

## Momosa Eggs With Frozen Spinach

Eggs are used in many ways during Lent, and it is helpful to have a variety of egg dishes throughout the year, too.

**Mimosas Eggs**  
(Makes 6 servings)  
6 eggs  
2 packages frozen spinach  
3 tablespoons margarine or butter  
2 tablespoons flour  
2 cups hot milk  
½ cup shredded cheese  
Salt and pepper  
3 tablespoons margarine or butter

Hard cook eggs. While eggs cook, cook spinach according to directions on package. Make cheese sauce by melting margarine or butter in top of double boiler over hot water. Stir in flour. Add hot milk gradually, stirring constantly. When thickened, add cheese, stirring to melt cheese. Season with salt and pepper to taste. Cover and keep sauce hot. When eggs are done, run cold water over them. Shell. Cut eggs crosswise into halves. Remove yolks. Slice whites thin and add to cheese sauce, reserving a few slices for garnishing, if desired. Drain spinach, add 2 tablespoons melted margarine or butter. Arrange in well-greased shallow baking dish or in individual bakers. Four cheese-egg white sauce over spinach, letting spinach show at edges. Press yolks through sieve, making a mound of yolk on top of each serving. Set under boiler for 2 or 3 minutes.

## A Colorful Drink On St. Patrick's Day

Plan to have a party on St. Patrick's day. It will be lots of fun, for you'll sing Irish songs and dance to Irish tunes. And the occasion lends itself to charming green and white decorations.

Even the beverage you serve can be green-tinted in honor of the day. You might like to try this drink, light and foamy as its name and deliciously tangy because it is made with ginger ale. Here is the recipe for a single drink.

**Spindrift**  
¼ cup light cream  
Few drops almond extract  
1 scoop pistachio ice cream  
Ginger ale  
Combine light cream and almond extract in a tall glass. Add pistachio ice cream. Fill glass with ice cold ginger ale. Stir gently to mix.

## Welsh Smoothie Over Toast

Easy to do, satisfying for luncheon or supper. Soak 2 cups soft bread crumbs and 2 cups milk in top of double boiler for 5 minutes. Add one pound grated American cheese, 1 tablespoon Worcestershire sauce, ½ teaspoon prepared mustard, ¼ teaspoon salt, ¼ teaspoon pepper and cook over hot water, stirring occasionally until cheese is melted. Serve over hot toast points.

utes, keeping dish at least 3 inches from heat. Serve with corn muffins and crisp relishes. Cooking time about 30 minutes.



## Shrimp Dishes Always Liked

Good shrimp dishes, easily and inexpensively prepared, are tops on the gourmet's Hit Parade. Shrimp Toppers make a delicious family supper, rich in protein and minerals to help safeguard your family's health. Serve Shrimp Toppers with or without Mushroom Cheese Sauce; it's a protein plus if you include it. Here are some hints on peeling shrimp. Hold the tail end in the left hand, slip the thumb under the shell, between the feelers, and lift off two or three segments in one motion. Then, still holding the tail, pull out shrimp from the remaining shell section and tail. With a knife, cut along outside curvature and lift out the sand vein. Vein is harmless, but some people object to the appearance of it. Add this new shrimp recipe to your file of favorites and serve it often:

**Shrimp Toppers**  
1 lb. fresh or frozen shrimp  
4 large tomatoes  
4 tablespoons butter or margarine  
Salt and pepper to taste  
1 teaspoon garlic salt  
Peel shrimp—do not cook. Cut out blossom end of tomato, cut tomatoes in half, and arrange in a 8 x 8 x 2 baking pan. Using 2 tablespoons of butter or margarine, dot the top of each tomato. Season to taste with salt and pepper. Broil two inches from source of heat for 5 to 7 minutes. Melt 2 tablespoons butter or margarine, add 1 teaspoon garlic salt. Remove pan and place 3 to 5 shrimps on each tomato. Pour on garlic butter sauce. Return to broiler—this time about three inches from source of heat. Broil 3 to 5 minutes more. Serve immediately with or without Mushroom

## Cheese Sauce. Makes 4 servings. Mushroom Cheese Sauce

1 small can chopped mushrooms  
¼ cup butter or margarine  
3 tablespoons flour  
3 tablespoons non fat dry milk  
1 cup water  
1 cup pineapple juice  
½ cup American or Velveta cheese, grated  
1 teaspoon salt  
¼ teaspoon pepper  
Saute mushrooms in butter or margarine. Add flour, non-fat dry milk and blend. Stir in water, pineapple juice, cheese, salt, and pepper, and mix until sauce thickens. Serve over Shrimp Toppers.

## Oyster Dishes Good Any Time; Try This

Oysters are a popular dish any time, especially during the Lenten period.

**Oysters Newburg**  
(Makes 6 Servings)  
1 pint oysters  
¼ cup margarine or butter  
Dash of nutmeg  
Dash of paprika  
2 teaspoons salt  
6 egg yolks  
2 cups coffee cream or top milk  
6 slices toast  
Heat oysters gently in their own liquor until edges just curl. Meantime, melt margarine or butter in top of double boiler over hot water. Add nutmeg, paprika and salt. Beat egg yolks. Add cream, and add to margarine or butter, stirring constantly until mixture coats spoon. (Be careful not to overcook, or sauce will curdle.) Arrange oysters, drained, on hot toast. Pour sauce over and serve at once. Tossed green salad and extra toast are good with these. Cooking time about 15 minutes.

## Cheese Features Lenten Cooking

The 40 days of Lent need not be the time for mealtime monotony. Rather, this period presents a challenge to the home-maker. It is a time for bringing to the family recipes which have eye-appeal and are nutritious too!

Cheese is the mainstay of many Lenten menus because of its high quality protein, flavor and versatility.

**Cheese Biscuit Ring**  
(Makes 6 servings)  
2 cups sifted flour  
4 teaspoons baking powder  
¼ teaspoon salt  
¼ cup shortening  
¼ cup milk  
1 (½-lb.) package sharp process cheese

Sift together flour, baking powder and salt. Cut in shortening with two knives or pastry blender. Add milk; stir with fork until just blended. Turn onto floured board; knead lightly a few seconds. Roll dough ¼ inch thick into a rectangle 12x15 inches. Place cheese slices over biscuit dough. Roll tightly lengthwise, jelly-roll-fashion. Cut 12 1¼-inch slices. Place cut side up and slightly overlapping on well greased baking sheet to form a 9-inch ring. Bake in very hot oven (450 F.) 15 minutes or until biscuit is golden brown. Serve with shrimp in horseradish sauce.

**Shrimp in Horseradish Sauce**  
(Makes 3½ cups)  
2 tablespoons butter or margarine  
3 tablespoons flour  
1 teaspoon salt  
¼ teaspoon pepper  
¼ teaspoon paprika  
2 cups homogenized milk  
3 tablespoons horseradish  
1 lb. fresh shrimp, cooked and cleaned\*

In small saucepan, melt shortening over low heat. Remove from heat. Combine flour, salt, pepper and paprika. Add to butter; blend well. Gradually stir in milk. Return to heat and cook, stirring constantly, until thickened. Add horseradish and shrimp. Continue to cook until shrimp are thoroughly heated. Serve with Cheese Biscuit Ring. \* Frozen or canned shrimp may be substituted.

## Family Goes for This Molasses-Rice Dish

Now is a fine time for a rice pudding, and molasses is just the thing to season it with.

**Molasses Rice Pudding**  
½ cup rice  
½ cup molasses  
¼ teaspoon salt

½ teaspoon cinnamon  
¼ teaspoon mace  
¼ teaspoon cloves  
4 cups milk  
1 tablespoon butter  
Wash rice and place in shallow baking pan. Add the molasses

combined with salt, cinnamon, mace and cloves; mix well. Add the milk and bake in a slow oven, 300 degrees, for 2 to 2½ hours, stirring mixture every 15 minutes for the first hour. Add the butter when the pudding is stirred the last time. Six servings.

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