

red carpet buffet

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Family
Weekly

Cook book



Here's a dramatically colorful picture you can reproduce in your own home to delight the appetites, and to earn the artistic appreciation of your favorite guests.

"HOLIDAY IN CHICAGO" FAMILY WEEKLY Recipe Contest for TEEN-AGE readers

Send your favorite original recipe to Culinary Arts Institute, 153 N. Michigan Ave., Chicago 1, Ill., to reach us before November 22, 1957. Details of prize Christmas-New Year vacation trip in next week's issue! Also, \$10.00 award if your recipe is published in FAMILY WEEKLY. Readers between the ages of 13 and 18 are all eligible.

Ringlet Croustades

12 slices day-old bread, about $\frac{3}{4}$ in. thick
 $\frac{1}{4}$ cup butter, melted
2 tablespoons grated Parmesan cheese

1. Using a scallop-edged biscuit or cookie cutter, cut bread slices into rounds. Set six rounds aside.
2. With a sharp, pointed knife or cookie cutter, cut out center of the six remaining shapes to make rings at least $\frac{3}{4}$ -in. wide.
3. Lightly brush bottoms of bases, rings, and centers with melted butter. Arrange on baking sheet. (Some butter will remain.)
4. Mix cheese with remaining butter. Brush sides and tops of bases, rings, and centers with butter-cheese mixture.
5. Toast in a 325° F oven 15 to 20 min., or until golden brown and crisp.
6. For each ringlet shell, place a ring on a base. Fill with a creamed mixture and top with a center round. 6 servings

Variations

Follow recipe for Ringlet Croustades; substitute $\frac{1}{2}$ cup finely chopped, toasted blanched almonds for the Parmesan cheese. Generously brush bases, rings, and centers with the melted butter and sprinkle each piece with the almonds.

Follow recipe for Ringlet Croustades; substitute sesame seeds for cheese. Lightly brown 2 to 3 tablespoons sesame seeds in 2 tablespoons of the melted butter. Mix $\frac{1}{2}$ teaspoon onion salt with remaining 2 tablespoons melted butter. Brush bottoms of bases, rings, and centers with seasoned butter, and tops with toasted sesame seeds.

Ham Napoli Ring



An inspired combination of flavors that were surely made for one another. And here's the perfect salad... creamy avocado slices, juicy grapefruit sections, and colorful strips of pimiento served with a tart French dressing.

8 oz. noodles
3 eggs
 $1\frac{1}{2}$ cups milk
1 teaspoon salt
Cooked ham (enough to yield 1 cup cut in pieces)
 $\frac{1}{2}$ cup ripe olive pieces
 $\frac{1}{4}$ cup toasted, blanched almonds, coarsely chopped
 $\frac{1}{2}$ cup sliced mushrooms*
 $\frac{1}{3}$ cup butter
 $\frac{1}{4}$ cup flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon Accent
2 cups milk
2 tablespoons chopped parsley

1. Butter a 9-in. ring mold. Set aside. Heat water for boiling water bath.**
2. Cook and drain noodles according to package directions.
3. Beat eggs slightly. Blend in the $1\frac{1}{2}$ cups of milk and 1 teaspoon salt. Mix in the noodles. Turn mixture into the mold.
4. Bake in boiling water bath at 325° F $1\frac{1}{2}$ hrs., or until a silver knife comes out clean when inserted in center of mixture.

5. Heat butter in a heavy 2-qt. saucepan. Add mushrooms and cook, occasionally moving and turning with a spoon, until mushrooms are lightly browned and tender. With slotted spoon remove mushrooms, allowing fat to drain back into pan; set mushrooms aside.

6. Blend flour, $\frac{1}{2}$ teaspoon salt, and Accent into butter in pan. Heat until mixture bubbles. Remove from heat. Add gradually remaining 2 cups milk, stirring in. Return mixture to heat and bring rapidly to boiling, stirring constantly; cook 1 to 2 min. longer.

7. Stir in the ham, olives, mushrooms, nuts and parsley. Cook mixture slowly until thoroughly heated.

8. To serve, unmold noodle ring onto hot serving platter and fill center with creamed mixture. Garnish with ripe olives, radish fans, and sprigs of parsley. 6 servings

*How to Clean and Slice Mushrooms—Wipe mushrooms with a clean, damp cloth and cut off tips of stems; slice lengthwise through stems and caps.

**For Boiling Water Bath—Set a deep pan on oven rack and place the filled mold in the pan. Pour boiling water into pan to level of mixture in mold.

Variations

Follow recipe for Ham Napoli Ring; substitute cooked chicken for one half of the ham. For one half of the milk substitute

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

Follow recipe for Ham Napoli Ring; substitute either bologna or cooked shrimp for the ham.

Peaches à l'Orange



Newly made, serve it warm; meals later, serve it chilled. Serve one-half peach per person with rich chocolate cake squares... or double the recipe and serve a lavish double portion with your favorite crispy cookies.

1 No. 2 $\frac{1}{2}$ can peach halves, drained (reserve sirup)
 $\frac{1}{4}$ cup firmly packed brown sugar
 $1\frac{1}{2}$ teaspoons cornstarch
1 tablespoon grated orange peel (grated through colored part only; white part is bitter)
Few grains salt
 $\frac{1}{2}$ cup orange juice
8 whole cloves
6 whole allspice

1. Mix brown sugar, cornstarch, orange peel, and salt together in a saucepan. Add gradually $\frac{1}{2}$ cup reserved peach sirup and orange juice, stirring constantly. Mix in the cloves and allspice.

2. Bring to boiling, stirring constantly. Add the peach halves and simmer 5 min. Turn carefully several times. 6 servings

