



Creamed Ham and Sweetbreads

GOOD FOR FREEZING

This mixture may be frozen and stored for about 3 weeks, but, for best flavor after freezing, use fresh beans.

Set out a large saucepan, a skillet, and a chafing dish.

As soon as possible after purchasing, rinse with cold water

1 lb. sweetbreads

Put them into the saucepan with

1 qt. water

2 teaspoons lemon juice

1 teaspoon salt

Cover and simmer 20 min. Drain and cover with cold water; change water repeatedly until sweetbreads are cool. Drain. Remove tubes and membranes. (If not to be used immediately, cover cooled sweetbreads and store in refrigerator.) Cut sweetbreads into pieces and set aside.

While sweetbreads are cooking, cut into pieces and set aside enough cooked ham to yield

1 1/2 cups cooked ham pieces

Cook according to directions on package the contents of

1 10-oz. pkg. frozen green beans

When beans are just tender, drain, if necessary, and set aside.

Prepare and set aside

1 cup quick chicken broth (Dissolve 1 chicken bouillon cube in 1 cup hot water.)

Wipe with a damp clean cloth

1/2 lb. mushrooms

Cut off tips of stems and slice mushrooms lengthwise through stems and caps. Set out

1/2 cup plus 1 tablespoon butter or margarine

Heat 1/4 cup of the butter or margarine in the skillet. Add mushrooms and cook over medium heat until delicately browned, occasionally moving and turning with a spoon. Set aside.

Heat the remaining butter or margarine in the saucepan. Add and cook over medium heat until onion is transparent

1 tablespoon chopped onion

Blend in

1/2 cup flour

1 1/2 teaspoons Accent

1/2 teaspoon salt

1/2 teaspoon savory

1/2 teaspoon celery salt

Few grains pepper

Heat until mixture bubbles, stirring constantly. Remove from heat. Add gradually, while stirring constantly, the chicken broth and

2 cups milk

1 cup cream

Return to heat and bring rapidly to boiling, stirring constantly; cook 1 to 2 min. longer. Mix in the sweetbreads, ham, mushrooms, and green beans. Reduce heat and stir occasionally until thoroughly heated.

Turn into chafing-dish blazer and keep hot over pan of simmering water.

6 to 8 servings

THE Mostest FOR THE Hostess

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Coffee-Apricot Elegance

Have ready

1 large sponge cake, form cake, pound cake, or orange-crunch cake

Prick entire top surface of cake with a fork. Pour hot Coffee Sauce carefully over top so that cake will absorb it all. Cool. Spread with Apricot Glaze. Serve with whipped cream and grated orange peel.

For Coffee Sauce—Mix together in a saucepan

1 cup double-strength coffee beverage

3/4 cup sugar

Stir over low heat until sugar is dis-

solved. Simmer 5 min. Remove from heat and stir in

1 teaspoon vanilla extract

For Apricot Glaze—Put into a saucepan

3/4 cup dried apricots

1 cup hot water

Bring to boiling. Cover and simmer until apricots are tender. Force apricots through a food mill or sieve. Stir in

2 tablespoons sugar

1 tablespoon white corn sirup

1/4 teaspoon vanilla extract

Few grains salt

Reheat to simmering and cook 3 min. longer. About 10 servings

CASE CONTEST

FAMILY WEEKLY announces a new CASE CONTEST for your best original recipe (created by you or your family). We will test and select entries, award them in our editorial style, and pay \$10 for each one we publish. All entries become the property of FAMILY WEEKLY. In case of duplicate, the first person to submit a recipe will be the winner. Send your original recipe **WEEKLY** to: **Editor, Family Weekly Cookbook, 153 N. Michigan Ave., Chicago 1, Ill.** For your name and address on each entry.

Molded Pineapple-Cheese Salad

GOOD FOR FREEZING

Set out a 2-qt. ring mold.

Drain, reserving sirup, and set aside the contents of

1 No. 2 1/2 can crushed pineapple (about 2 cups, drained)

Pour into a small bowl 1/2 cup of the reserved pineapple sirup. Sprinkle evenly over the sirup

2 tablespoons (2 env.) unflavored gelatin

Let stand about 5 min. to soften.

Add to remaining reserved pineapple sirup

Water (enough to make 1 cup liquid)

Heat until very hot. Remove from heat and immediately add softened gelatin, stirring until gelatin is completely dissolved. Add and stir until dissolved

1/2 cup sugar

1/2 teaspoon salt

Stir in

1 cup unsweetened pineapple juice

1 cup orange juice

2 or 3 drops yellow food coloring

Chill in refrigerator or in pan of ice and water until mixture is slightly thicker than consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.

Lightly oil the mold with salad or cooking oil (not olive oil); drain.

Beat until very soft

1 lb. cream cheese

Mix in

3 tablespoons lemon juice

2 teaspoons grated lemon peel

(grated through colored part only; white part is bitter)

When gelatin mixture is of the same consistency as the cheese mixture, stir several tablespoons of the gelatin mixture into the cheese mixture. Continue to add gelatin mixture slowly, beating constantly until well blended. Mix in the crushed pineapple. Turn mixture into prepared mold. Chill in refrigerator until firm.

To unmold, run tip of knife carefully around top edge of mold. Invert onto a chilled serving plate and remove mold. (If necessary, wet a clean towel in hot water and wring it almost dry; wrap hot towel around mold for a few seconds. If mold does not loosen, repeat.)

Pile ripe olives into a bowl the size of the inner ring and place in center. If desired, surround ring with large pieces of canned or fresh fruits. Serve with

Pineapple Salad Dressing

10 to 12 servings