

Merry May, Merry Meals!



Peach-Glazed Cheese Cake

TO PREPARE: 53 MIN.



TO CHILL: 3 HRS.

- 1 1/2 cups graham cracker crumbs
- 3 tablespoons sugar
- 6 tablespoons butter or margarine, softened
- 1/2 pkg. (about 4 tablespoons) lemon-flavored gelatin
- 1/2 cup very hot water
- 8 oz. cream cheese, softened
- 1/2 teaspoon vanilla extract
- 1/4 cup sugar
- 1/2 cup chilled whipping cream
- 1 1-lb. can sliced peaches, drained (reserve 2/3 cup sirup)
- 2 teaspoons lemon juice
- 1 teaspoon unflavored gelatin

1. Butter bottom and sides of one 8x1 1/2-in. round layer cake pan with removable bottom. Set a bowl and rotary beater in refrigerator to chill.
2. Mix together in a bowl the crumbs and 3 tablespoons sugar. Using a fork or pastry blender, blend in the butter. Using back of a spoon, press crumb mixture very firmly into an even layer on bottom and sides of the pan.
3. Bake at 375° F 8 min. Cool.
4. Empty gelatin into a bowl. Add the very hot water and stir until gelatin is completely dissolved; cool. Chill in refrigerator, stirring occasionally, until slightly thicker than consistency of thick, unbeaten egg white.

5. Meanwhile, mix together in a bowl the softened cream cheese and vanilla extract. Add 1/4 cup sugar gradually, beating until blended.
6. When gelatin mixture is of desired consistency, stir several tablespoons into the cheese. Continue adding gelatin mixture slowly, stirring constantly until well blended.
7. Using the chilled bowl and beater, beat whipping cream until of medium consistency (piles softly). Gently fold into gelatin-cheese mixture. Pour mixture into the prepared pan. Chill in refrigerator until set (about 1 hr.).
8. Meanwhile, pour the lemon juice into a small cup or custard cup. Sprinkle gelatin evenly over lemon juice. Let stand about 5 min. to soften.
9. Heat the reserved peach sirup until very hot. Add the softened gelatin and stir until gelatin is completely dissolved; cool. Chill gelatin mixture in refrigerator or over ice and water until slightly thicker than consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
10. Arrange peach slices on top of cheese cake (see photo). Spoon glaze evenly over peaches. Chill until glaze is set.

One 8-in. cheese cake

Raspberry Fruit Punch



TO PREPARE: 10 MIN.

Crowd pleasing! No slicing, no squeezing . . . a quick fruit punch to refresh a gathering of thirsty teen-agers or to highlight your adult party.

- 3 env. raspberry-flavored soft-drink powder
- 3 env. grape-flavored soft-drink powder
- 2 1/4 cups sugar
- 6 qts. water
- 3 6-oz. cans frozen pineapple-orange juice concentrate (do not reconstitute)
- 1 1/2 teaspoons red food coloring
- 1/2 teaspoon almond extract
- 12 7-oz. bottles lemon-lime flavored carbonated beverage, chilled

1. Mix together in a large bowl the soft-drink powders and sugar. Add water gradually, stirring constantly until sugar and powders are completely dissolved.
2. Stir in the pineapple-orange juice concentrate, food coloring, and almond extract; stir until well blended. Chill mixture thoroughly.
3. Just before serving, pour in the chilled lemon-lime beverage; stir to blend thoroughly. If desired, a decorative ice block may be floated in the punch.

About 8 qts. punch



Spinach-Tongue Casserole



TO PREPARE: 15 MIN. TO BROIL: 8 MIN.

- 1 10-oz. pkg. frozen chopped spinach
- 1 6-oz. can beef tongue slices
- 1 10 1/2- to 11-oz. can condensed cream of celery soup
- 1/4 cup cream
- 1 tablespoon instant minced onion
- 2 to 3 drops Tabasco
- 1 tablespoon butter
- 1/8 teaspoon pepper
- 1/2 cup grated Parmesan cheese

1. Cook spinach according to directions on package.
2. Meanwhile, mix together the soup, cream, onion, and Tabasco.
3. When spinach is cooked, drain thoroughly. Mix in the butter and pepper. Arrange spinach in bottom of a shallow 1-qt. baking dish. Arrange tongue slices over the spinach. Spoon soup mixture over tongue; sprinkle evenly with cheese.
4. Set temperature control of range at Broil (500° F or higher). Put baking dish in broiler with top of mixture about 4 in. from source of heat. Broil 8 min., or until mixture is thoroughly heated.

About 4 servings

Creamy Corn Dip



TO PREPARE AND COOK: 18 MIN.

Thin slices of rye bread (about 2-in. in diameter) buttered and crisply oven-toasted, or crusty Vienna- or French-bread cubes make perfect "dippers". If using bread cubes, spear with a fork, dunk, and twirl them in the dip.

- 2 tablespoons butter
- 2 tablespoons finely chopped green pepper
- 1/4 cup flour
- 1/4 teaspoon salt
- 1/8 teaspoon cayenne pepper
- 1 1/2 cups quick chicken broth (use 1 chicken bouillon cube to 1 1/2 cups hot water)
- 1 cup (about 4 oz.) grated Swiss cheese
- 1 cup (8-oz. can) cream-style corn
- 4 drops Tabasco

1. Heat butter in top of double boiler or chafing-dish blazer over direct heat. Add green pepper and cook until just tender, occasionally moving and turning with a spoon. Blend in the flour, salt, and cayenne pepper. Heat until mixture bubbles, stirring constantly.
2. Remove from heat. Add chicken broth gradually, stirring constantly. Cook rapidly, stirring constantly, until sauce thickens.
3. Remove from heat. Add grated Swiss cheese all at one time, stirring until cheese is melted. Stir in the corn and Tabasco. Keep warm over hot water.

About 6 servings