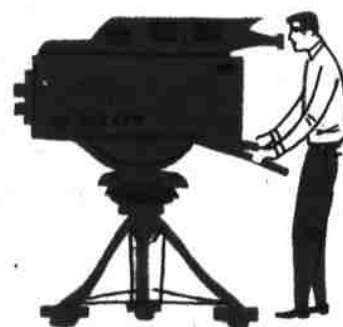


Spectaculars



Lamb Breast with Carrot Stuffing

- 3 lb. lamb breast (have meat dealer cut a pocket and crack bones)
- 2 1/2 cups soft 1/2-in. bread cubes
- 3 tablespoons melted butter
- 3/4 cup finely shredded carrots (about 3 medium-size)
- 1/2 cup finely chopped onion
- 1 tablespoon finely chopped parsley
- 1 egg, beaten
- 1/2 teaspoon salt
- 1/4 teaspoon crushed marjoram
- 2 tablespoons hot beef bouillon

1. Set out shallow roasting pan and rack.
2. With dull edge of knife, lightly scrape meat surfaces of lamb breast.
3. Mix together lightly the bread cubes, butter, carrots, onion, parsley, egg, salt, and marjoram. Add bouillon and mix

lightly. Spoon stuffing into pocket of lamb breast (do not pack). Place meat, rib side down, on rack in pan.

4. Roast uncovered at 300°F about 2 hrs., or until meat is tender. About 4 servings

Tarragon Salad Dressing

This is especially good with a tossed green salad of equal amounts of such chilled crisp greens as head lettuce, spinach, escarole, and endive.

- 1/4 cup sugar
- 1/4 cup light corn sirup
- 1/4 cup tarragon vinegar
- 1 1/2 teaspoons celery seed
- 1 teaspoon dry mustard
- 1 teaspoon salt
- Few grains white pepper
- 1/2 teaspoon grated onion
- 3/4 cup salad oil

1. Put into a small bowl the sugar, corn sirup, vinegar, celery seed, mustard, salt, pepper, and onion. Beat with rotary beater until thoroughly mixed.

2. Add salad oil very gradually, beating constantly. Continue beating until mixture is of desired consistency. Chill thoroughly in a tightly covered container. Shake well before using.

About 1 1/2 cups dressing

Asparagus with Creamy Chive Sauce

- 1 1/2 lbs. asparagus
- 1/2 cup thick sour cream
- 3 tablespoons mayonnaise
- 1/4 teaspoon salt
- 1 1/2 teaspoons lemon juice
- 1 tablespoon chopped chives
- 1/4 teaspoon dry mustard

1. Break off and discard lower part of asparagus stalks (as far down as they will snap easily). Wash stalks thoroughly. If necessary, remove scales to dislodge any sand. Tie stalks together in bundles and stand them upright in a saucepan in at least 2 in. of boiling salted water. Cook, loosely covered, 10 to 15 min., or until asparagus are just tender. (Or cook contents of two 10-oz. pkgs. frozen asparagus according to directions on package.)

2. Just before asparagus are tender, mix remaining ingredients together in a saucepan over low heat until warm (do not boil).

3. When asparagus are tender, drain, remove and discard cord, and transfer to a warm serving dish. Pour the sour-cream mixture over the asparagus and serve at once. If desired, sprinkle with paprika or chopped hard-cooked egg yolk.

6 servings

A \$10 PRIZE-WINNING RECIPE • from a FAMILY WEEKLY reader • Mrs. Regis McMahon, Canton, Ohio

Festive Salad

- 1 No. 2 1/2 can fruit cocktail, drained (reserve sirup)
- 1 pkg. lime-flavored gelatin
- 1 cup chilled whipping cream
- 3 oz. (1 pkg.) cream cheese, softened

1. Set a bowl and rotary beater in refrigerator to chill.

2. Heat 1 1/2 cups of the reserved sirup until very hot. Empty gelatin into a bowl. Pour hot sirup over gelatin and stir until it is completely dissolved.

3. Cool; chill in refrigerator or over ice and water until mixture is slightly thicker than consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.

4. Lightly oil a 1 1/4-qt. mold with salad or cooking oil (not olive oil); set aside to drain.

5. Using the chilled bowl and beater, beat cream until of medium consistency (piles softly). Add cream cheese, a small amount at a time, and beat after each addition.

6. Spread the whipped-cream mixture over the gelatin, add the drained fruit

- cocktail, and gently fold together. Turn into the prepared mold and chill in refrigerator until firm.

7. To unmold, run tip of knife carefully around edge of mold. Invert onto a chilled serving plate and remove mold. (If necessary, wet a clean towel in hot water and wring it almost dry; wrap hot towel around mold for a few seconds. If mold does not loosen, repeat.) 8 to 10 servings