



# To Serve For Easter

It will be a real Springtime Easter this year, celebrated in the midst of April's burgeoning. Let your dinner menu team the traditional ham with delicious fresh vegetables, with a tempting salad in Spring green and gold, with dainty tarts in a flavorful new pastry. And Happy Easter to all!

## Rolled-Out Petal Tart Shells

To delight the children, fill tarts with a vanilla cream filling (prepared from a mix or from your favorite recipe) and top each with a nest of toasted shredded coconut and several jelly-bean eggs. Or use a lemon cream filling and top with swirls of whipped cream forced through a pastry bag and a No. 4 star tube; garnish with grated lemon peel.

Set out eight 3½-in. tart pans.

Sift together into a bowl

1½ cups sifted flour  
¼ teaspoon salt

Mix in

¾ cup uncooked rolled oats

Cut in with pastry blender or two knives until pieces are the size of small peas

¾ cup lard, hydrogenated vegetable shortening, or all-purpose shortening

Sprinkle over mixture, a teaspoon at a time, about

3 tablespoons cold water

Mix lightly with a fork after each addi-

tion. Add only enough water to hold the pastry together. Work quickly and do not overhandle. Shape one half of the pastry at a time into a ball and flatten on a lightly floured surface.

Roll pastry from center to edges into a sheet about ⅛ in. thick. With a knife or spatula, loosen pastry from surface whenever sticking occurs; lift and sprinkle flour underneath.

Cut pastry into rounds, using a floured 2-in. round cutter. Fit 6 pastry rounds into each tart pan, around sides, with edges of rounds overlapping. Put one pastry round into the bottom of each pan. Press all overlapping edges gently together. Thoroughly prick bottom and sides of shells with a fork.

Bake at 400°F about 15 min., or until the crust is light golden brown.

Cool on cooling racks; carefully remove cooled tart shells from pans.

Eight 3½-in. tart shells

## Apricot-Glazed Ham

GOOD FOR FREEZING

If frozen longer than three to four weeks, ham may tend to become rancid.

Set out a shallow roasting pan with a rack in it.

Wipe with a damp clean cloth

1 10-lb. smoked whole ham

Place ham fat side up on the rack. Insert roast-meat thermometer in center of thickest part of lean, being sure bulb does not rest on bone or in fat. Roast uncovered at 300°F 2½ hrs. (Or follow directions on wrapper.)

Meanwhile, prepare a glaze by mixing together in a small bowl

¾ cup apricot jam

¼ cup honey

2 tablespoons lemon juice or cider vinegar

Set aside.

Remove ham from oven when it has roasted 2½ hrs. Cut away rind (if any), being careful not to cut off fat. Making diagonal cuts, score fat surface of ham in a diamond pattern. Set out

Whole cloves

Insert a whole clove in the center of each diamond. Spread the glaze over the ham. Return to oven and continue roasting about 45 min., or until internal temperature of ham reaches 160°F. (Total roast-

ing time will be about 3 hrs., allowing 18 to 20 min. per pound.)

Remove ham from oven; remove thermometer. Let ham stand 20 to 30 min. before serving; this allows meat to absorb its juices and become easier to carve.

Garnish with parsley. Serve with Ruby Raisin Sauce. 16 to 20 servings

## Ruby Raisin Sauce

Mix together in a small bowl and set aside

2 tablespoons white corn sirup

1 tablespoon cornstarch

½ teaspoon dry mustard

Put into the top of a double boiler

1 cup currant jelly

Heat over low heat, stirring constantly, until melted. Remove from heat and add the corn-sirup mixture gradually, stirring to blend thoroughly.

Stirring gently and constantly, bring mixture rapidly to boiling over direct heat and cook 3 min. Add and mix in

¼ cup dark seedless raisins

Place double-boiler top over simmering water; cover and cook about 12 min., stirring three or four times.

Remove from heat and stir in

2 tablespoons lemon juice

Serve hot, with roast ham.

About ¼ cups sauce

## French Peas

Set out a 4-qt. saucepan having a tight-fitting cover.

To retain their delicate flavor, rinse and shell just before using, reserving one third of the tenderest pods

3 lbs. fresh peas

Place the reserved pods on a square of cheesecloth and tie the corners securely together, forming a bag. Set peas and pea pods aside.

Rinse, shake off excess water, remove loose outer leaves, and cut out core of

1 small head lettuce

Tear solid portion of head into pieces. Put about one half of the lettuce pieces into the saucepan; set remaining pieces aside.

Cut off roots from

4 scallions or green onions

Trim green tops to 2- to 3-in. length and

discard any bruised or wilted parts. Peel, rinse, and chop. Add the chopped scallions, reserved peas, and pea pods to the saucepan with

3 tablespoons butter, cut in quarters

2 teaspoons sugar

1½ teaspoons salt

1 teaspoon Accent

¼ teaspoon pepper

Cover with the remaining lettuce pieces. Cover the saucepan and cook over low heat about 20 to 25 min., or until the peas are tender. Remove from heat. Remove and discard the pea pods.

Add to saucepan a mixture of

3 tablespoons butter, melted

2 tablespoons finely chopped parsley

2 tablespoons chopped chives

Toss lightly to mix thoroughly.

About 6 servings

## CAKE CONTEST

FAMILY WEEKLY announces a new CASH CONTEST for your best original cake recipes (created by you or your family). We will test and adjust entries, revise them to our editorial style, and pay \$10 for every one we publish. All recipes become the property of FAMILY WEEKLY. In case of duplicates, first person to submit recipe will be the winner. Send your original cake recipes NOW to Melanie De Proft, c/o Family Weekly Cookbook, 153 N. Michigan Ave., Chicago 1, Ill. Put name and address on each entry!