

A \$10 PRIZE-WINNING RECIPE
from a FAMILY WEEKLY reader
Mrs. James Shaeffer, North Canton, Ohio

Onion-Cheese Supper Bread

CONVENIENCE  FOOD RECIPE

TO PREPARE: 20 MIN. TO BAKE: 20-25 MIN.

- 1/2 cup chopped onion
- 1 tablespoon shortening
- 1 cup (about 4 oz.) grated sharp Cheddar cheese
- 1 egg, slightly beaten
- 1/2 cup milk
- 1 1/2 cups prepared biscuit mix
- 1 tablespoon poppy seeds
- 2 tablespoons butter, melted

1. Grease an 8x1 1/2-in. round baking dish.
2. Heat shortening in a skillet. Add onion and cook until onion is lightly browned and tender, occasionally mov-

ing and turning with a spoon. Remove from heat.

3. Mix together in a bowl the egg and milk. Blend in the biscuit mix. Stir in the onion and 1/2 cup of the grated cheese; reserve remainder of cheese for topping.

4. Turn into baking dish and spread evenly. Sprinkle top with remaining cheese and the poppy seeds, and drizzle with melted butter.

5. Bake at 400° F 20 to 25 min., or until top is golden brown. Serve hot with butter. *About 8 servings*

Egg-Almond Spread

This is an especially pleasing spread for finger sandwiches.

TO PREPARE: 25 MIN.

- 4 hard-cooked eggs, finely chopped
- 3 tablespoons finely chopped toasted blanched almonds
- 1/4 cup mayonnaise
- 1 teaspoon prepared mustard
- 1 teaspoon grated onion
- 1/2 teaspoon salt
- 1/8 teaspoon white pepper

1. Put the eggs and almonds into a bowl. Lightly toss together.

2. Blend together the mayonnaise, mustard, onion, salt, and pepper. Spoon over egg-almond mixture; toss lightly to mix thoroughly. Chill. *About 1 1/2 cups spread*

Note: For a variation, arrange thin slices of ham or sausage on toasted, buttered buns; spread with Egg-Almond Spread.

Peanut Brittle Mousse

CONVENIENCE  GOOD FOR FOOD RECIPE FREEZING

TO PREPARE: 20 MIN. TO CHILL: 2 HRS.

- 10 oz. miniature marshmallows
- 1 cup milk
- 1/2 cup double-strength coffee beverage (use 1 1/2 teaspoons concentrated soluble coffee to 1/2 cup boiling water)
- 2 tablespoons cold water
- 1 teaspoon unflavored gelatin
- 3/4 cup crushed peanut brittle
- 1 cup chilled whipping cream
- 1 egg white

1. Set refrigerator control at coldest operating temperature. Set a bowl and rotary beater in refrigerator to chill.

2. Put marshmallows, milk, and coffee beverage in top of double boiler. Heat over simmering water until marshmallows are melted; stir occasionally.

3. Meanwhile, pour cold water into a small cup or custard cup. Sprinkle gelatin evenly over water. Let stand 5 min. to soften.

4. Remove marshmallow mixture from heat and immediately add softened gelatin. Stir until gelatin is completely dissolved. Cool slightly and set in refrigerator to chill until marshmallow

mixture becomes slightly thicker; stir occasionally.

5. Rinse a 1 1/2-qt. mold with cold water and set aside to drain.

6. Using the chilled bowl and beater, beat whipping cream until of medium consistency (piles softly). Set in refrigerator while beating egg white.

7. Using clean beater, beat egg white until rounded peaks are formed. Gently fold peanut brittle, beaten egg white, and whipped cream into marshmallow mixture. Spoon into mold. Place in freezing compartment of refrigerator until firm but not frozen solid (about 2 hrs.). Set in refrigerator until serving time. *About 12 servings*

Coffee-Apricot Milk Drink

CONVENIENCE  FOOD RECIPE

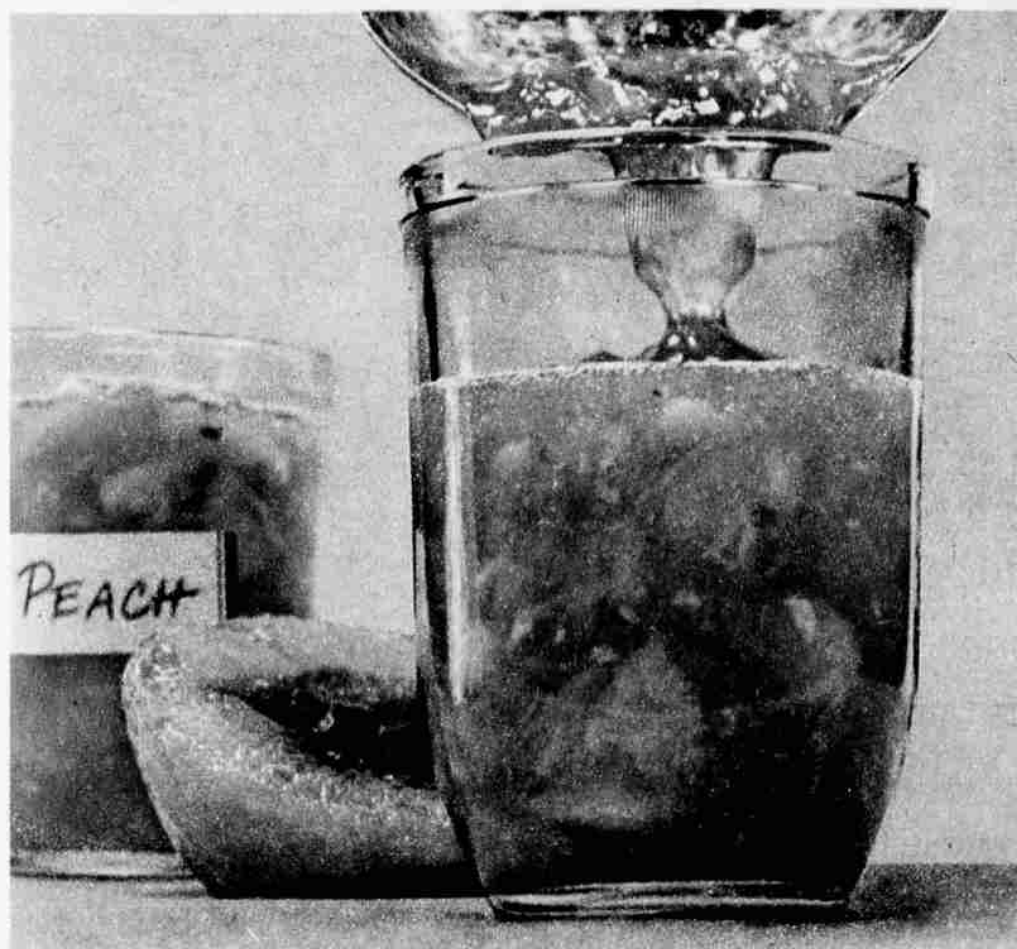
TO PREPARE: 10 MIN.

- 1 1/2 cups coffee beverage, chilled
- 1 cup chilled apricot nectar
- 3/5 cup cold milk
- 1 pt. coffee ice cream, softened

Mix together in a large bowl the coffee beverage, apricot nectar, and milk. Add the ice cream and beat until smooth. Pour into chilled glasses. *4 servings*

No jam tastes like the kind you make yourself!

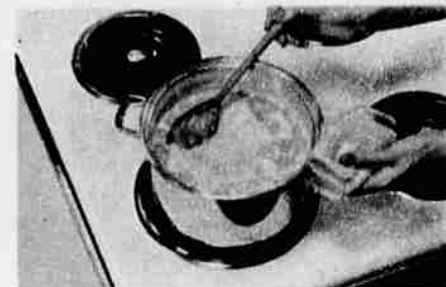
It's easy...thrifty...and no failures with Sure-Jell or Certo!



Recipe: perfect homemade peach jam. Peel, pit and crush 3 lbs. fully ripe peaches. Mix 4 cups prepared fruit in very large saucepan with 1 box Sure-Jell. (Or use liquid Certo—recipe on bottle.) Stir over high heat until mixture comes to hard boil.



Remove from heat, then alternately stir and skim off foam for 5 minutes. Ladle into glasses. Paraffin at once. Yield: 9 medium glasses, for mere pennies a glass! And you're sure of perfect results with either powdered Sure-Jell or liquid Certo!



Stir in 5 cups sugar at once. Bring to full rolling boil. Boil hard for 1 minute only, stirring constantly. This short boiling time means less juice boils away—so you get up to 50% higher yield, and the flavor comes through fresher—with Sure-Jell or Certo!

Your choice!

SURE-JELL

powdered natural fruit pectin

or **CERTO**

liquid natural fruit pectin



Pectin causes jelling. Amounts of pectin in fruits vary.

But no guessing with recipes you get with Sure-Jell or Certo.

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