

Sweet-Sour Green Beans

CONVENIENCE  FOOD RECIPE

TO PREPARE: 15 MIN.

- 2 10-oz. pkgs. frozen green beans
- $\frac{2}{3}$ cup cider vinegar
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup water
- $\frac{1}{2}$ teaspoon Italian salad-dressing mix
- 1 teaspoon salt
- 2 teaspoons diced pimiento

1. Cook green beans according to directions on package. Drain, if necessary.
2. Mix together in a saucepan the vine-

gar, sugar, water, salad-dressing mix, and salt. Set over direct heat and stir until sugar is dissolved. Bring to boiling.

3. Remove from heat; pour over the green beans. Lightly toss together. Cool. Set in refrigerator to marinate overnight.
4. Lightly toss with pimiento and serve chilled. *About 8 servings*

Note: If desired, lightly toss green-bean mixture with diced pimiento, reheat, and serve hot.

Creamy Peas

CONVENIENCE  FOOD RECIPE

TO PREPARE: 15 MIN.

- 3 slices bacon, diced and panbroiled (reserve drippings)
- 1 tablespoon flour
- $\frac{1}{2}$ teaspoon seasoned salt
- $\frac{1}{2}$ teaspoon crushed sweet basil
- 1 4-oz. can mushroom stems and pieces, drained (reserve liquid)
- $\frac{3}{4}$ cup cream
- 1 teaspoon instant minced onion
- 1 1-lb. can peas, drained
- 1 teaspoon diced pimiento

1. Put 2 tablespoons bacon drippings into a skillet. Blend in a mixture of the flour, seasoned salt, and basil. Heat until mixture bubbles, stirring constantly.
2. Remove from heat. Add mushroom liquid with the cream gradually, stirring in. Cook rapidly, stirring constantly, until sauce thickens. Stir in the onion. Cook 1 to 2 min. longer.

3. Mix in the mushrooms, peas, and pimiento; heat thoroughly. Lightly toss with the bacon. *About 6 servings*

Fruit Mold Exotique

TO PREPARE: 15 MIN. TO CHILL: 30 MIN.

- 3 cups (2 12-oz. cans) apricot nectar
- 2 pkgs. lemon-flavored gelatin
- $\frac{1}{2}$ cup finely chopped preserved kumquats (remove seeds before chopping)
- $\frac{1}{4}$ cup kumquat sirup
- 2 9-oz. cans crushed pineapple, drained (reserve sirup)
- $\frac{1}{4}$ teaspoon salt

1. Heat $1\frac{1}{2}$ cups apricot nectar until very hot. Empty gelatin into a bowl. Add the hot apricot nectar and stir until gelatin is completely dissolved. Stir in the remaining apricot nectar, kumquat sirup, reserved pineapple sirup, and salt.
2. Chill in refrigerator or over ice and water until gelatin mixture is slightly

thicker than consistency of thick, un-beaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.

3. Lightly oil a $1\frac{1}{2}$ -qt. mold with salad or cooking oil (not olive oil); drain.
4. When gelatin mixture is of desired consistency, mix in the kumquats and crushed pineapple. Turn mixture into the mold. Chill in refrigerator until firm.

5. 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.) *About 10 servings*

Grape Arbor Pie

TO PREPARE: 40 MIN. TO BAKE: 30-35 MIN.

- Pastry for 2-crust 8-in. pie (your favorite recipe or a prepared mix)
- 3 cups Concord grapes
- 1 cup sugar
- 3 tablespoons cornstarch
- $\frac{1}{4}$ teaspoon salt
- 2 teaspoons grated orange peel (grated through color only)
- 1 tablespoon orange juice
- 1 tablespoon lemon juice

1. Prepare pastry; divide dough into halves and shape each into a ball; set one aside. Roll dough for bottom pastry and fit it into pan. Trim pastry so that it extends about $\frac{1}{2}$ in. beyond edge of pie pan. Set in refrigerator.

2. For lattice top, roll reserved pastry into a rectangle about $\frac{1}{8}$ in. thick and at least 10 in. long. Using a sharp knife or pastry wheel, cut pastry into strips about $\frac{1}{2}$ in. wide. Place strips on waxed paper and set in refrigerator.

3. For filling, sort, rinse, and stem the grapes. Slip skins from grapes. Chop skins; set aside. Put the pulp in a small saucepan and bring to boiling; reduce heat and simmer 5 min., or until seeds

are loosened. Drain pulp, reserving juice. Force pulp through a fine sieve or food mill to remove the seeds. Add chopped grape skins to the pulp. Set aside.

4. Mix together in a saucepan the sugar, cornstarch, and salt. Add the reserved grape juice gradually, stirring well. Stirring gently and constantly, bring cornstarch mixture rapidly to boiling over direct heat; cook 3 min. Remove from heat. Stir in the pulp and skins, the orange peel, orange juice, and lemon juice. Turn filling into the pastry shell. Moisten edge of pastry shell with water.

5. To make lattice top, cross two strips over the pie at center. Working out from center to edge of pie, add the remaining strips one at a time, weaving the strips under and over each other in crisscross fashion; leave about 1 in. between strips. Trim the strips even with the edge of the pastry. Fold the edge of bottom crust over ends of strips. Press edges together with a fork, or flute.

6. Bake at 450°F 10 min. Reduce heat to 350°F and bake 20 to 25 min. longer, or until pastry is light golden brown. *One 8-in. pie*



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