

Nesselrode Pie for Company Buffet

Buffet service is preferred by many because it facilitates serving a larger number of guests. For a gala dessert, Nesselrode pie can be made ahead and garnished at serving time in tune with the season.

This favorite dessert has a smooth, milk base to which fruit and nuts have been added. A chocolate cookie butter crust gives just the right flavor and texture contrast. You will be a popular hostess

Diced Turkey Salad

Fine as salad served on lettuce leaf; wonderful as sandwich filler. Uses up the last of that turkey. Add 1/4 cup chopped celery, 1/4 cup chopped pepper, 2 small chopped gherkins, 1/2 teaspoon salt, 1/2 teaspoon pepper to 2 cups cooked diced turkey or other poultry. Combine 1/2 cup mayonnaise and 2 1/2 tablespoons prepared mustard and add to the chicken mixture. Spread on hot buttered toast. Four salads or 6 main-size sandwiches.

SALAD REMINDER

But you've not done this one in ages. It is still a favorite with many. Arrange plain orange slices and plain onion slices in fan fashion on a lettuce leaf and serve with a tart French dressing.

if you serve Nesselrode Pie to your guests.

Nesselrode Pie

Crust:
1 1/4 cups fine chocolate wafer crumbs
1/2 cup melted butter
Blend crumbs and butter, then press into 9-inch pie pan. Pat down well. Chill until set, at least one hour. You will need 2 of these for the filling recipe

Filling:
2 tablespoons plain gelatin
1 cup cold milk
2 cups milk
1/2 cup sugar
5 egg yolks
1/2 cup raisins
1/2 cup finely chopped almonds
1/2 cup mixed candied fruit
2 teaspoons vanilla
5 egg whites
1/2 teaspoon salt
Maraschino cherries for garnish

Whipped cream
Soak gelatin in the cold milk. Scald the 2 cups of milk in the top of a double boiler. Add the sugar. Beat egg yolks well and add a little of the hot mixture to them, then combine two mixtures and cook, stirring constantly for 2 minutes. Remove from heat and stir in the gelatin. Add raisins, nuts and fruit and cool until slightly set. Add vanilla. Beat egg whites with the salt until stiff but



not dry. Fold into the cooled pile into 2 chocolate crumb nish with whipped cream and | Recipe may be cut in half for mixture. Divide evenly and | crusts. Chill until firm. Gar- cherries. Serves 12. Note: 1 pie, using 3 eggs.

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