

Featured in this offering of Family Weekly recipes are three ingenious "second editions" of large roasts that were the "best sellers" of other gala dinners. Portrayed in color is a dessert cake guaranteed to hold "reader interest" through any meal!

### SPRING-BLOSSOM SEVEN-MINUTE FROSTINGS

Have you made an angel-food cake for your Easter dinner? It's not too late to give it an Easter dress of fluffy, pastel-tinted seven-minute frosting. Or if you haven't made the cake yet, you can still whip it up in a jiffy from a package of prepared angel-food cake mix! The frosting recipe is sufficient for the sides and top of a 10-inch tubed cake.

#### GOOD FOR FREEZING

Angel-food cake iced with these frostings has been kept satisfactorily in the freezer up to one week.

#### Snowdrop-White Frosting

##### BASE RECIPE

Combine and mix well in top of a double boiler

- 2 egg whites, unbeaten
- 3 1/2 cups sugar
- 1/2 cup water
- 1 tablespoon white corn syrup
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt

Place over simmering water and immediately beat with rotary beater for 7 to 10 min., or until mixture holds stiff peaks and does not flow when double-boiler top is completely inverted.

Immediately spread on sides and top of cooled cake, making attractive swirls.

#### Tulip-Pink Frosting

Follow Base Recipe; omit vanilla extract. Add to ingredients in double-boiler top 10 drops red food coloring and 9 drops blue food coloring. Remove from simmer-

ing water and fold in 1/2 cup (about 2 oz.) finely crushed peppermint-stick candy. After frosting cake, garnish top (as in color photo) with a sprinkling of coarsely crushed peppermint-stick candy.

#### Daffodil-Yellow Frosting

Follow Base Recipe; substitute for the vanilla extract 1/2 teaspoon lemon juice and 1/4 teaspoon grated lemon peel (grated through colored part only; white part is bitter), and add 1/2 to 3/4 teaspoon yellow food coloring.

#### Leaf-Green Frosting

Follow Base Recipe; substitute 4 drops peppermint extract for the vanilla extract, and add 10 drops green food coloring.

#### Apricot-Blush Frosting

Follow Base Recipe; substitute 1/2 cup plus 2 tablespoons apricot puree for the vanilla extract, and add 2 drops red food coloring and 11 drops yellow food coloring. For Apricot Purée—Put 1/2 cup dried apricots into a saucepan with 1/4 cup hot water. Cover; simmer until fruit is tender (about 30 min.). Drain. Force apricots through a food mill or sieve. Cool.

### Fruited Upside-Down Ham Loaf

This is the sort of recipe that makes a homemaker wish for leftover ham oftener than most families have it on hand. It's a wonderful luncheon or supper dish, full of flavor and texture contrast—a satisfying meal in itself.

Grease an 8x12-in. baking pan.

- Mix together until blended
- 1/2 cup firmly packed brown sugar
- 3 tablespoons cider vinegar
- 1 teaspoon dry mustard

Pour into bottom of baking pan and spread out evenly. Arrange, cut sides up, in bottom of pan

- 9 drained halves of canned purple plums, apricots, or peaches

Set aside.

Put through medium blade of food chopper enough cold roast ham to yield 4 cups (about 1 lb.) ground ham

Combine with ham and mix lightly

- 3 eggs, beaten
- 1/2 cup milk
- 2 teaspoons prepared mustard
- 1 1/2 teaspoons prepared horse-radish
- 1/2 teaspoon Accent

Spread ham mixture evenly over fruit. Set aside.

Prepare according to directions on the package the contents of 1 12-oz. pkg. prepared corn-muffin mix

Spread batter over the ham mixture.

Bake at 425°F 35 min., or until a cake tester or wooden pick comes out clean when inserted in center.

To unmold, run a spatula gently around sides of loaf. Cover the pan with a warm serving plate and invert pan and plate; remove pan. 6 to 8 servings

### Glazed Ham Towers

With their colorful decorations and luscious glaze, these little ham towers are pretty enough and tasty enough for the holiday itself.

Set out an 8x12-in. baking pan.

For Topping—Mix until blended in a small bowl, and set aside

- 1/2 cup firmly packed brown sugar
- 3 tablespoons cider vinegar
- 2 tablespoons white corn syrup
- 1 teaspoon dry mustard

Set out to drain the contents of 1 9-oz. can pineapple tidbits

Have ready

- 4 candied cherries, quartered
- Whole cloves

For Ham Mixture—Put through medium blade of food chopper enough cold roast ham to yield

- 4 cups (about 1 lb.) ground ham

Combine with the ham and mix lightly

- 2 eggs, beaten
- 1/2 cup fine, dry bread crumbs
- 1/2 cup milk
- 2 teaspoons dry mustard
- 2 teaspoons prepared horse-radish
- 1 1/2 teaspoons Worcestershire sauce
- 1/2 teaspoon Accent

Using a 3/4-cup custard cup as a mold, shape mixture into 4 individual servings. Unmold carefully into the baking pan. Carefully score top of each in a diamond pattern, using back of a table knife. Arrange pineapple tidbits and candied-cherry quarters in any desired pattern over top of each, and insert 2 or 3 whole cloves into center. Pour the brown-sugar mixture (glaze) over ham.

Bake at 350°F about 45 min. Baste with the glaze at 10-min. intervals.

4 servings

### Green Goddess Salad Dressing

The original Green Goddess Salad consisted of mixed greens plus this delicious salad dressing. Today, shrimp or crab meat is often tossed with the greens to make a heartier mixture.

Put into a bowl and blend thoroughly

- 1 cup mayonnaise
- 1/2 cup thick sour cream
- 3 tablespoons tarragon vinegar
- 1 tablespoon lemon juice
- 1/2 cup finely chopped parsley
- 3 tablespoons finely chopped onion
- 3 tablespoons mashed anchovy fillets
- 1 tablespoon chopped chives
- 2 teaspoons chopped capers
- 1 small clove garlic (thin, papery outer skin removed), crushed in a garlic press or minced

- 1/2 teaspoon salt
- 1/2 teaspoon pepper

Cover bowl tightly and chill in refrigerator for 3 to 4 hrs. before serving.

About 2 1/4 cups dressing

### Lamb with Green Beans

Your Easter lamb roast will be difficult to identify as a "leftover" when it comes to the table another day in the form of this unusual dish with its blend of sophisticated flavors!

Set out a heavy 10-in. skillet.

Have ready

- 3 cups cold roast lamb, cut in 1/4-in. pieces

Wash, remove ends, and cut into 1-in. pieces

- 1 lb. (about 3 cups) green beans

Cook 20 to 25 min., or until just tender, in a small amount of boiling, salted water in a loosely covered pan. If necessary, drain beans; set them aside.

Put into the skillet

- 4 slices bacon, cut in small pieces

Cook slowly until bacon is lightly browned, moving and turning frequently with a slotted spoon. Remove bacon to absorbent paper and set aside to drain.

Add to bacon fat remaining in skillet

- 1/2 cup (about 1 medium-size) chopped onion

Cook over medium heat, occasionally moving and turning with a spoon, until onion is transparent. Blend in

- 1/4 cup flour
- 2 teaspoons salt
- 1 teaspoon paprika
- 1 teaspoon caraway seeds

Heat until mixture bubbles; stirring constantly. Remove from heat. Add gradually, stirring in

- 2 cups stock meat broth (Dissolve 2 beef bouillon cubes or 1 teaspoon concentrated meat extract in 2 cups hot water.)

Cook rapidly, stirring constantly, until sauce thickens. Cook 1 to 2 min. longer. Remove from heat. Stirring constantly, add in very small amounts

- 1/2 cup thick sour cream

Mix in the lamb, green beans, and bacon. Cook over low heat, moving mixture occasionally with a spoon, just until heated through. Do not boil. 6 servings

It's Hunt's Sweet-spice flavor that makes Meat Loaf Deliciously yours!

Hunt's TOMATO CATSUP

Hunt Foods, Inc., Fullerton, Calif.