Versatile Macaroni Can Be Main Dish or Salad

Macaroni is a versatile food which may be used in salads and casseroles. It is good combined with cheese, eggs, chicken, green vegetables, and many other foods.

Epicurean Macaroni Salad
(Makes 6-8 servings)
1 tablespoon salt
3 quarts boiling water
8 ounces elbow macaroni
1 2-ounce can anchovies, drained
½ cup chopped green pepper
½ cup chopped cucumber
¼ cup chopped parsley
¼ cup chopped carrots
1 tablespoon onion juice
¼ cup mayonn esia
1 teaspoon rich-prepared mustard
1 teaspoon salt
Freshly ground pepper

Add 1 tablespoon salt to rapidly boiling water. Gradually add macaroni so that water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander. Rinse with cold water; drain again. Chop anchovies very fine. In a large bowl, combine remaining ingredients with cooled macaroni and anchovies; mix thoroughly but lightly. Pour into 1½-quart bowl or mold; pack firmyl. Chill several hours. Unmold on crisp salad greens, being careful to retain shape of bowl or mold.

Hawaiian Macaroni Loaf
(Makes 6-8 servings)
1 tablespoon salt
3 quarts boiling water
8 ounces elbow macaroni
1 envelope unflavored gelatin
½ cup cold water
¾ cup hot pineapple juice
½ cup mayonnaise
1 cup crushed pineapple
1 cup grated cheddar cheese
1 cup chopped celery
½ cup grated carrots
Salt

Add 1 tablespoon salt to rapidly boiling water. Gradually add macaroni so that water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander. Rinse with cold water; drain again. Soften gelatin in cold water. Add hot pineapple juice; stirring constantly until gelatin is dissolved. In a bowl, combine remaining ingredients with cooked macaroni and softened gelatin; mix thoroughly. Pour into a 9x5x3-inch loaf pan; pack firmly. Chill until firm. Unmold on crisp salad greens.

Macaroni Picnic Medley
(Makes 6-8 servings)
1 tablespoon salt
3 quarts boiling water
8 ounces elbow macaroni
2 tablespoons scraped onion
¼ cup finely chopped celery
¼ cup finely chopped green pepper
¼ cup finely chopped cucumber
¼ cup thinly sliced radishes
1 medium tomato, cut in wedges
1½ teaspoons salt
¼ teaspoon pepper
¼ cup French dressing
⅓ cup mayonnaise

Add 1 tablespoon salt to rapidly boiling water. Gradually add macaroni so that water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander. Rinse with cold water; drain again. Add vegetables and seasonings. Mix together French dressing and mayonnaise and pour over salad; mix lightly, but thoroughly. Chill several hours before serving.

Macaroni and Chicken Salad Mold
(Makes 6-8 servings)
1 tablespoon salt
3 quarts boiling water
8 ounces elbow macaroni
2 cups diced cooked chicken
½ cup diced green pepper
½ cup diced celery
½ cup diced cucumber
2 teaspoons salt
¼ teaspoon pepper
½ cup mayonnaise

Add 1 tablespoon salt to rapidly boiling water. Gradually add macaroni so that water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander. Rinse with cold water; drain again. Combine with chicken, vegetables and seasonings. Add mayonnaisle and mix lightly. Pack firmly into bowl or mold and chill several hours. Unmold on serving plate. Garnish with tomato slices and watercress, if desired.

Cream Puffs Good With Strawberries

Whipped cream is a dairy food which adapts itself so readily to festive decoration. During strawberry season the popular theme of strawberries and whipped cream can be carried out in the cream puff. You'll want to try raspberries, blackberries and blueberriese, too. But long after berries are at their best—fruit cream puffs of many sorts can be enjoyed.

Here we've used both strawberries and bananas, an interesting flavor combination. Later, when canned or frozen fruits are more practical, try peach, apricot or plum puffs. Delectable fruit combinations can be devised to suit your mood, or the occasion.

For still further variety, try flavoring the whipped cream to go with the fruits you choose. For example, with bananas, try a touch of maraschino cherry juice, and with pineapple, a drop of peppermint extract in the sweetened whipped cream.

Puff Shells
(Makes 6)
½ cup butter
½ teaspoon salt
1 cup boiling water
1 cup cake flour
4 eggs

Heat butter, salt and water until butter melts. Add flour all at once, beat well and cook, stirring constantly until mixture forms a ball and leaves sides of pan. Cool slightly; add eggs, one at a time, beating after each addition. Drop batter by tablespoons for each puff. Bake in hot oven (450° F.) for 20 minutes. Reduce temperature to 350° F. and continue baking for 30 minutes.

Puff Filling
1 pint crushed fruit, sweetened to taste
1 cup heavy cream, whipped and sweetened
Few drops flavoring, if desired
Fruit for garnish

Cut puffs in half horizontally. Fill bottom half with crushed, sweetened fruit. Top with whipped cream. Replace top half of puff and garnish.

Fruit and Whipped Cream Variations:

1. Blueberries with almond-flavored whipped cream.
2. Pineapple with cherry-flavored whipped cream.
3. Raspberries with vanilla-flavored whipped cream.

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