

Flavorful Green Beans

- 2 10-oz. pkgs. frozen French-style green beans
- 1 clove garlic, split in half
- 1 medium-size onion, thinly sliced
- 1 bay leaf
- ¼ teaspoon salt
- Few grains pepper
- Few grains ground nutmeg
- Water
- 2 tablespoons sugar
- 2 tablespoons tarragon vinegar
- 3 whole cloves
- 3 tablespoons butter or margarine
- 1 tablespoon chopped parsley

1. Cook green beans according to directions on pkg. adding the garlic, onion, bay leaf, salt, pepper, and nutmeg to the cooking water. When beans are tender, drain, reserving liquid. Set beans aside to keep warm.
2. Add enough water to reserved liquid to make ¾ cup liquid. Stir in the sugar, vinegar, and cloves. Bring to boiling and boil until liquid is reduced to one-half. Remove cloves, garlic, and bay leaf. Stir in the butter and parsley. Pour sauce over green beans. Serve immediately.
6 to 8 servings

Corned Beef Salad

- 4 hard-cooked eggs, chopped
- ¼ cup cold water
- 1 tablespoon (1 env.) unflavored gelatin
- 2 12-oz. cans corned beef
- ¼ cups tomato juice
- 1 tablespoon lemon juice
- ¾ teaspoon salt
- ¼ teaspoon pepper
- ½ cup mayonnaise
- 1 small cucumber, rinsed, pared, and chopped (about ½ cup)
- ½ cup minced celery
- ¼ cup chopped onion
- 1½ to 2 tablespoons capers

1. Pour the cold water into a small cup or custard cup. Sprinkle gelatin evenly over the water. Let stand about 5 min. to soften.
2. Break the corned beef into pieces with a fork. Set aside.
3. Heat the tomato juice until very hot. Remove from heat and immediately add the softened gelatin, stirring until it is completely dissolved. Stir in the lemon juice, salt, and pepper.
4. Cool; chill in refrigerator or in pan of ice and water until mixture is slightly thicker than consistency of thick, un-beaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
5. Lightly oil a 1½-qt. mold with salad or cooking oil (not olive oil); set aside to drain.
6. When gelatin mixture is of desired consistency, blend in the mayonnaise. Mix in the eggs, corned beef, cucumber, celery,

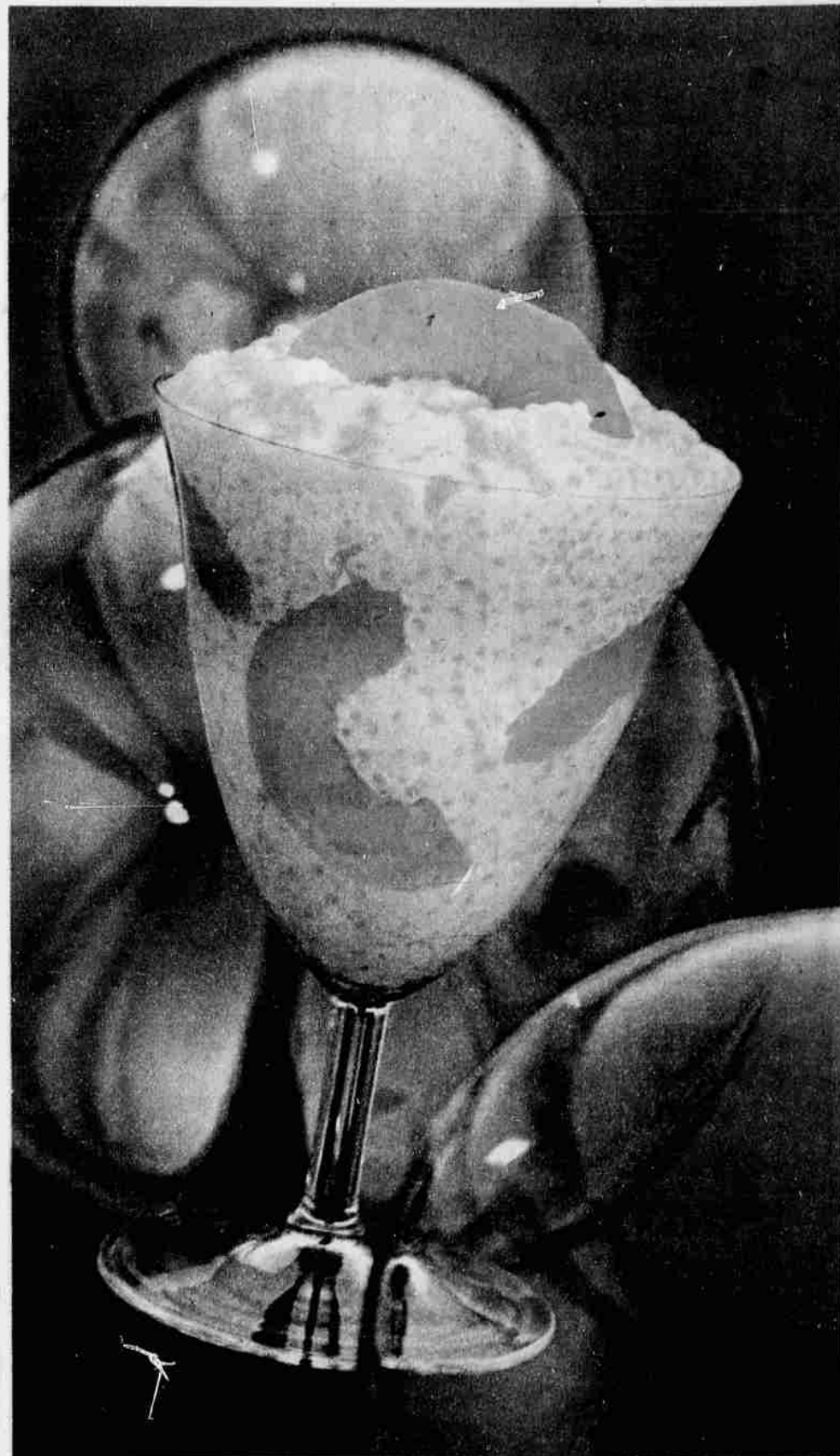
- onion, and capers. Turn into the mold and chill in refrigerator until firm.
7. To unmold, run tip of knife carefully around edge of mold. Invert onto a chilled serving plate and remove mold. (If necessary, wet a clean towel in hot water and wring it almost dry; wrap hot towel around mold for a few seconds. If mold does not loosen, repeat.) Garnish with ripe olives and radish roses.
8 to 10 servings

Party Potato Rolls



- 1 cup warm mashed potato
- ⅔ cup milk
- 1 pkg. active dry yeast
- ¼ cup warm water, 110° to 115°F (or if using compressed yeast, soften 1 cake in ¼ cup lukewarm water 80°F to 85°F.)
- ⅓ cup butter
- ⅓ cup sugar
- 1½ teaspoons salt
- 5 to 5½ cups sifted flour
- 3 eggs, well beaten (until thick and piled softly)
- Melted butter

1. Scald milk over simmering water (just until a thin film appears).
2. Soften yeast in water. Let stand 5 to 10 min.
3. Put butter, sugar, and salt into a large bowl. Pour the scalded milk over ingredients in bowl and stir mixture until butter is completely melted. When lukewarm, blend in 1 cup of the flour, beating until smooth.
4. Stir softened yeast and add to milk mixture, mixing well. Add about one-half the remaining flour and beat until very smooth. Beat in the mashed potato. Add beaten eggs in thirds, beating well after each addition. Mix in enough of the remaining flour to make a soft dough. Turn dough onto a lightly floured surface and allow it to rest 5 to 10 min.
5. Knead dough until smooth and elastic, 5 to 8 min. Form dough into a ball and place it in a lightly greased deep bowl; turn to bring greased surface to top. Cover bowl with waxed paper and towel and let stand in warm place (about 80°F) until dough is doubled (1½ to 2 hrs.).
6. Punch down dough with fist; pull edges to center and turn out onto a lightly floured surface. Cover and allow the dough to rest 5 to 10 min.
7. Lightly grease baking sheets. Shape small pieces of dough into twists, crescents, or bowknots. Place rolls about 1 in. apart on greased baking sheets. Brush with melted butter. If desired, sprinkle with poppy seeds, caraway seeds, or sesame seeds. Cover as before, and let stand in warm place until doubled (about 1 hr.).
8. Bake at 375° F 15 to 20 min.
About 4 doz. rolls



Dress it up with cling peaches!

Light as a bubble!

So fluffy—bubbly light, with creamy goodness that always satisfies. Easy to digest—*never* heavy.

So festive—for a delightful dessert, fold in cling peaches from California. Fun to make!

Good for you—full of fresh egg-'n-milk nourishment, but not loaded with calories. New quick-and-easy recipe on box.



A fine product of General Foods

TODAY'S QUICK-AND-EASY

MINUTE TAPIOCA DESSERTS