



Pastel Cucumber Mold

TO PREPARE: 20 MIN. TO CHILL: 4 HRS.

- 2/3 cup undiluted evaporated milk
- 1 pkg. lime-flavored gelatin
- 1/2 teaspoon seasoned salt
- 1/4 teaspoon paprika
- 1 cup very hot water
- 1/2 cup cold water
- 1 large cucumber
- 2 teaspoons grated onion
- 1 tablespoon lemon juice
- 7 slices cucumber, unpared

1. Chill evaporated milk in freezing compartment of refrigerator until icy cold. Set a bowl and rotary beater in refrigerator to chill.
2. Put gelatin, seasoned salt, and paprika into a bowl. Add the hot water and stir until gelatin is completely dissolved. Stir in the cold water.
3. 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.
4. Lightly oil a 1 1/2-qt. ring mold with salad or cooking oil (not olive oil); set aside to drain.
5. Rinse and pare the cucumber. Cut lengthwise into halves; remove and discard seeds. Chop enough cucumber to yield 1 cup; drain.
6. When gelatin mixture is of desired consistency, mix in the chopped cucumber and the onion.
7. Using chilled bowl and beater, beat evaporated milk with lemon juice until very stiff. Fold into gelatin mixture. Turn into prepared mold. Insert cucumber slices evenly around the edge and chill until firm.
8. 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 radishes and curly endives.

About 8 servings

Delightful:
lightful!



Asparagus-Cheese Soufflé

CONVENIENCE  FOOD RECIPE

TO PREPARE: 15 MIN. TO BAKE: 45-50 MIN.

- 1 10 1/2- to 11-oz. can condensed cream of asparagus soup
- 1/8 teaspoon dry mustard
- Few grains cayenne pepper
- 1 1/2 cups (about 6 oz.) grated sharp Cheddar cheese
- 6 egg yolks
- 6 egg whites

1. Set out a 2-qt. casserole; do not grease. Fold a 2-ft. piece of waxed paper lengthwise in half; with folded side up place around casserole, overlapping the ends. Tie with a string to secure.
2. Blend together in a saucepan the undiluted soup, mustard, and cayenne pepper; heat thoroughly. Remove from heat and add grated cheese all at one time. Stir rapidly until cheese is melted.
3. Beat egg yolks until thick and lemon-colored. Slowly spoon sauce into egg yolks, while stirring vigorously.
4. Using clean beater, beat egg whites until rounded peaks are formed. Gently spread egg-yolk mixture over beaten egg whites and carefully fold together until just blended. Turn mixture into casserole. Complete as directed in Cheese Soufflé (omit sesame seeds).

About 8 servings

Cheese Soufflé

TO PREPARE: 25 MIN. TO BAKE: 50 MIN.

- 1/4 cup butter
- 1/4 cup flour
- 1/2 teaspoon dry mustard
- 1/4 teaspoon salt
- Few grains black pepper
- 1/4 teaspoon Accent
- 1/8 teaspoon paprika
- 1 cup milk
- 1 1/2 cups (about 6 oz.) grated sharp Cheddar cheese
- 4 egg yolks
- 4 egg whites
- 2 teaspoons sesame seeds

1. Set out a 1 1/2-qt. ungreased casserole.
2. Melt butter in a saucepan. Blend in a mixture of the flour, mustard, salt, pepper, Accent, and paprika. Heat until mixture bubbles, stirring constantly.
3. Remove from heat. Add milk gradually, stirring constantly. Cook rapidly, stirring constantly, until sauce thickens. Cook 1 to 2 min. longer.

4. Cool sauce slightly. Add grated cheese all at one time and stir sauce rapidly until cheese is melted.
5. Beat egg yolks until thick and lemon-colored. Slowly spoon sauce into egg yolks, while stirring vigorously.
6. Using clean beater, beat egg whites until rounded peaks are formed. Gently spread egg-yolk mixture over beaten egg whites. Carefully fold together until just blended. Turn mixture into casserole. About 1 to 1 1/2 in. from edge of casserole, insert the tip of a spoon 1 in. into mixture; run a line around mixture. (Inner part of the mixture will form a "hat" when baked.) Sprinkle sesame seeds around outside rim of "hat."
7. Bake at 325°F about 50 min., or until a silver knife comes out clean when inserted halfway between center and edge of soufflé. Serve at once (while top hat is at its height).

About 6 servings

Chilled Water Cress Soup

CONVENIENCE  FOOD RECIPE

TO PREPARE: 20 MIN. TO CHILL: 3-4 HRS.

- 1 10 1/4-oz. can frozen condensed cream of potato soup
- 1 2/3 cups milk
- 2 tablespoons instant minced onion
- 1/4 teaspoon celery salt
- 2 drops Tabasco
- 1 cup finely cut water cress

1. Remove soup from can according to directions on can. Put into a saucepan and blend in the milk, onion, celery salt, and Tabasco.
2. Heat slowly until soup is melted; stir occasionally. Bring mixture to boiling.
3. Remove from heat. Put through a fine sieve and cool. Blend in the water cress and chill thoroughly.

About 4 servings