

something new under the

SUN

Tomato-Aspic Senate Salad

CONVENIENCE  FOOD RECIPE

A variation of the Senate Salad served in the Senate dining room on June 18.

TO PREPARE: 25 MIN. TO CHILL: 2 HRS.

1 12½-oz. can frozen grapefruit sections, thawed

¾ lb. (about 1½ cups) cooked, peeled, deveined, chilled shrimp

1½ cups tomato juice

1 pkg. lemon-flavored gelatin

1 teaspoon salt

1½ teaspoons grated onion

1½ teaspoons prepared horse-radish

Few grains cayenne pepper

1 9-oz. pkg. frozen artichoke hearts

Curly endive

Lettuce

Spinach

Water cress

½ cup sliced ripe olives

½ cup (about 2 oz.) crumbled Blue cheese

1. Lightly oil an 8x4x2-in. pan with salad or cooking oil (not olive oil); drain.

2. Heat 1 cup of the tomato juice until very hot; reserve remaining tomato juice.

3. Empty gelatin into a bowl. Add the hot tomato juice and stir until gelatin is completely dissolved. Stir in the reserved ½ cup tomato juice, the salt, onion, horse-radish, and cayenne pepper. Pour mixture into the prepared pan. Cool; chill in refrigerator until slightly thicker than consistency of thick, unbeaten egg white, stirring occasionally.

4. Meanwhile, cook artichoke hearts. Cool; chill in refrigerator.

5. When gelatin mixture is of desired consistency, arrange about 12 of the shrimp in two even rows in gelatin mixture, with shrimp extending partly above surface. Chill until firm (about 1½ hrs.).

6. Tear into pieces enough endive, lettuce, spinach, and water cress to yield about 2 cups of each green. Chill.

7. When ready to serve, cut tomato aspic into 12 pieces with a shrimp in center of each piece. Drain the grapefruit sections. In a large salad bowl, lightly toss together the chilled greens, grapefruit sections, remaining shrimp, artichoke hearts, and ripe olives. Top with crumbled Blue cheese. Arrange tomato-aspic pieces on greens. Serve with French dressing.

6 servings

Chilled Potato Soup

CONVENIENCE  FOOD RECIPE

TO PREPARE: 10 MIN. TO CHILL: 3 HRS.

1 10¼-oz. can frozen condensed cream of potato soup

1½ cups milk

2 tablespoons instant minced onion

¼ teaspoon celery salt

2 drops Tabasco

1. Mix all ingredients together and slowly bring to boiling, stirring occasionally.

2. Force through a fine sieve. Chill. Top with cut chives. About 4 servings



Peach Pie

CONVENIENCE  FOOD RECIPE

TO PREPARE: 30 MIN. TO CHILL: 3 HRS.

1 12-oz. pkg. frozen sliced peaches, slightly thawed

Prepared pastry mix for 1-crust 8-in. pie

½ cup water

1 pkg. vanilla pudding and pie filling mix

¼ teaspoon salt

½ teaspoon grated lemon peel

¾ cup water

1 tablespoon butter

2 teaspoons lemon juice

½ teaspoon vanilla extract

¼ teaspoon almond extract

1. Prepare pastry according to directions on package. Bake; set aside to cool.

2. Cut peaches into pieces directly into a saucepan; add the ½ cup water; bring to boiling.

3. Meanwhile, mix together in a bowl the pudding mix, salt, and lemon peel. Add the ¾ cup water gradually, stirring constantly until smooth. Add to the boiling fruit mixture, stirring constantly. Cook, stirring constantly, until mixture comes to a full boil.

4. Remove from heat. Add butter, lemon juice, vanilla extract, and almond extract. Cool 5 min.

5. Pour into the cooled pastry shell. Chill in refrigerator until firm (about 3 hrs.). If desired, garnish with sweetened whipped cream and peach slices. One 8-in. pie

Stay-Popped Popovers

The family will love these golden shells.

TO PREPARE: 10 MIN. TO BAKE: 50 MIN.

1 cup sifted flour

½ teaspoon salt

3 eggs

1 cup milk

2 teaspoons melted butter or margarine

1. Grease with cooking oil seven 5-oz. heat-resistant glass custard cups.

2. Sift together into a bowl the flour and salt. Set aside.

3. Beat the eggs slightly; beat in the milk and melted butter.

4. Make a well in center of dry ingredients. Pour in the egg mixture. Beat with rotary beater until batter is very smooth. Fill custard cups half-full with batter.

5. Bake at 475°F 10 min. Reduce tem-

perature to 350°F and bake 30 min. Turn off heat; leave popovers in oven 10 min. longer. Serve immediately. 7 popovers

Quick Doughnuts

CONVENIENCE  FOOD RECIPE

TO PREPARE: 20 MIN.

Hydrogenated vegetable shortening, all-purpose shortening, lard, or cooking oil

1 8-oz. container ready-to-bake biscuits

Sifted confectioners' sugar (about ½ cup)

1. Fill a deep saucepan with fat and heat fat as directed in recipe for Snack Sticks.

2. Open biscuit container according to directions on package. Separate biscuits. Use a cutter of about 1-in. diameter to cut centers from biscuits.

3. Deep-fry doughnuts and "holes" in heated fat as for Snack Sticks. Deep-fry 2 to 3 min., turning once during cooking. Drain on absorbent paper.

4. While still warm, shake 2 or 3 doughnuts at a time in a plastic bag containing the confectioners' sugar.

10 doughnuts with "holes"