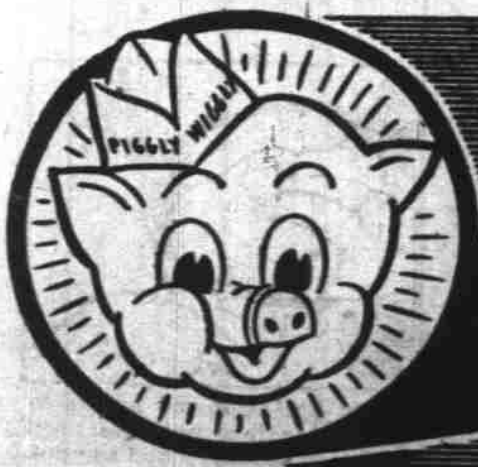
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