

Favorites from the Family Weekly

Layered Raisin-Ham Mousse

TO PREPARE: 40 MIN. TO CHILL: ABOUT 5 HRS.

- 2 tablespoons (2 env.) unflavored gelatin
- 1/2 cup white wine vinegar
- 1 1/4 cups lemon-lime carbonated beverage
- 1/2 cup raisins
- 1/2 teaspoon salt
- 1 pimienta, chopped
- 1/2 green pepper, chopped
- 1/2 cups chicken broth
- 1 teaspoon prepared mustard
- 1/2 teaspoon Tabasco
- 2 cups ground cooked ham
- 1/2 cup finely chopped celery
- 1/2 cup chilled whipping cream, whipped

1. Lightly oil a 2-qt. fancy mold with salad or cooking oil (not olive oil); set aside to drain.
2. Sprinkle 1 tablespoon gelatin evenly over 1/4 cup of the vinegar; let stand 5 min. to soften. Dissolve gelatin completely over hot water.
3. Add one-half of the raisins to carbonated beverage in a saucepan and bring to boiling. Remove from heat and stir in dissolved gelatin and salt.
4. Cool; chill until slightly thicker than consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
5. Blend in pimienta and green pepper. Turn into mold and chill until almost firm.
6. Meanwhile, sprinkle remaining gelatin over 1/2 cup cold chicken broth; let stand 5 min. to soften.
7. Combine remaining raisins and broth in a saucepan and bring to boiling. Remove from heat; add softened gelatin and stir until dissolved. Blend in mustard, Tabasco, and remaining vinegar.
8. Chill mixture until slightly thickened (see step 4). Fold in ham, celery, and whipped cream; spoon over bottom layer. Chill until firm. Unmold onto a chilled serving plate.

8 to 10 servings

Beef Stroganoff

TO PREPARE: 30 MIN. TO COOK: ABOUT 25 MIN.

- 2 lbs. boneless beef (tenderloin, sirloin, or rib), cut in 2x1/2x1/4-in. strips
- 1/2 cup flour
- 1 teaspoon salt
- 1/2 teaspoon Accent
- 1/2 teaspoon black pepper
- 1/2 cup butter
- 1/2 cup finely chopped onion
- 2 cups beef broth
- 3 tablespoons butter
- 1 lb. mushrooms, sliced lengthwise through caps and stems
- 1 cup thick sour cream
- 1 teaspoon Worcestershire sauce

1. Coat meat strips evenly with a mixture of the flour, salt, Accent, and pepper.
2. Heat 1/2 cup butter in a large, heavy skillet. Add meat strips and onion. Brown on all sides over medium heat, turning occasionally. When meat is browned, slowly add the beef broth. Cover and simmer 20 to 25 min., or until meat is tender.
3. Heat 3 tablespoons butter in a skillet over

medium heat. Add mushrooms and cook until lightly browned and tender, moving and turning occasionally.

4. When meat is tender, remove skillet from heat and add the mushrooms. Blending well after each addition, add a mixture of the sour cream and Worcestershire sauce in small amounts. Return to heat. Continue cooking over low heat, stirring constantly, until thoroughly heated; do not boil. Serve with fluffy cooked rice.

About 6 servings

Party Parmesan Spirals

These delicate cheese sticks are especially good with a molded meat or sea food salad.

TO PREPARE: 15 MIN.

TO BAKE: 8 MIN.

- 1 cup flour
- 1/2 teaspoon salt
- 1/2 cup shredded Parmesan cheese
- 1/2 cup hydrogenated vegetable shortening, all-purpose shortening, or lard
- 3 to 3 1/2 tablespoons cold water

1. Blend the flour and salt together. Mix in the cheese. Cut in the shortening with a pastry blender or two knives until pieces are the size of small peas. Sprinkle the water gradually over mixture, a teaspoonful at a time. Mix lightly with a fork after each addition. Add only enough water to hold pastry together. Work quickly and do not overhandle. Shape pastry into a ball.
2. Flatten pastry ball on a lightly floured surface and roll it into a 10x8-in. rectangle. Using a pastry wheel, cut pastry in half lengthwise. Cutting crosswise, cut ten 1-in. strips from each half. Twist each strip several times, place on ungreased baking sheet, and press ends to baking sheet.
3. Bake at 450°F about 8 min., or until delicately browned. Remove spirals to cooling rack and immediately sprinkle with paprika. Serve warm.

20 cheese sticks

Petite Fours

CONVENIENCE FOOD RECIPE

Prepare 1 pkg. white cake mix according to package directions. Bake in a 13x9 1/2x2-in. pan. When cake is cool, trim cake edges and cut cake into small squares, diamonds, rounds, or other fancy shapes. Remove any crumbs from surface. Put cake pieces on a rack over a tray or piece of waxed paper. Spoon Pink Glaze over pieces to cover evenly. Force Ornamental Frosting through a pastry bag and decorating tube to decorate tops of petite fours.

About 3 doz. petite fours

Pink Glaze—Gradually add about 1/2 cup hot milk to 8 cups sifted confectioners' sugar in a large bowl, stirring constantly; add just enough milk to thin to pouring consistency. Tint pink with 1 or 2 drops red food coloring. If glaze becomes too thick to pour, thin with more hot milk.

2 cups glaze

Ornamental Frosting—Cream 1/4 cup butter or margarine until softened. Add 1 1/2 cups sifted confectioners' sugar gradually, beating well. Alternately add 2 cups sifted confectioners' sugar in fourths and 1 egg white and 2 tablespoons cream in thirds, beating well after each addition. Divide frosting in half; tint one-half with green food coloring and remaining half with red food coloring. (Any remaining frosting may be stored in a covered jar in refrigerator.)

1 1/2 cups frosting

Ice Cream Pyramid

GOOD FOR FREEZING

Using a No. 24 ice cream scoop, form 10 balls from each quart of ice cream (use 2 qts. vanilla ice cream and 1 qt. pistachio or strawberry ice cream). Drop onto chilled shallow metal pans; freeze at least 3 hrs.

Remove from freezer; working quickly with spatula and spoon, place 11 assorted balls on a large round serving plate. Add 3 more layers of assorted balls, using 8, then 6, and then 4 for each. Top with remaining ice cream ball. (See photo.) Immediately put into freezer until ready to serve. About 1 1/2 hrs. before serving, thaw 2 10-oz. pkgs. frozen mixed fruit and 2 1-lb. pkgs. frozen whole strawberries. Drain strawberries. Remove ice cream from freezer; put berries between and around ice cream balls. Serve with the mixed fruit.

About 20 servings

Baked Chicken in Green Olive-Tomato Sauce

TO PREPARE: 30 MIN.

TO COOK: 35-40 MIN.

- 1/2 cup flour
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 4 chicken breasts
- 1/2 cup cooking oil
- 2 tablespoons olive oil
- 2 tablespoons butter
- 1 clove garlic, crushed in a garlic press or minced
- 1/2 cup finely chopped onion
- 1 1-lb. can tomatoes
- 1 6-oz. can tomato paste
- 1/2 cup sliced pimiento-stuffed olives
- 1/2 teaspoon oregano
- 1/2 teaspoon black pepper
- 4 oz. Mozzarella cheese, sliced and cut into strips

1. Mix first three ingredients together. Coat chicken breasts with the mixture. Heat cooking oil in a large, heavy skillet. Add chicken breasts and brown well.
2. Meanwhile, heat olive oil and butter in a saucepan. Add the garlic and onion and cook until onion is tender.
3. Stir in the next five ingredients and heat mixture thoroughly.
4. Arrange browned chicken in a greased, shallow baking dish. Pour hot tomato sauce over the breasts. Top with the cheese strips.
5. Set in a 350°F oven for 35 to 40 min., or until chicken is tender.

4 servings

Kitchen



Everybody's favorite—ice cream and cake—is presented here with flair.

Family Weekly Cookbook

MELANIE DE PROFT

Food Editor

Peanut Crunch

TO PREPARE: 20 MIN.

TO COOK: ABOUT 50 MIN.

- 2 cups salted-in-the-shell, roasted peanuts
- 1 teaspoon baking soda
- 2 1/4 cups sugar
- 1 1/4 cups butter
- 1/2 cup water
- 1 tablespoon cider vinegar
- 1/4 teaspoon salt
- 4 oz. milk chocolate

1. Very coarsely chop 1 cup of the peanuts; finely chop the other cup and reserve 1/2 cup for topping. Mix the coarsely chopped and 1/2 cup finely chopped peanuts together with the baking soda.
2. In a heavy 2-qt. saucepan, combine the next five ingredients. Set over low heat and stir until sugar is dissolved.

3. Set candy thermometer in place and continue cooking, without stirring, to 290°F (soft crack stage—forms threads which are hard but not brittle in very cold water).

4. Remove from heat and remove the thermometer; add peanut-soda mixture, stirring until just blended. Pour into a buttered 10-in. square pan. Cool completely on cooling rack.

5. When candy is cooled, melt chocolate over simmering water and cool slightly; spread evenly over candy. Sprinkle the remaining peanuts over chocolate.

6. When chocolate is set, turn candy out of pan and break into pieces. Store between pieces of moisture-vapor-proof material in a tightly covered container.

About 2 lbs. candy

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