

A \$10 PRIZE-WINNING RECIPE

from a FAMILY WEEKLY reader

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Baked Potatoes à la Moffat

Wash and scrub with a vegetable brush
5 medium-size baking potatoes

Dry potatoes with absorbent paper. Rub well with

Fat

Place potatoes on oven rack; bake at 425°F 45 to 60 min., or until they are soft when pressed with the fingers (protected by paper napkin).

Meanwhile, mix together and set aside

1 cup (2 medium-size) chopped onion

2 tablespoons chopped parsley

Cut into 6 strips each and set aside

5 slices sharp process Cheddar cheese

Remove potatoes from oven. To make each potato more mealy, gently roll potato back and forth on a flat surface. Cut potatoes into halves lengthwise. With spoon, scoop out insides without breaking skins.

Mash or rice potatoes thoroughly. Add and whip until potatoes are fluffy

3 tablespoons butter

½ cup hot milk or cream (added gradually)

and a mixture of

1 teaspoon salt

¼ teaspoon Accent

⅛ teaspoon white pepper

Beat in the chopped onion and parsley.

Pile mixture lightly into potato skins, leaving surfaces uneven. Top each potato half with three of the cheese strips. Sprinkle with

Paprika

Set temperature control of range at Broil. Place filled potato halves in broiler with tops about 3 in. from source of heat. Broil about 1 min., or until cheese melts. Serve immediately. **5 servings**

Family Weekly COOKBOOK



MELANIE DE PROFT, Director
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Golden Jelly

Set out a heavy 3-qt. saucepan for cooking jelly. Wash and sterilize six 8-oz. jelly glasses. Melt over simmering water about

½ lb. paraffin

Measure into the saucepan

4 cups sugar

2 cups orange juice

3 tablespoons lemon juice

2 tablespoons lime juice

Cook over medium heat, stirring constantly until sugar is completely dissolved. Increase heat and bring mixture to boiling. Immediately add and stir in

½ cup bottled fruit pectin

Boil rapidly 1 min., stirring constantly. Remove from heat; skim off any foam.

Immediately ladle into the drained jelly glasses, filling to within ½ in. of the tops.

Cover each glass with a layer of melted paraffin about ⅛ in. thick. When paraffin layer is completely cooled, add more melted paraffin to make another layer about ⅛ in. thick. Carefully tilt glass to make an even layer and seal it to sides.

About 6 8-oz. glasses jelly

To Sterilize Jelly Glasses—Put a rack or folded dish towel onto bottom of large sauce pot or kettle. Place clean glasses on the rack or towel. Pour boiling water over them and boil 15 min., keeping glasses covered with water at all times; if more is needed, add boiling water.

Remove glasses from water one at a time, using long-handled tongs. Drain them thoroughly and set right side up on cooling racks, away from drafts. Fill while still hot.



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