

in Evergreen

MELANIE DE PROFT, Director, Culinary Arts Institute

Family
Weekly
Cook book

Ham 'n' Egg Soup

A soup that's as festive as tree-trimming, hearty enough for hungry tree trimmers! Suggestion: serve Ham 'n' Egg Soup as a late Christmas Eve snack with toasted rusks, French bread with Parmesan butter, or garlic bread.

3 hard-cooked eggs, sliced
Cooked ham (enough to yield 1 cup cut in 1/2-in. cubes)

6 cups water
1 egg, slightly beaten
1/2 cup cold water
1/2 cup sifted flour
2 1/2 teaspoons salt
1 1/4 teaspoons white pepper
1/2 teaspoon Accent
3 1/2 tablespoons grated onion
3/4 teaspoon Worcestershire sauce
1 cup cream
2 tablespoons cider vinegar
Finely chopped parsley
Paprika

1. Heat 6 cups water until very hot.
2. Add cold water to slightly beaten egg. Add gradually, stirring constantly, a mixture of the flour, salt, pepper, and Accent. Add 2 cups of the hot water gradually, stirring constantly. Immediately add egg mixture to water in saucepan, stirring vigorously. Mix in the grated onion and Worcestershire sauce. Stirring constantly, cook until mixture is slightly thickened (about 10 min.).
3. Add cream gradually, stirring in (do not boil). Blend in the vinegar. Mix in the eggs and ham and heat thoroughly (do not boil). Garnish with the parsley and paprika. 8 to 10 servings

Chocolate Truffle Balls

GOOD FOR FREEZING

1/4 lb. semisweet chocolate
1 tablespoon double-strength coffee beverage
1/4 cup butter
1/2 teaspoon vanilla extract
1 egg yolk
2 tablespoons heavy cream
1/4 cup sifted confectioners' sugar
3/4 cup finely chopped pecans
1 1/2 tablespoons Dutch process cocoa

1. Melt chocolate over simmering water. Stir in the coffee beverage. Set aside to cool.
2. Cream together butter and vanilla extract until butter is softened. Beat in the cooled chocolate mixture, egg yolk, cream, and sugar.
3. Place over a bowl of ice and water and continue beating until firm. Using a measuring teaspoon, shape into balls. Roll balls in a mixture of the cocoa and nuts. Chill thoroughly in refrigerator.

About 3 doz. balls

Variation

Follow recipe for Chocolate Truffle Balls. Substitute 1/4 teaspoon almond extract for the vanilla extract. Omit cocoa-pecan mixture. Roll balls in 3/4 cup finely chopped, toasted blanched almonds.



Is a buffet supper part of your holiday hospitality plans? These casserole treats will taste mighty good after the Christmas tree is trimmed.

Baked Cheese Fondue

3/4 lb. sharp Cheddar cheese, shredded (about 3 cups, shredded)
3 cups soft bread cubes (about 3 slices bread)
1 tablespoon melted butter or margarine
1 teaspoon poppy seeds
2 cups milk
1 or 2 drops Tabasco
3 tablespoons grated onion
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon dry mustard
1/4 teaspoon paprika
4 egg yolks, well beaten (until thick and lemon-colored)
4 egg whites

1. Lightly butter a 2-qt. casserole. Heat water for boiling water bath.*
2. Lightly toss 1 cup of the bread cubes with the melted butter and poppy seeds. Set aside.
3. Scald milk over simmering water (just until a thin film appears). Pour into a large bowl. Mix in Tabasco. Add 2 cups bread cubes, shredded cheese, onion, and a mixture of the salt, pepper, dry mustard, and paprika. Mix lightly but thoroughly until cheese is melted. Add beaten egg yolks gradually, stirring constantly.
4. Beat egg whites until rounded peaks are formed. Spread beaten egg whites over cheese mixture and gently fold together. Turn into the casserole. Top with poppy seed-coated bread cubes.
5. Bake in boiling water bath at 325°F 50 to 60 min., or until a silver knife inserted halfway between center and edge

comes out clean. Serve immediately.

6 servings

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

Meat-Cheese Casserole

GOOD FOR FREEZING

8 oz. noodles
3 tablespoons melted butter or margarine
1 cup (8 oz.) cream-style cottage cheese
6 oz. cream cheese
1/2 cup thick sour cream
1/2 cup minced onion
2 tablespoons chopped green pepper
1 tablespoon chopped pimiento, drained
1 tablespoon chopped chives
1/2 teaspoon salt
1 to 2 tablespoons butter or margarine
3/4 lb. ground beef
2 cups (two 8-oz. cans) tomato sauce
1/2 teaspoon salt
1/2 teaspoon Worcestershire sauce
3 drops Tabasco

1. Butter a 2-qt. casserole.
2. Cook and drain noodles according to pkg. directions. Using a fork, blend melted butter with noodles. Set aside.
3. Thoroughly blend together the cottage cheese, cream cheese, and sour cream. Mix in the onion, green pepper, pimiento, chives, and salt. Set aside.
4. Heat butter in a skillet. Add the ground beef, breaking into pieces with fork or spoon. Cook over medium heat until

lightly browned. Remove from heat and drain off fat. Stir in the tomato sauce, salt, Worcestershire sauce, and Tabasco.

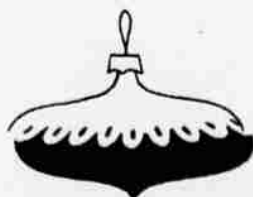
5. Pour small amount of meat sauce into bottom of casserole. Layer with one-half of noodles. Cover with cheese mixture and remaining noodles. Pour meat sauce over top.

6. Bake at 350°F 50 to 60 min. 6 servings

Scalloped Oysters

1 qt. oysters, drained (reserve liquid)
3 cups cracker crumbs (about 48 2-in. crackers, crushed)
2 to 4 tablespoons melted butter
1/2 cup finely chopped onion
1/2 cup butter
Cream or milk
1 teaspoon salt
1/4 teaspoon pepper

1. Butter a 2-qt. shallow casserole.
2. Pick over oysters and remove any shell particles. Set aside.
3. Lightly toss 1 cup of the crumbs with melted butter.
4. Add enough cream or milk to reserved oyster liquid to make 2 cups. Stir in the salt and pepper.
5. Line casserole with 1 cup of the unbuttered crumbs. Arrange 2 cups of the oysters on crumbs. Pour 1 cup of liquid over all. Sprinkle with one-half of the chopped onion and dot with one-half of the butter. Repeat procedure. Top with the buttered crumbs.
6. Bake at 350°F 20 to 25 min., or until thoroughly heated. 6 to 8 servings



GOOD FOR FREEZING

1 1/2 cups sifted cake flour
1/2 cup sugar
1 teaspoon baking powder
1/4 teaspoon salt
6 egg yolks
1/2 cup sugar
1/4 cup pineapple juice
1/4 cup tangerine juice
1 tablespoon lemon juice
6 egg whites
1/2 cup sugar

1. Set out a 10-in. tubed pan.
2. Sift together the flour, 1/2 cup sugar,

A \$10 PRIZE-WINNING CAKE RECIPE
from a FAMILY WEEKLY reader
Daisy E. Wilhite, Las Vegas, N. Mex.

Three Fruit Feather Cake

- baking powder, and salt. Set aside.
3. Beat egg yolks and 1/2 cup sugar until thick and lemon-colored. Add fruit juices gradually, beating well after each addition. Folding in until just blended after each addition, add dry ingredients in fourths. Set aside.
4. Using clean beater, beat egg whites until frothy. Add 1/2 cup sugar gradually, beating well after each addition. Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Spread egg-yolk mixture over egg whites and gently fold together until blended. Turn batter into the pan. Cut

through batter with knife or spatula to break large air bubbles.

5. Bake at 325°F about 65 min., or until cake surface springs back when lightly touched.
6. Remove from oven. Immediately invert pan on tubed end and let cake hang in pan until completely cooled. If cake is higher than tube, invert between two cooling racks so top of cake does not touch any surface. When cake is completely cooled, cut around tube with paring knife to loosen cake. Loosen sides with spatula and gently remove cake.

One 10-in. tubed cake