

Green Goddess Salad Dressing

The original Green Goddess Salad consisted of mixed greens plus this delicious salad dressing. Today, shrimp or crab meat is often tossed with the greens to make a heartier mixture.

Put into a bowl and blend thoroughly

- 1 cup mayonnaise
- 1/2 cup thick sour cream
- 3 tablespoons tarragon vinegar
- 1 tablespoon lemon juice
- 1/2 cup finely chopped parsley
- 3 tablespoons finely chopped onion
- 3 tablespoons mashed anchovy fillets
- 1 tablespoon chopped chives
- 2 teaspoons chopped capers
- 1 small clove garlic (thin, papery outer skin removed), crushed in a garlic press or minced
- 1/8 teaspoon salt
- 1/8 teaspoon pepper

Cover bowl tightly and chill in refrigerator for 3 to 4 hrs. before serving.

About 2 1/2 cups dressing

Lamb with Green Beans

Your Easter lamb roast will be difficult to identify as a "leftover" when it comes to the table another day in the form of this unusual dish with its blend of sophisticated flavors!

Set out a heavy 10-in. skillet.

Have ready

- 3 cups cold roast lamb, cut in 3/4-in. pieces

Wash, remove ends, and cut into 1-in. pieces

- 1 lb. (about 3 cups) green beans

Cook 20 to 25 min., or until just tender, in a small amount of boiling, salted water in a loosely covered pan. If necessary, drain beans; set them aside.

Put into the skillet

- 4 slices bacon, cut in small pieces

Cook slowly until bacon is lightly browned, moving and turning frequently with a slotted spoon. Remove bacon to absorbent paper and set aside to drain.

Add to bacon fat remaining in skillet

- 1/2 cup (about 1 medium-size) chopped onion

Cook over medium heat, occasionally moving and turning with a spoon, until onion is transparent. Blend in

- 1/4 cup flour
- 2 teaspoons salt
- 1 teaspoon paprika
- 1 teaspoon caraway seeds

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 style, and pay \$10 for each 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 recipes NOW to Melanie De Proft, Family Weekly Cookbook, 153 N. Michigan Ave., Chicago 1, Ill. Be sure to put your name and address on each one!

Family Weekly



COOKBOOK

MELANIE DE PROFT, Director
Culinary Arts Institute

Heat until mixture bubbles, stirring constantly. Remove from heat. Add gradually, stirring in

- 2 cups quick meat broth (Dissolve 2 beef bouillon cubes or 1 teaspoon concentrated meat extract in 2 cups hot water.)

Cook rapidly, stirring constantly, until sauce thickens. Cook 1 to 2 min. longer. Remove from heat. Stirring constantly, add in very small amounts

- 1/2 cup thick sour cream

Mix in the lamb, green beans, and bacon. Cook over low heat, moving mixture occasionally with a spoon, just until heated through. Do not boil. 6 servings



It's Hunt's
Sweet-spice flavor
that makes
Meat Loaf

Deliciously
yours!