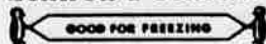




# Garden of Eatin'

A \$10 PRIZE-WINNING RECIPE  
from a FAMILY WEEKLY reader  
Mrs. Blake T. Schurman, Lancaster, N. H.

## Stuffed Potatoes



TO PREPARE: 15 MIN.

- 6 medium-size (about 2 lbs.) baking potatoes
- 1/2 cup (about 1 medium-size) coarsely chopped onion
- 1/2 cup coarsely chopped green pepper
- 1 medium-size tomato, rinsed, peeled if desired, and chopped
- 3 tablespoons butter
- 2 tablespoons milk
- 3 tablespoons butter
- 2 teaspoons salt
- 1/4 teaspoon white pepper
- 1 teaspoon paprika
- 1/4 teaspoon crushed rosemary leaves
- Paprika

1. Wash and scrub potatoes with a vegetable brush; dry with absorbent paper. Place on rack in oven and bake at 425°F 45 to 60 min., or until they are soft when pressed with the fingers protected from heat by paper napkin.

2. Heat the 3 tablespoons butter in a

TO BAKE: 70 MIN.

skillet. Add onion and green pepper; occasionally moving and turning with a spoon, cook over medium heat until onion is transparent and green pepper is just tender. Add tomato to skillet and cook 1 min. longer. Remove from heat.

3. Remove potatoes from oven. To make texture more mealy, gently roll them back and forth on a flat working surface. Cut a thin lengthwise slice from each potato. With a spoon, scoop out each potato without breaking skin. Mash or rice thoroughly; whip in milk, 3 tablespoons butter, and a mixture of the salt, pepper, paprika, and rosemary until potatoes are fluffy. Blend in the vegetable mixture.

4. Pile mixture lightly into the potato shells. Arrange potatoes on a baking sheet. Sprinkle each potato lightly with paprika.

5. Bake at 400°F 20 min., or until thoroughly heated and lightly browned.

6 servings

## Cider Sauce for Ham

This delicious sauce accentuates the rich, full flavor of ham. Serve it piping hot.

TO PREPARE AND COOK: 10 MIN.

- 3 tablespoons brown sugar
- 1 tablespoon cornstarch
- 1/4 teaspoon salt
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground cinnamon
- Few grains ground nutmeg
- 1 cup apple cider
- 1 teaspoon lemon juice

1. Thoroughly mix together in a saucepan the brown sugar, cornstarch, salt, cloves, cinnamon, and nutmeg. Stir in the apple cider. Put over high heat and bring rapidly to boiling. Stirring slowly and constantly, cook until mixture is thick and clear, about 3 min.

2. Remove from heat and stir in the lemon juice. About 1 1/2 cups sauce

## Apple 'n' Cheese Puffs

TO PREPARE: 25 MIN.

- 6 cups soft 1/2-in. bread cubes, toasted (about 6 slices)
- 1/2 cup butter or margarine, melted
- 1 cup (about 4 oz.) grated sharp Cheddar cheese
- 1 egg, beaten
- 1/4 cup water
- 1 teaspoon sugar
- 1/2 teaspoon celery salt
- 1 medium-size red apple

1. Put toasted bread cubes into a large mixing bowl. Drizzle evenly with melted butter. Mix in the cheese.

2. Blend together the egg, water, sugar,

and celery salt. Pour over the bread-cube mixture; toss lightly.

3. Using a 1/2-cup measuring cup, shape mixture into balls. Place in a greased, shallow baking pan.

4. Cut apple in half crosswise and core (do not pare). Cut into wedges about 1/4 in. wide at skin edge. Insert wedges into balls, skin-side out, and with pointed ends at the top so that there are alternate strips of apple.

5. Bake at 350°F about 25 min., or until apples are tender. Set under broiler 2 to 3 min., to brown tops. 6 servings