

Chilled Lima Bean Soup

GOOD FOR FREEZING

Heat to boiling in a large saucepan
1 qt. water

Meanwhile, wash thoroughly and sort
½ lb. (about 1 ¼ cups) large dried
lima beans

Add beans gradually to water so slowly
that boiling does not stop. Cover and
simmer 2 min.; remove saucepan from
heat. Set aside and let beans soak 1 hr.

Simmer beans, covered, 1 to 1 ½ hrs., or
until soft. Drain thoroughly.

Prepare

½ cup sliced scallions or green onion
Heat in a large saucepan over low heat
½ cup butter or margarine

Add the onion and cook over medium
heat occasionally moving and turning
pieces with a spoon, until onion is trans-
parent. Remove from heat.

Add drained lima beans and contents of
3 11½- to 11-oz. cans (2 ½ cups)
chicken broth

Return to heat and cook about 10 min.

Set a food mill or food mill over a bowl
or saucepan and strain soup, forcing the
vegetables through. Set aside to cool.

Blend in

1 cup cream
½ teaspoon salt
½ teaspoon pepper

Cover and set in refrigerator to chill.

Serve in chilled bowls and garnish with
chopped dill or parsley
Paprika

10 servings

DeLuxe Potato Salad

Wash, pare, and cut into cubes

6 medium-size (about 2 lbs.)

potatoes (about 4 cups, cubed)

Cook covered in boiling water to cover,
with

1 teaspoon salt

1 teaspoon curry powder

Cook 8 to 10 min., or until tender. Do not
overcook. Drain. Dry potatoes by shaking
pan over low heat.

Put into a bowl with a mixture of

3 tablespoons French dressing

2 tablespoons lemon juice

1 teaspoon garlic salt

½ teaspoon salt

¼ teaspoon Ancho

¼ teaspoon curry powder

½ teaspoon pepper

Set in refrigerator to marinate 1 to 2 hrs.,
turning several times.

Meanwhile, prepare

3 hard-cooked eggs, sliced

1 cup sliced celery

½ cup sliced green pepper

Add eggs and vegetables to potatoes with
½ cup mayonnaise

Toss lightly to coat all ingredients evenly.
Set in refrigerator to chill thoroughly be-
fore serving. About 8 servings

A \$10 PRIZE-WINNING SALAD RECIPE

from a FAMILY WEEKLY reader

Mrs. Roger A. Wood, 423 W. First St., Cedar Falls, Ia.

Peaches-and-Cream Salad

Set out a 1-qt. mold.

Drain, reserving sirup, contents of

1 No. 2 ½ can sliced peaches (about
2 cups, drained)

Heat 1 cup of the sirup until very hot.

Meanwhile, empty into a bowl

1 pkg. lemon-flavored gelatin

Add the hot peach sirup and stir until
gelatin is completely dissolved. Cool.
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 occa-
sionally; if chilled over ice and water,
stir frequently.

Lightly oil the mold with salad or cook-
ing oil (not olive oil); set aside to drain.

Set a bowl and rotary beater in refriger-
ator to chill.

When gelatin mixture is of desired con-
sistency, mix in the peaches and

½ cup cream-style cottage cheese

½ cup (about 2 oz.) salted or unsalted
pecans, chopped

Using the chilled bowl and beater, beat
until cream is of medium consistency
(piles softly)

½ cup chilled whipping cream

Fold whipped cream into gelatin mixture.

Turn into the prepared mold and 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.)

6 to 8 servings

Melbourne Dressing

Don't miss the taste thrill of this unusual
salad dressing. Salad greens have never
tasted so good.

Combine in a screw-top jar

½ cup lemon juice

¼ cup sliced oil or olive oil

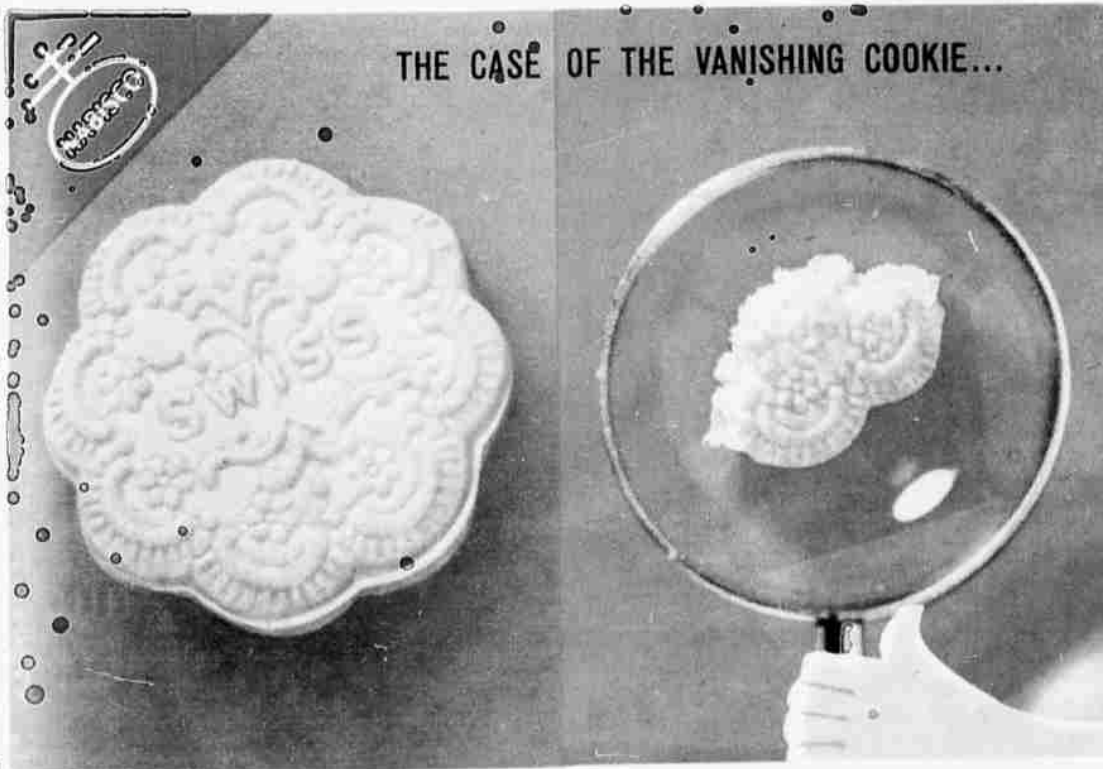
¼ cup Worcestershire sauce

3 tablespoons plus 1 teaspoon sugar

Cover jar tightly and shake vigorously to
blend well. Store in covered container in
refrigerator. Shake well before using.

Serve icy cold. About 1 ¼ cups dressing

THE CASE OF THE VANISHING COOKIE...



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