

Bacon and Cheese Pie French Idea

From the French collection in Pillsbury's European Recipe service comes this delicious Bacon-Cheese Pie.

Crust:
Sift together into mixing bowl:
1 cup enriched flour
1 teaspoon salt
Cut in:
1/2 cup shortening until particles are the size of small peas.

Sprinkle:
8 to 10 tablespoons cold water over mixture, a little at a time, while tossing and stirring lightly with a fork. Add water to desired particles, pushing lumps to side, until dough is just moist enough to hold together. Form into a ball.

Roll out:
On floured pastry cloth or board, to a circle 1 1/2 inches larger than inverted 8 or 9-inch pie pan.

Fry:
1/2 pound bacon (about 12 slices) until crisp; drain. Crumble into pastry-lined pan. (One-fourth pound cooked ham, diced, may be substituted).

Arrange:
1/4 pound Swiss or American cheese, shredded over bacon. (If desired, Gruyere cheese may be substituted).

Beat:
3 eggs slightly with rotary beater. Add
2 cups milk, or light cream
1 teaspoon salt
1/16 teaspoon pepper
1/16 teaspoon cayenne pepper.

Blend and pour over bacon and cheese in pan.

Bake:
In moderately hot oven (400) degrees, 30 to 40 minutes. Do not overbake. Remove from oven while center still appears soft. Cool 5 to 10 minutes before serving.

Sardine Puffs Top Off Holiday Snacks

Parties grow gayer and more numerous during the holidays. And guests grow hungrier — so that snacks must be heartier. That's where these Sardine Puffs come in. Everybody likes sardines; everybody likes hot food on chilly nights. You can serve these puffy open-faced sandwiches with tea or coffee, or with hot chocolate — whatever the crowd asks for. You'll no doubt have the ingredients for the recipe below in your kitchen so that your party can be an impromptu affair. However, if you have time to plan a late-evening-snack menu, here are some ideas:

Sardine Puffs
Celery and Carrot Sticks
Pickles and Olives
Potato Chips
Minced-Clam Dip

Beer Coffee
Sardine Puffs
4 slices bread
4 cans (3 1/4 to 4 oz. each) Maine Sardines
2 1/2 cup mayonnaise
2 tablespoons minced onion
4 teaspoons prepared mustard
2 teaspoons lemon juice
1 teaspoon curry powder
2 egg whites

Cut bread slices diagonally to make triangles. Toast bread on one side. Arrange well-drained sardines on untoasted side. Blend mayonnaise, onion, mustard, lemon juice and curry powder together. Fold into stiffly beaten egg whites. Spread mixture over the sardines, covering sardines and bread. Bake in a hot oven (400 degrees) 5 to 10 minutes, until puffy and golden brown. Serve immediately. Makes eight servings.

FLAVOR IN PUDDING MIX
To give lemon and orange puddings, made from packaged mix, a smooth, suave flavor, add 1 teaspoon pure vanilla extract to the mixture while it is cooling.

Foreign Cookery Featured in Cookbook

Because so many millions of Americans have been traveling in foreign countries this year, cookbooks with a foreign flavor are going to make specially popular Christmas gifts. One of the most fascinating — "Around the World in Eighty Dishes" by Lesley Blanch — has just been published by Harper and Brothers (\$3.00). Miss Blanch, who in private life is Mrs. Gary, wife of a French diplomat, gathered the recipes in her extensive travels. An intriguing feature is that she makes use of food combinations which sound strange to us, but are quite usual in other lands, and especially delicious. Bananas, fish and tomatoes eaten together, she explains, are found throughout the Orient, as in this recipe which she and her "Rosy Dawn Dish" from Indonesia.

The Rosy Dawn Dish
(from Indonesia, for four)
This dish can be eaten hot or cold. Let us say we will have it cold. Put 1 quart water in a pot, add 1 teaspoon salt, and bring to a boil. Wash 1 cup raw rice in the colander or sieve under cold running water. When the water in the pot boils, put the rice in it, bring it to a boil again, turn the heat down, and let it boil gently, uncovered, for just 15 minutes. Let it cool. Meanwhile, hard-boil 4 eggs (10 minutes), slice some tomatoes thin, about 4 small, ripe ones. Now take a package of frozen cooked shrimp, or a jar of big cocktail shrimp, and turn them several times in a mixture of 2 tablespoons oil and 1 of lemon juice, with salt and pepper and a pinch of paprika added. Leave them to soak in this while you cut up 3 rather ripe bananas, lengthwise, and then across, so that you have 12 pieces; sprinkle them with salt, pepper, and a little sweet paprika. Shell the eggs and cut in half, lengthwise. Now put your cold rice in the center of a flat dish, and arrange alternate shrimp, banana slices, and eggs. Make another ring of the sliced tomatoes; in the center of the rice, scoop out a place to sink a small bowl of sauce: 1/4 cup tomato puree, thinned out with 1/4 cup of mayonnaise; it should be a lovely shrimp-pink color. (Of course, if you make this a hot dish, you must lightly saute the bananas, tomatoes, and shrimp in butter before serving.) Finish by sprinkling the rice, very lightly, with powdered sweet paprika. Serve a sweet relish or pickle as an extra.

SQUARE BISCUITS
Quick way to cut square biscuits is to use the ice cube divider from your refrigerator tray.

FLUFFO Shortening
3 lb. Can **85¢**

M AND M CANDY
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REYNOLDS Aluminum Foil
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