

Onion Soup Always Tops With Family

Onion soup is always a favorite with the family. The busy homemaker will welcome this quick onion soup recipe when assured that the result will be a soup with that "little French restaurant" flavor. The quick, flavor secret is a relatively modern trick of using full-bodied bouillon cubes for the stock base.

There are two ways to serve onion soup. One, dish it up in small tantalizing cups to precede a steak or hamburger main course.

Or, second serve it as the whole meal in big earthenware tureens accompanied by a whopping chef's salad and a he-man dessert like cherry pie, apple dumplings, or three-layer devil's food cake.

Quick Onion Soup

- 4 large onions
- 4 tablespoons butter or margarine
- 6 beef bouillon cubes

4 to 6 cups boiling water*
Salt and pepper
Toasted French-bread
Parmesan cheese
Peel and slice onions very thinly. Melt butter or margarine and cook onions in it until they are golden brown. Dissolve bouillon cubes in boiling water; pour over onions. Cover and simmer 45 minutes. Season to taste.

Place one slice toasted French bread in each serving dish. Fill with soup; sprinkle liberally with Parmesan cheese. If desired, run under the broiler for a few seconds. Makes 6 servings.

*The amount of water depends upon how "strong" a bouillon flavor you like.

Use Melon

A well-chilled fruit salad is one of the most appealing and tasty luncheons a person could eat on a hot day. Place a thick ring of cantaloupe on each garnished salad plate and fill with a mixture of cottage cheese and chopped celery. Sprinkle the cheese generously with slivered salted almonds and garnish each salad with 3 plump cooked prunes.

Orange-Tea Punch Cooler

When you are having a dozen or more friends in for afternoon or evening hospitality, why not simplify your beverage preparations by serving a cool, refreshing wine punch. Orange-Tea Punch sauterne would be a delicious choice. Made with the traditional tea base, it is interestingly flavored with orange marmalade, lemon and orange juice.

Orange-Tea Punch Sauterne

- 1/2 cup orange marmalade
 - 1/2 cup sugar
 - 1 (4 qt.) bottle sauterne or other white table wine
 - 2 cups strong tea
 - 2 cups orange juice
 - 1/2 cup lemon juice
 - 2 cups sparkling water
- Combine orange marmalade, sugar, wine, tea, orange juice and lemon juice. Chill in refrigerator for several hours to blend flavors. Shortly before serving, strain mixture into a punch bowl. Pour over a block of ice or two trays of ice cubes. Add sparkling water just before serving. Yield, about 2 1/2 quarts, before dilution by ice, or approximately 25 3-oz. servings.

French Cookery Easy at Home; Results Delicious



Spaghetti aux Fruits de Mer... French treat.

You can stay right at home for the rest of the summer—and eat some wonderful French dishes. All you need is a copy of "Paris Cuisine," by James A. Beard and Alexander Watt (Little, Brown, \$5.00).

When the authors met in France last summer, they discovered that they both wanted to write a guide book to Paris restaurants that would also be a cook book. Mr. Watt, an exacting taster, had already done some of the work of sifting the restaurants and wheeling recipes from their chefs. Mr. Beard—well-known as the author of several fine cook books—helped the good work along; he put his extraordinary knowledge of French and American cooking to work and tested the recipes in his New York kitchen.

The descriptions of the 60 restaurants included in the book tell, with charm and practicality, just what you would want to know should you be lucky enough to be in Paris to visit them. The restaurants were chosen from three classes. Some come from that intermediate type of restaurant that may be found anywhere in Paris—in a railroad station or behind a cafe. The second group includes fashionable establishments dedicated to the classic and expensive French cuisine. In the third group are the bistros—the little restaurants with their humble appearance and prices, that nevertheless offer food of superb quality.

When I asked Mr. Beard why French cooking occupies its place of eminence, he said that in his opinion it was because

and pepper to taste; simmer for about 1 1/2 hours. Add the shrimp and lobster and continue cooking slowly for 10 minutes. Cook the spaghetti in boiling salted water until just tender (al dente). Drain and steam for 2 minutes over hot water. Arrange the spaghetti on a hot platter and top with the sauce. Serves 4 persons.

Note: If you use live lobster, split it and let it cook in the sauce for 10 minutes. Remove the meat and cut into small pieces. Return to the sauce. If you use the frozen meat, cut it into small pieces and add to the sauce just long enough to heat it through.

Heres' Good Summery Dessert

This delightful combination of fruit juices, sugar and cream, frozen in your own refrigerator is perfection in cooling summer desserts. Serve it with Crunchy Lemon Squares. Recipes for both follow.

Pacific Freeze

- 1/2 cup fresh orange juice
 - 1/2 cup fresh lemon juice
 - 1/2 cup pineapple juice
 - 1 teaspoon grated orange peel
 - 1 cup sugar
 - 1 cup whipping cream
- Combine fruit juices, peel and sugar. Whip cream until stiff; fold juices into whipped cream. Pour into ice tray and freeze; stir once when half frozen. Makes six servings.

Crunchy Lemon Squares

- 1/2 cup shortening
 - 1/2 cup confectioners sugar
 - 2 egg yolks
 - 1 cup flour
 - 2 teaspoons grated lemon peel
- Lemon Meringue Topping
Cream shortening. Gradually add sugar and blend until light. Add egg yolks. Mix in flour and grated peel. Spread evenly in bottom of ungreased 13 x 9 inch pan. Bake 10 minutes at 350 degrees. Then spread with Lemon Meringue Topping.

Beat 2 egg whites until stiff, gradually adding 1/2 cup sugar, 1 tablespoon lemon juice. Fold in 1/2 cup chopped nuts. Spread this over cooked mixture and bake 20 minutes longer. Cool slightly and cut into squares.

Salad Plate Delight

Peel ripe cantaloupe and cut across to make rings. Heap cream cheese balls rolled in chopped watercress or parsley in the cantaloupe rings. Serve or pass any favored French dressing. Serve hot berry muffins sprinkled with sugar before baking. Obviously this takes care of dessert also.

Cucumber Molds for That Saltless Diet

"Low Sodium Cucumber Molds" make wonderful salad fare for folks who are restricted as to the amount of salt they may use. Thinly sliced green onions provide excellent seasoning and the easy-to-use-and-obtain canned unsalted tomato juice makes an excellent base for the crisp cucumbers. Canned vegetables are a wonderful help for low salt diets.

Low Sodium Cucumber Molds

- 1 envelope (1 tablespoon) plain gelatin
 - 2 tablespoons cold water
 - 1 1/2 tablespoons vinegar
 - 1 1/2 cups unsalted canned tomato juice
 - 1 Dash Tabasco sauce
 - 1 thinly sliced green onion
 - 1 cup diced cucumber
 - Lettuce leaves
- Soften gelatin in water and

vinegar. Heat tomato juice, and dissolve softened gelatin in it. Blend in Tabasco sauce. Cool until syrupy. Fold in green onion and cucumber. Turn into individual molds and chill until firm. Unmold on lettuce leaves to serve.
Makes 4 (6-ounce) servings.

Hawaiian Spiced Bananas

For a delightful accompaniment for many meats, especially ham, these are recommended highly. Just boil 1/2 cup vinegar, 2 1/2 cups sugar, 2 dozen whole cloves and a stick of cinnamon until sugar is dissolved and syrup thick. Then drop the bananas into the hot syrup and boil for two minutes. Remove from fire, cool and serve bananas whole or cut. Strain and save remaining spice sauce for next batch of spiced bananas.

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