

you'll make ye merry gentlemen MERRY

Here's a preview of sumptuous holiday foods you can plan now. If these recipes were printed in appropriately "perfumed" inks, what a heavenly, hearty aroma of roasting duck and baking cake would rise from this pre-Christmas issue of FAMILY WEEKLY.



Roast Duckling with Orange Flavor

Stuffing, of course! Let marjoram be the starring herb as you combine your favorite stuffing with diced apples.

- 2 ducklings, 4 lbs. each, ready-to-cook weight
- 1 to 2 teaspoons salt
- 1 cup orange juice
- 2 tablespoons butter

1. Clean ducklings and cut off necks at bodies, leaving on neck skin. (If ducklings are frozen, thaw according to directions on pkg.) Rinse ducklings and pat dry with absorbent paper. Rub cavities with salt; set aside.

2. Put orange juice and butter into a small saucepan. Set over low heat; stir occasionally until butter is melted. Remove from heat. Using a pastry brush, brush cavities of ducklings with orange juice mixture.

3. Lightly fill body and neck cavities with stuffing. To close body cavities, sew, or skewer and lace with cord. With skewers fasten neck skin to backs, and wings to bodies. Place ducklings breast-side up on rack in roasting pan. Brush with orange juice mixture.

4. Roast uncovered at 325°F. Brush frequently with orange juice mixture during roasting period. Spoon drippings and fat from roasting pan into a bowl as they accumulate; reserve for gravy. Roast 2½ to 3 hrs., or until ducklings test done. To test doneness, move leg gently by grasping end bone; drumstick-thigh joint moves easily. (Protect fingers from heat with paper napkin.) Place duckling on a

heated platter; remove skewers and cord. Keep warm while preparing gravy. Serve immediately. 6 to 8 servings

Note: To crisp skin, set ducklings in broiler for a few min. before serving.

For Broiled Orange Slices—Cut rinsed oranges into ¼ in. slices. Arrange on broiler rack. Brush with melted butter and sprinkle with brown sugar. Broil about 3 in. from source of heat 5 to 7 min., or until slices are lightly browned and sugar is melted.

Orange Gravy

- Drippings from ducklings
- 3 tablespoons flour
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 2 cups liquid (drippings and orange juice)
- ½ cup orange marmalade

1. Leaving brown residue in roasting pan, pour the remaining drippings into the bowl containing the reserved drippings and fat. Allow fat to rise to surface; skim off fat and reserve. Remaining drippings are meat juices and orange juice which should be used as part of the liquid in the gravy.

2. Measure into roasting pan 3 tablespoons of the reserved fat. Blend in flour, salt, and pepper until smooth. Stirring constantly, heat until mixture bubbles. Remove from heat and add slowly the 2 cups liquid, stirring constantly and vigorously. Return to heat and cook rapidly, stirring constantly, until gravy thickens. Cook 1 to 2 min. longer. While

stirring, scrape bottom and sides of pan to blend in brown residue. Add the orange marmalade and stir until well blended. Remove from heat and serve hot.

Wild Rice and Mushrooms

- 3 cups water
- 1 teaspoon salt
- ½ teaspoon Accent
- 1 cup wild rice
- ½ lb. mushrooms
- ¼ cup butter
- 2 tablespoons finely chopped onion
- ½ cup butter, melted

1. Bring water, salt, and Accent to boiling in a deep saucepan.

2. Wash wild rice in a colander or sieve. Add rice gradually to water so that boiling will not stop. Boil rapidly, covered, 30 to 40 min., or until a kernel of rice is entirely tender when pressed between fingers. Drain rice in a colander or sieve. To keep rice warm, place colander over hot water and cover with a folded towel.

3. Wipe mushrooms with a clean, damp cloth and cut off tips of stems. Slice lengthwise through stems and caps.

4. Heat ¼ cup butter in a medium-size skillet. Add the mushrooms and onion. Cook slowly, occasionally moving and turning with a spoon, until mushrooms are lightly browned.

5. Remove from heat. Combine mushrooms, onion, and wild rice with the melted butter. Toss gently until mushrooms and butter are evenly distributed throughout rice. Turn hot mixture into a warm serving dish. 6 to 8 servings

Rice-Cheese Puffs

To enliven a buffet which includes sliced cold meats and poultry, a single hot dish . . . these deep-fried Rice-Cheese Puffs, for example . . . can bring your best chafing dish or serving casserole to the festive board.

- 1½ cups cooked rice
- ¾ cup (about 3 oz.) grated sharp Cheddar cheese
- 4 teaspoons butter or margarine
- 4 teaspoons flour
- ¼ teaspoon salt
- Few grains pepper
- ½ cup milk
- ½ teaspoon grated onion
- ¼ teaspoon dry mustard
- ¼ teaspoon Worcestershire sauce
- 5 drops Tabasco
- Few grains cayenne pepper
- 1 egg, slightly beaten
- 1 tablespoon milk
- ½ cup fine, dry bread crumbs (about 1½ slices bread)
- Hydrogenated vegetable shortening, lard, or cooking oil for deep-frying

1. Melt butter in a saucepan over low heat. Blend in the flour, salt, and pepper. Heat until mixture bubbles, stirring constantly. Remove from heat. Add the milk gradually, stirring constantly. Return to heat and bring rapidly to boiling, stirring constantly; cook 1 to 2 min. longer. Cool sauce slightly and add the grated cheese all at one time. Stir sauce rapidly until cheese is melted. Stir in the onion, dry mustard, Worcestershire sauce, Tabasco, and cayenne pepper. Mix with the cooked rice and set in refrigerator to chill (about 1 hr.).

2. About 20 min. before deep-frying, fill a deep saucepan or automatic deep-fryer one-half to two-thirds full with fat. Heat fat slowly to 375°F. (When using automatic deep-fryer follow manufacturer's directions for amount of fat and timing.)

3. Mix together the egg and milk. Shape chilled cheese mixture into 2-in. balls. Dip each ball into the egg mixture; coat by rolling in the bread crumbs.

4. Deep-fry cheese balls in heated fat. Fry only as many balls at one time as will float uncrowded one layer deep in fat. Turn balls with a fork as they rise to surface and several times during cooking (do not pierce). Fry 1 to 2 min., or until balls are golden brown. Lift them out with a slotted spoon and drain over fat for a few seconds before removing to absorbent paper. About 12 puffs