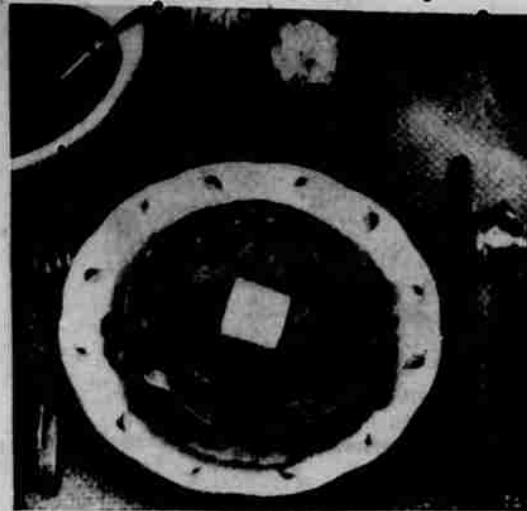
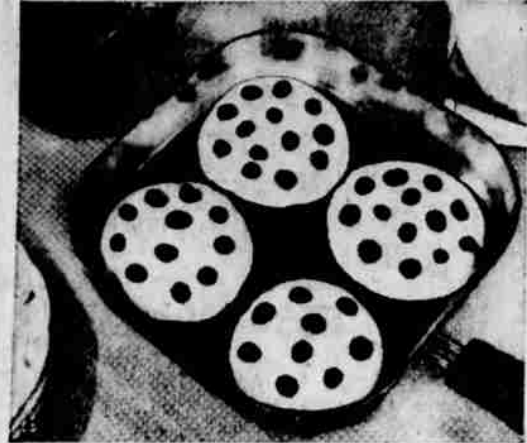


Griddle Cakes With Fresh Cranberries Star



Eat and Enjoy puffy baked griddle cakes with Cranberry Maple Sauce.



Sprinkle fresh cranberries over pancake batter.

By **CECILY BROWNSTONE**
(AP Newsfeatures)

Hot from the griddle: Puffy pancakes dotted with fresh cranberries are a delight because the little garnet fruit adds texture, color and flavor to the bland batter. Served with a delectable Maple Cranberry Sauce, the hot cakes make wonderful eating for breakfast, lunch or supper.

This sauce combination is so

good because the fruit's fresh tartness offsets the maple syrup's sweetness. Although butter is called for in the sauce recipe, it may be omitted and instead spread between and on top of the hot cakes in the usual way.

Here's a mixing trick. Prepare the pancake batter the night before, omitting the baking powder called for in the recipe, and store the batter in the refrigerator. In the morning, sprinkle the baking powder over the batter and quickly beat it in.

Shiny Pans For All The Baking

Heading into the full swing of holiday entertaining means more baking of hot-breads, cookies, delectable pies, cakes for family eating and Christmas-giving. Be sure to eliminate one of the most common causes of baking failure by shining your aluminum pans to new brilliance. Cake pans that shine, outside as well as inside, bake high, light and evenly. This is due to the shiny surface evenly reflecting oven heat. Darkened pans, discolored by neglect, hold heat, cause cakes to bake through before they rise, and over-brown on the bottom and sides. Shine your pans regularly and you'll be a better baker.

And another tip. Do your mixing in a 1½ or 2-quart pitcher-type measure. If you are storing the batter, cover the measure with aluminum foil. When you are ready to bake the pancakes, pour the batter right onto the griddle.

Fresh cranberries are available in the fall, of course. But nowadays, what with modern home freezers, the berries can be frozen so as to last throughout the year. No fuss or bother to freeze! Simply place the unopened package of cranberries, when you bring it home from the food market, into your freezer. No need to thaw the frozen berries; use them as you would fresh berries. Frozen cranberries do not stick together; they are easier to cut, chop and grind than the fresh berries.

Cranberry Griddle Cakes
Ingredients: 1½ cups sifted flour, 2 teaspoons double-acting

Shrimp a La King Popular

Not so long ago only the favored few living near the producing areas could brighten their menus with tasty shellfish. Now shrimp are available in all parts of the country. They may be purchased fresh, frozen, canned or pre-cooked and peeled. These different types can be used interchangeably.

Shrimp a La King
¾ pound cooked shrimp
½ cup sliced cooked mushrooms (fresh or canned)
3 tablespoons chopped green pepper
3 tablespoons butter or other fat
3 tablespoons flour
½ teaspoon salt
Dash cayenne
1½ cups milk
2 tablespoons chopped pimiento
If shrimp are large, cut in half.
Cook mushrooms and green pepper in butter until tender; blend in flour and seasonings. Add milk gradually and cook until thick, stirring constantly. Stir in pimiento and shrimp; re-heat, but do not allow to come to a boil. Shrimp should always be cooked at a low temperature. Serve in patty shells, toast cups or over rice or toast. Six servings.

Method: Sift together the flour, baking powder, salt and sugar. In a pitcher or bowl beat the eggs enough to combine yolks and whites; add milk and beat to blend. Add sifted dry ingredients; beat just until smooth. Stir in melted butter. Pour batter, from pitcher or ladle, onto preheated griddle. (Follow manufacturer's directions for preparing griddle.) Sprinkle 10 to 12 cranberries over each round of batter. Cook, until puffed and full of bubbles; turn and cook on the other side. Makes 10 to 12 griddle cakes. Serve with Cranberry Maple Sauce.

Cranberry Maple Sauce
Ingredients: 2 cups maple syrup, 2 cups (½ lb.) fresh cranberries, ¼ cup butter or margarine.
Method: Put syrup and cranberries into saucepan. Bring to a boil. Continue boiling until berries pop open—about 5 minutes. Stir in butter and serve over Cranberry griddle cakes. Makes 2 cups sauce.

Soup Sauces Fine
Condensed soups as sauces make cooking so easy.
For a first-rate cream sauce add ½ can milk to each can soup. Simmer gently before blending with or pouring over other ingredients.
Celery-Cream Sauce is especially good, when served with carrots, seafood, meat loaf.
Mushroom-Chicken Sauce is just right for green vegetables, meat loaf and casseroles.

Spiced Figs Special

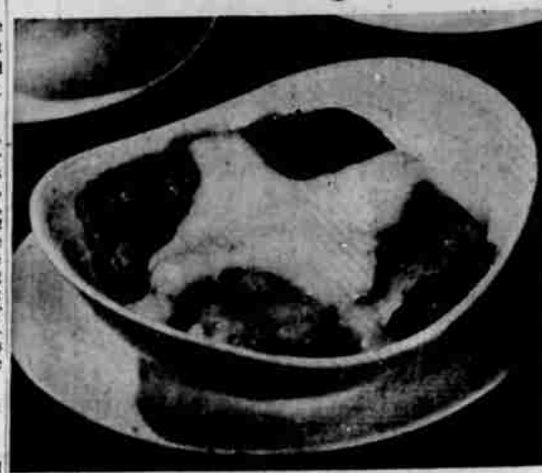
This recipe makes 2 quarts. The figs are fine with turkey the first day and all successive days. Good with pork and other poultry, too.

Spiced Figs Special
Take 4 cans (17-ounce size) figs. Drain syrup and put figs in saucepan. Add ½ cup brown sugar, ¼ cup cider vinegar, ¼ teaspoon salt, 2 two-inch sticks whole cinnamon, 1 teaspoon whole celery seed, 2 one-inch pieces ginger root. Tie 2 teaspoons whole allspice and 1½ teaspoons whole cloves in a bag and add. Bring to boiling point; boil 5 minutes. Add figs. Simmer (do not boil) 10 minutes. Cool. Remove spice bag. Chill 24 hours or until ready to serve. Everyone will like them!

Spicy Salad Dressing

Wonderfully good on any tossed green or vegetable combination salad.
Spicy Salad Dressing
Thoroughly mix the following spices:
1 teaspoon paprika, ¼ teaspoon celery mustard, ¼ teaspoon ground celery seed, ¼ teaspoon ground black pepper, ¼ teaspoon ground ginger, ½ teaspoon onion powder, ½ teaspoon garlic powder, 2½ teaspoons salt, ½ teaspoon sugar. Add 2½ cup salad oil, ¼ cup cider vinegar and 2 tablespoons cold water. Beat thoroughly or shake vigorously in a jar or bottle.

Old Star Pudding in New Dress



Always an Elegant Meat is baked ham.

In the period of rich foods during holiday time, ever so often the family will like a simple dessert. Bread pudding is an old favorite. This one uses instant nonfat dry milk.
Bread Pudding
(Makes 6 to 8 servings)
4 cups (8 slices) soft bread cubes
1 quart liquefied instant nonfat dry milk
1 teaspoon vanilla
3 eggs, beaten
½ cup seeded raisins
½ cup diced dried apricots
¼ cup shredded coconut
Line shallow baking dish (11¼ x 7½ x 2 inches) with 3 cups of the bread cubes. Combine liquefied instant nonfat dry milk, sugar and vanilla in top of double boiler; scald. Remove from heat. Stirring constantly, gradually add scalded dry milk to beaten eggs. Stir in raisins, diced apricots and shredded coconut. Pour liquid mixture over bread

cubes in baking dish. Top with remaining cup of bread cubes. Place baking dish in pan; pour hot water into pan to depth of one inch. Bake in moderate oven (325 degrees F.) 35 to 60 minutes or until knife inserted near center comes out clean. Remove from water bath. Serve hot or cold. If desired, serve with Soft Custard Sauce.

Soft Custard Sauce
(Makes 2 cups)
2 cups liquefied instant nonfat dry milk
¼ cup sugar
¼ teaspoon salt
2 eggs, slightly beaten
1 teaspoon vanilla
Combine liquefied dry milk, sugar and salt in top of double boiler. Cook over hot water until sugar is dissolved. Add a small amount of hot milk mixture to beaten eggs. Return mixture to double boiler. Continue to cook over hot water, stirring constantly until mixture is thickened. Cool slightly. Stir in vanilla.

FINE HOT DISH
For a quick vegetable, and tasty, too, mix together a can of tomatoes, cooked rice, some grated onion, salt, pepper and sugar. Place in a baking dish and bake at 350 degrees F. until hot through. Add more water if mixture becomes too dry. Top with crumbs or grated cheese, if desired.

Loads of Thanksgiving Treats!



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