Chicken in Rich Mousse Main Dish

The clever homemaker with a busy schedule welcomes main dishes she can make beforehand when making her plans for a special event. Molded salads and main dishes are a perfect choice for such occasions and win immediate attention when they are as flavorful and attractive as this Chicken Mousse.

A well seasoned nutritious cream sauce with diced chicken, turkey or veal added makes this a satisfying entree. The celery, olives, grated onion and slivered almonds heighten the flavor and add a pleasant texture contrast. Try this recipe for family meals or a special luncheon or supper.

CHICKEN MOUSSE

- 2 envelopes plain gelatine
- 2½ cups milk
- ¼ cup butter
- 3 tablespoons flour
- 1½ teaspoons salt
- ¼ teaspoon celery salt
- ¼ teaspoon monosodium glutamate, optional
- ¼ teaspoon grated onion
- Dash of pepper
- 1½ cups salad dressing
- 3 cups diced cooked chicken, turkey or veal
- 1 cup thinly sliced celery
- ½ cup sliced stuffed olives
- ½ cup slivered blanched almonds
- ¾ cup whipping cream, whipped

Soften gelatine in ½ cup cold milk for 5 minutes. Melt butter in saucepan over low heat and blend in flour. Add milk slowly stirring constantly and cook until sauce is smooth and thickened. Remove from heat. Add gelatine and stir until dissolved. Blend salad dressing into mixture. Cool. Carefully fold in remaining ingredients. Pour into lightly buttered 6-cup ring mold or individual molds. Chill until firm. Unmold on crisp salad greens. Garnish with tomato and cucumber slices. Serve with additional salad dressing. Makes 8 to 10 servings.

A jelled chicken mousse is a handsome main dish for luncheon or buffet supper. The mousse, made with plain gelatine, also takes celery, almonds, olives and whipping cream. Here it is garnished with sweetpickle slices and romaine leaves.

New Potatoes In Cream Sauce

Delicate new potatoes take kindly to a mild cream sauce.

CREAMED POTATOES

- 3 cups raw potatoes, cubed
- 1 cup cream
- ½ teaspoon salt
- ⅛ teaspoon pepper
- 2 tablespoons butter
- 1 tablespoon chopped parsley

Place the potatoes, cream, salt and pepper in the top of a double boiler and cook over water just below the boiling point. Cook until the potatoes are tender, allowing at least one hour and a half. Add the butter, and in serving sprinkle the top of each portion with chopped parsley. A pleasing variation of this recipe may be secured by adding a tablespoon of chopped chives during the cooking.

Hearty Type Salads Are For Summer

All during the summer months, salads that are easily made ahead and are filling enough for outdoor meals are in fashion. Probably second only to potato salad as summer main dish salads are those made from macaroni products. We have proof of this in our recipes here offered.

These are prepared in the morning, can be served indoors or out, for salad course or main dish. They are universally popular.

Vienna Spaghetti Salad is one to take along in your picnic hamper—with the baked beans, sandwiches, lemonade and chewy nut brownies.

VIENNA SPAGHETTI SALAD

- 4 ounces elbow spaghetti
- ¼ teaspoon salt
- 2 tablespoons prepared mustard
- 3 tablespoons chili sauce
- 2 tablespoons chopped onion
- 1 tablespoon minced parsley
- ½ cup salad dressing
- ¾ cup sliced Vienna sausages (4-ounce can)
- 2 hard-cooked eggs, sliced
- ½ cup diced cucumber

Add 2 teaspoons salt and spaghetti to 3 cups boiling water. Boil rapidly, stirring constantly, for 2 minutes. Cover, remove from heat and let stand 10 minutes. Meanwhile, combine salt, mustard, chili sauce, onion, parsley and salad dressing. Rinse spaghetti with cold water and drain well. Marinate spaghetti in salad dressing mixture 15 minutes. Add sausage, hard-cooked eggs and cucumber. Toss together lightly. Chill well. Serve on lettuce leaves.

Makes 4 servings.

Hot Macaroni Salad is good any time of the year, but it's so simple to make that it's a particular favorite for a quick spring or summer meal.

HOT MACARONI SALAD

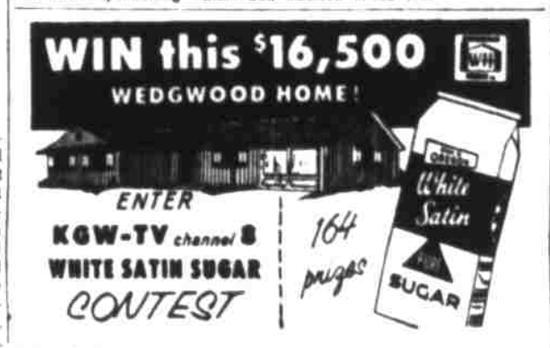
- 4 ounces elbow macaroni
- 4 strips bacon
- ½ cup diced celery
- ¼ cup chopped green pepper
- ¾ cup sliced gherkins
- ¼ cup chopped onion
- ¼ cup mayonnaise
- 2 tablespoons chili sauce
- 1 tablespoon prepared mustard
- ½ teaspoon Worcestershire sauce
- 1 teaspoon salt
- ⅛ teaspoon pepper

Add 2 teaspoons salt and macaroni to 3 cups boiling water. Boil rapidly, stirring constantly, for 2 minutes. Cover, remove from heat and let stand 10 minutes. Meanwhile, cut bacon in ½-inch pieces. Cook until crisp and brown. Combine bacon, celery, green pepper, gherkins and onion. Rinse macaroni with warm water and drain well. Add macaroni to bacon mixture. Mix mayonnaise, chili sauce, mustard, Worcestershire sauce, ½ teaspoon salt and pepper. Fold into macaroni mixture. Heat thoroughly in top of double boiler. Serve hot.

Makes 4 servings.

ALWAYS FLAVORFUL

Puree drained canned or stewed dried apricots and use them as a filling between layers of sponge cake. Cover the cake with chocolate frosting for a delightful combination of flavors.



The Statesman Food Section

Pineapple Makes Dish Oriental

Give your noodle dish a shot of pineapple chunks, ham and raisins and you have a surprising dish, and a delightful one.

NOODLES ORIENTALE

- 6 ounces broad noodles
- 1 cup drained pineapple chunks
- ¼ cup butter or margarine
- ¼ cup flour
- 1 teaspoon sugar
- ½ teaspoon salt
- Dash pepper
- 2 cups pineapple syrup and water
- 1 teaspoon vinegar
- 1 cup cubed cooked ham
- ¼ cup melted butter or margarine
- ½ cup golden seedless raisins

Add 1 tablespoon salt and noodles to 4½ cups boiling water. Boil rapidly, stirring constantly, for 2 minutes. Cover; remove from heat and let stand 10 minutes. Drain pineapple and reserve syrup. Melt butter or margarine in saucepan. Blend in flour, sugar, salt and pepper. Combine pineapple syrup, water and vinegar. Add liquid mixture to saucepan gradually and cook until thickened, stirring constantly. Stir in pineapple and ham. Rinse noodles with hot water and drain well. Add butter or margarine and raisins to drained noodles. Toss lightly to mix. Turn onto heated serving platter and top with ham-pineapple mixture. Serve hot. Makes 4 servings.

Fancy Sandwich He-Man Caliber

A good sandwich filling can make a good main dish from simple ingredients. Here is a husky sandwich to try on the menfolks.

HE-MAN SANDWICHES
Sandwiches

- 2 cups chopped hard-cooked egg
- ½ cup mayonnaise
- ½ cup chopped celery
- 1 teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon dry mustard
- ½ teaspoon grated onion
- 8 hamburger buns
- Butter
- Egg Salad Filling
- 8 slices bacon, crisply cooked
- 8 small lettuce leaves
- 16 thin tomato slices
- Salt
- Pepper

First make the filling by mixing all ingredients together until well blended. Cut buns in half crosswise. Toast the cut sides lightly, then spread with butter. Spread bottom half of each bun with Egg Salad Filling (about a heaping tablespoon for each). Put a slice of bacon on each, a lettuce leaf and two slices of tomato. Sprinkle with salt and pepper and cover with top halves of buns. This recipe makes 8 hearty sandwiches.

SLICK TOP

To glaze those sweet rolls or coffee cake, add enough water or milk to a cup of sifted confectioners' sugar and a half teaspoon of vanilla to make a thin frosting.

JUST RIGHT

Allow six to eight clams per person when you are serving them steamed.

BROWNS

Some cooks like to sprinkle a little sugar over pieces of chicken to be broiled.

COLORFUL FLAVORFUL

A generous amount of paprika makes French dressing an attractive color and the flavor will blend nicely with tossed greens.

FRIDAY FARE

Broiled fish steaks served with Hollandaise Sauce. If any of the sauce is left over refrigerate it and use in sandwich spreads.

SPECIAL DISH

Good dip for lobster chunks: melted butter mixed with a little tarragon vinegar.

THE PEERLESS
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