

Tangy Brussels Sprouts

- 1 qt. Brussels sprouts
- 1 bouillon cube
- 6 slices bacon, panbroiled and crumbled (about 1/4 cup)
- 1/2 cup thick sour cream
- 1/4 cup mayonnaise
- 1 teaspoon lemon juice
- 1/4 teaspoon Worcestershire sauce
- 1/4 teaspoon salt
- Few grains white pepper
- 1/2 teaspoon paprika
- 1/4 teaspoon dry mustard

1. Rinse Brussels sprouts. Let stand in cold salted water 20 to 30 min. to remove any dust or small insects which settle in the sprouts. Drain. Add sprouts and the bouillon cube to a large amount of boiling salted water. Cook loosely covered 10 to 20 min., or until sprouts are just tender; drain.
2. Mix together in a small saucepan the sour cream, mayonnaise, lemon juice, Worcestershire sauce, and a mixture of the salt, pepper, paprika, and mustard. Set over low heat; stir constantly until thoroughly heated (do not boil).
3. Turn Brussels sprouts into a warm serving dish and spoon sour-cream mixture over the sprouts. Sprinkle with the crumbled bacon. Serve immediately. 6 servings

Avocado-Pineapple Salad

- 1 13 1/2-oz. can pineapple tidbits, drained (reserve 1/2 cup sirup)
- 1 pkg. lime-flavored gelatin
- 1 1/2 cups very hot water
- 1 tablespoon lemon juice
- 1/2 teaspoon grated onion
- 1/4 teaspoon salt
- 1/2 cup diced celery
- 1 large ripe avocado

1. Empty gelatin into a bowl. Add the very hot water and stir until gelatin is completely dissolved. Stir in the reserved pineapple sirup, lemon juice, onion, and salt.
2. Cool; chill in refrigerator or over ice and water until mixture is slightly thicker than consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
3. Lightly oil a 1-qt. mold with salad or cooking oil (not olive oil); set aside to drain.
4. Rinse and peel the avocado. Cut lengthwise into halves and remove pit. Cut avocado into pieces about the same size as the pineapple tidbits. Brush surfaces with lemon juice to prevent discoloration.
5. When gelatin mixture is of desired consistency, mix in the celery, pineapple tidbits, and avocado pieces. Turn into the prepared mold and chill in refrigerator until firm.
6. 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.) 6 to 8 servings

Sour Cream Dressing

- 1 1/2 cups sour cream
- 1 cup mayonnaise
- 3/4 cup honey
- 1/4 cup salt

Thoroughly blend all ingredients together. Chill thoroughly (at least 1 hr.) before serving. Store in a covered container in refrigerator. About 2 1/2 cups dressing



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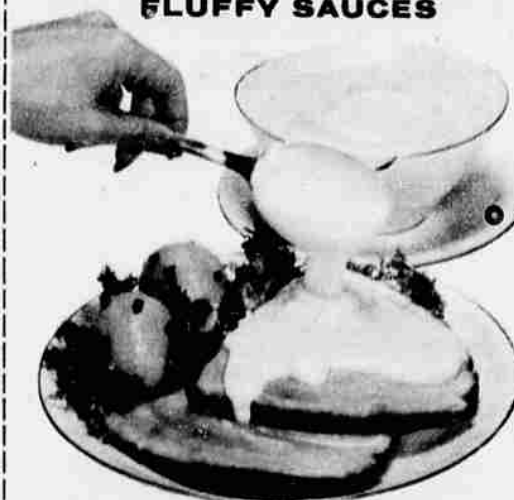
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BASIC FLUFFY SAUCE

(Makes about 4 cups basic Fluffy Sauce—keeps in refrigerator several days)

- 1/2 cup CARNATION INSTANT "MAGIC CRYSTALS"
- 1/2 cup ice water
- 2 tablespoons lemon juice
- 1 1/2 cups mayonnaise or salad dressing

Mix Carnation Instant with ice water in bowl. Whip until soft peaks form (3-4 minutes). Add lemon juice; continue beating until stiff peaks form (3-4 minutes longer). Lightly fold mayonnaise into whipped Instant to blend.

FLUFFY MUSTARD SAUCE: Blend 2 tablespoons prepared mustard into one-half of the basic Fluffy Sauce mixture. Heat in top of double boiler over hot water, to serving temperature.

FLUFFY HORSE RADISH SAUCE: Blend 2 tablespoons prepared horseradish into one-half of the basic Fluffy Sauce mixture. Heat in top of double boiler over hot water to serving temperature.