

Coconut and Custard Type of Desserts Pleasing



Custard type desserts with coconut are always favorites.

Coconut and custard type of desserts are always favorite standbys. Here are two especially tasty ones:

Coconut Molasses Pudding

- 3 cups milk
 - 3 cups molasses
 - 1 cup seedless raisins
 - 3 tablespoons uncooked cream of rice cereal
 - 1/2 teaspoon salt
 - 1/2 teaspoon mace
 - 1/4 teaspoon ginger
 - 1 egg, beaten
 - 1 1/2 cups thin flaked coconut
- Combine milk, molasses, and raisins in saucepan. Heat until milk begins to steam. Then sprinkle in cream of rice cereal, salt, mace and ginger. Continue cooking, stirring constantly, for 5 minutes. Pour a little of the cereal mixture over beaten egg, stirring constantly. Then combine with remaining cereal mixture in saucepan. Cook and stir 1 minute longer. Stir in coconut. Remove from heat. Serve pudding warm or cool, with light cream. If desired, garnish with additional coconut. Makes 4 to 6 servings.

Coconut Cup Custards

- 6 egg yolks or 3 eggs, slightly beaten
 - 6 tablespoons sugar
 - 1/2 teaspoon salt
 - 3 cups milk, scalded
 - 1 teaspoon vanilla
 - 1 cup thin flaked coconut
- Combine eggs, sugar and salt. Add milk gradually, mixing thoroughly. Then add vanilla. Divide coconut equally into 6 custard cups. Pour in custard mixture. Place in pan of water and bake in slow oven (325 F.) 40 minutes, or until set. Chill. If desired, garnish with toasted coconut. Makes 6 servings.

Pimiento-Stuffed Olives in Kabobs

There is no end to the variety for kabobs. Here meat and pimiento-stuffed olives are combined.

Olive Meat Ball Kabobs

- 1/4 pound ground beef chuck
 - 1/2 teaspoon salt
 - Dash pepper
 - 1/2 teaspoon garlic salt
 - 2 tablespoons finely chopped onion
 - 1 egg, slightly beaten
 - 1/4 cup fine dry bread crumbs
 - 12 small potatoes, cooked
 - 18 pimiento-stuffed green olives
 - 2 tablespoons melted butter or margarine
- Combine beef, salt, pepper, garlic salt, onion, egg and bread crumbs, mix well. Shape into 12 balls. Alternate meat balls, potatoes and olives on 6 skewers. Brush with butter or margarine. Broil 3-4 inches from source of heat 3-5 minutes on each side, or until meat balls are done.

Savory Spinach Is Good Vegetable Dish

Were you to fix your spinach this way there would be no trouble to get the young folk to eat it.

Savory Spinach

- 1 pound spinach
 - 1/2 teaspoon salt
 - 1 cup water
 - 2 tablespoons butter or margarine
 - 1 teaspoon flour
 - 1 tablespoon grated onion
 - Dash of nutmeg
- Place washed spinach in your electric pressure pan with salt and water. Set control at 15, thermostat at 300. When control jiggles, reset dial at 15 and cook 1 1/2 minutes. Disconnect cord. Reduce pressure instantly.
- Drain the spinach. Chop the cooked spinach. Brown the butter and stir in the flour. Add browned butter and flour and grated onion to the spinach. Garnish the spinach with a dash of nutmeg. Serves 2 to 4.
- You may steam or boil the spinach in the usual way if not using a pressure cooker, and use the other ingredients as above.

Herbs Add Interest To Baked Onions

- 8 whole medium onions
 - 2 tablespoons butter or margarine
 - 1/4 teaspoon salt
 - 1/8 teaspoon ground black pepper
 - 1/2 teaspoon grated cheese, curry powder, chili powder, whole thyme leaves or any other desired spices or herbs
- Onions may be baked in their skins. Wipe them, without peeling, and bake in a hot oven (425° F.) 35 to 40 minutes or until tender. Remove from oven and peel. Season with butter or margarine, salt and black pepper. If desired, sprinkle with grated cheese or any desired spices or herbs.
- Yield: 4 servings

Hearty Dish

Scalloped ham and beans are hearty and good when you make them with large dry lima. Cook the limas until tender, then combine with diced ham and a well seasoned cheese sauce. Bake in moderate oven until browned on top.

ASPARAGUS TOPPING

For a flavor and appearance change, finish up cooked asparagus with Dutch Crumbs. Melt 1/2 cup butter or margarine in a small skillet or saucepan. Stir in 1/2 cup dry bread crumbs or crumbled crisp dry cereal. Brown well. Sprinkle over hot asparagus.

Carrot Soup

Plentiful, flavorful, colorful carrots make a delicious, attractive, satisfying soup. Cook 2 tablespoons finely chopped onion in 2 tablespoons butter or margarine for a few minutes. Blend in 2 tablespoons flour. Add 1 quart hot milk and 1 cup grated raw carrots; salt and pepper to taste. Cook, stirring frequently until carrots are tender. Four servings.

MOLASSES FRENCH TOAST

Who doesn't love French toast? Morning, mid-day or midnight, it's a delightful snack that seems to satisfy everybody's sweet tooth. If you want to make this tasty tidbit a top favorite at your house, do this: Add a tablespoon of real molasses to your egg batter before dipping the bread slices. The results are rewarding—a sunny golden color and delectable flavor that will charm every gourmet in the family. Molasses French toast is the most!

Ginger Apple Sauce

Candied ginger has an affinity for canned apple sauce. Try combining 1/4 cup chopped candied ginger with 2 cups canned apple sauce. Chill until very cold and serve with cream as dessert on a warm day. Note: This ginger-apple sauce combination is delicious, too, as a topping for vanilla ice cream.

Served in Shells

So many favorites like chicken a la king, curried shrimp, and cream chipped beef become elegant party fare when served in avocado half shells. Heat the half shells in a slow oven 15 minutes. Fill and serve immediately.

BREADING CUTLETS

You'll need one egg (slightly beaten) and about a third cup of fine dry bread crumbs for breading a pound of veal cutlet.

Blanket Frankfurters Make Company Fare

No longer are frankfurters only picnic or family fare—they become company fare, too, when fixed this way.

Blanket Franks

- 1 1/2 cups sifted enriched flour
- 1/2 cup corn meal
- 2 tablespoons sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 tablespoons lard
- 1 egg, slightly beaten
- 1/2 cup milk
- 1 pound frankfurters
- 8 wooden skewers

Lard for deep-fat frying

Sift together flour, corn meal, sugar, baking powder and salt. Cut in lard until mixture has a fine even crumb. Combine egg and milk and add corn meal mixture, stirring until well blended. Insert wooden skewers into ends of the frankfurters and roll in corn meal batter. Drop into deep-hot lard (300 degrees F.) and fry until well browned. Yield: 6 to 8 servings.

BREAKFAST TREAT

Top waffles or French toast with well drained canned peach slices heated with currant jelly. Serve with crisp bacon for a Sunday breakfast.

An Easily Prepared Supper



Rangtop Dish — Sardines with cheese sauce.

By CECILY BROWNSTONE (AP Newsfeatures)

What are your nominations for warm-weather main dishes that may be cooked on top of the range?

One of ours is Sardine Rabbit. The sauce may be made speedily at the last minute and the sardines can be ready and waiting on your pantry shelf.

Seasoning Tip

In the following cheese sauce recipe we give you only the basic seasonings. Add to them to suit your whim. Use prepared or dry mustard if you like. Stir in a little chili sauce or catch-up. Try a touch of Worcestershire, a dash of curry powder or cayenne pepper, a pinch of celery salt, a suspicion of sugar. Or jumble a number of these seasonings together in the sauce.

Garnish Tip

Garnish the Sardine Rabbit, too, as your fancy dictates. The green of parsley or chives looks pretty with the golden sauce. A sprinkling of paprika adds inviting color. Sliced pimiento-stuffed olives look attractive and add tang.

How to Serve

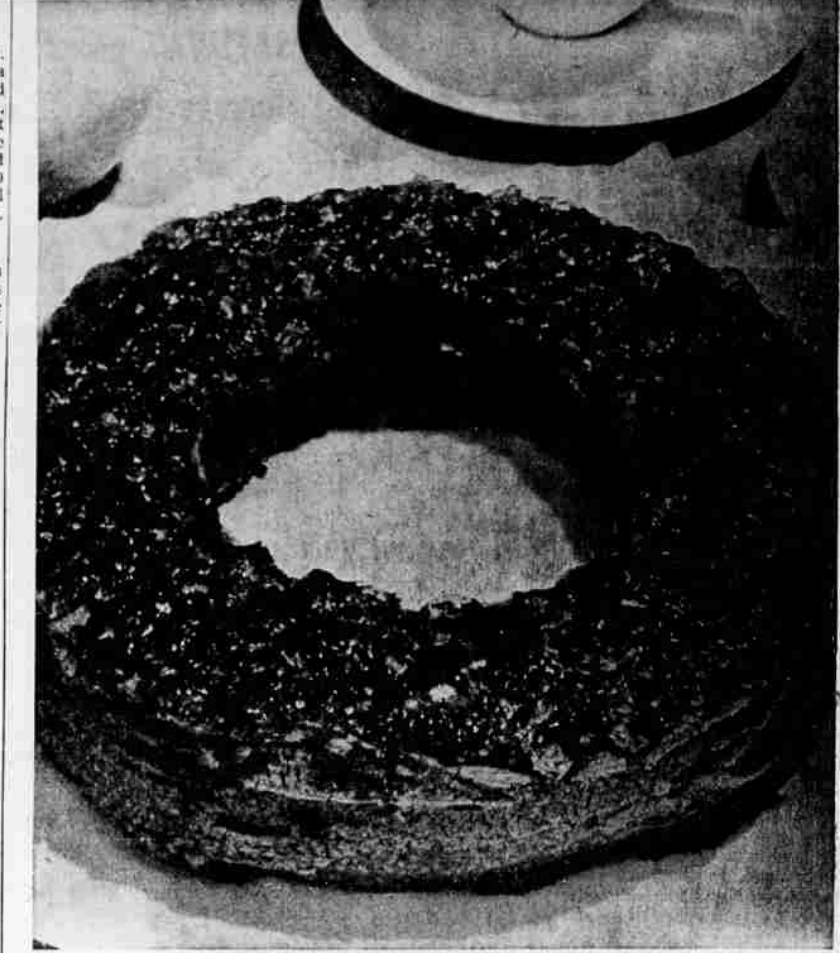
Rabbit is traditionally served with toast or crackers and we are all for staying with classic cuisine. But we beg you to see that the toast and crackers are really crisp. Crackers have a way of getting soggy in warm weather, so heat them under the broiler or in your toaster before serving.

With the Sardine Rabbit you might like to serve a crisp salad for texture contrast. For dessert, cantaloupe halves filled with fresh berries would be delectable.

American Sardine Rabbit

Ingredients: 2 tablespoons butter or margarine, 2 tablespoons flour, 2 cups milk, 1 1/2 cups (firmly packed) sharp cheddar cheese, salt pepper, Maine sardines, triangles of crisp toast.

Method: In a heavy saucepan over low heat melt butter; blend in flour. Add milk at once; cook and stir constantly until bubbly and thickened. Add cheese and stir over very low heat just until cheese melts. Add salt and pepper to taste. Arrange drained sardines on toast and pour the cheese sauce over them.



Easy to make and delicious to eat is this South Corn Cake.

New Way With This Coffee Cake

Peanut butter fans will go for this Quick Coffee Cake. It's corn bread baked in a ring mold, a thick crust of creamed peanut butter and jelly on top. Apple or red currant jelly are especially good to use.

Down South Corn Cake

- 1 12 oz. pkg. corn muffin mix
 - 1/2 cup peanut butter
 - 1/2 cup dairy sour cream
 - 1 jar jelly
- Prepare mix as directed on package. Spread evenly in greased 1 or 1 1/2 quart ring mold. Bake in hot oven, 400 degrees F., 25 minutes. Meanwhile, blend peanut butter and sour cream. Remove corn bread from oven, turn out onto cookie sheet and spread generously with the mix.

MUFFIN TREAT

Mix grated American brick cheese with well-drained chopped canned tomatoes, bits of anchovy fillets, salt, pepper, minced parsley and oregano. Spread on toasted buttered split English muffins and broil until bubbly. Serve at once.

Return to oven on cookie sheet. When cool, spoon liberal amount of jelly on top. Bake 10 minutes longer.

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