

Apple-Rice Stuffing

TO PREPARE: 30 MIN.

- 4 cups cooked rice
- 1/2 cup butter
- 1 cup diced celery
- 4 cups (about 4 medium-size, pared) coarsely chopped apples
- 1 1/2 teaspoons grated lemon peel (grated through colored part only; white is bitter)
- 1 tablespoon lemon juice
- 1 cup (about 5 oz.) golden raisins
- 1 cup (about 3 slices) fine dry bread crumbs

- 1 1/2 teaspoons salt
 - 3/4 teaspoon ground ginger
 - 1/2 teaspoon poultry seasoning
1. Heat butter in a saucepan. Add celery and cook until just tender, occasionally moving and turning with a spoon.
 2. Meanwhile, gently toss apples with lemon juice. Add rice, lemon peel, raisins, bread crumbs, and a mixture of the salt, ginger, and poultry seasoning. Blend with celery mixture. Just before roasting, lightly spoon stuffing into neck and body cavities of bird—do not pack. *About 9 1/2 cups stuffing*

Chestnut Stuffing

TO PREPARE: 50 MIN.

- 2 lbs. chestnuts
- 1 1/2 tablespoons cooking oil
- 1/4 cup butter
- 1 small onion, chopped
- 1/2 cup chopped celery
- 1 cup (about 1 slice) soft bread crumbs
- 1 tablespoon chopped parsley
- 1 teaspoon salt
- 1/8 teaspoon black pepper
- 1/4 teaspoon Accent
- 1/2 cup cream

1. Wash chestnuts. Make a long slit through shell on both sides. Put chestnuts into a shallow baking dish and brush with cooking oil. Set in 450°F oven for 20 min.
2. Remove chestnuts from oven. When just cool enough to handle, remove shells and skins with a sharp pointed knife. Put into boiling salted water to cover and boil 20 min., or until tender.
3. Meanwhile, heat butter in a skillet over low heat. Add onion and celery. Cook over medium heat until onion is transparent and celery is tender; occasionally move and turn with a spoon.

4. Remove skillet from heat. Add bread crumbs, parsley, and a mixture of the salt, pepper, and Accent; mix well.
5. When chestnuts are tender put one-half through a ricer or food mill. Coarsely chop remaining chestnuts. Combine with bread-crumbs mixture. Toss lightly with the cream. Just before roasting, lightly spoon stuffing into neck and body cavities of bird—do not pack. *About 3 1/2 cups stuffing*

Prune-Orange Stuffing

Follow recipe for Apricot-Prune Stuffing. Omit apricots and increase prunes to 1 cup. Add 1 tablespoon grated orange peel (grated through colored part only; white is bitter) and 1/4 cup orange juice to stuffing mixture; toss lightly to mix.

Water Chestnut-Celery Stuffing

CONVENIENCE  FOOD RECIPE

TO PREPARE: 20 MIN.

- 1 8-oz. pkg. stuffing mix
- 1 cup diced celery
- 1/4 cup finely chopped onion
- 1 8-oz. can water chestnuts, drained and sliced
- 2 tablespoons parsley flakes

1. Prepare stuffing mix according to directions on package for moist stuffing.
2. Add celery, onion, water chestnuts, and parsley flakes; toss lightly to mix. Lightly spoon stuffing into body and neck cavities of bird—do not pack. *About 5 1/2 cups stuffing*

Apricot-Prune Stuffing

CONVENIENCE  FOOD RECIPE

TO PREPARE: 15 MIN.

- 1 8-oz. pkg. stuffing mix
- 2/3 cup finely cut dried apricots
- 1/2 cup finely cut dried prunes
- 1/4 cup finely chopped onion

1. Prepare stuffing mix according to directions on package for moist stuffing.
2. Add apricots, prunes, and onion; toss. Lightly spoon stuffing into body and neck cavities of bird—do not pack. *About 5 1/2 cups stuffing*



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RECIPE CARNATION'S FAMOUS PUMPKIN PIE

(Makes 9-inch pie)

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|--------------------------|--|
| 1 cup granulated sugar | 1 1/2 cups canned pumpkin |
| 1/2 teaspoon salt | 1 1/2 cups (large can) undiluted CARNATION EVAPORATED MILK |
| 1 1/2 teaspoons cinnamon | 2 eggs |
| 1/2 teaspoon nutmeg | 9-inch single crust unbaked pie shell |
| 1/2 teaspoon ginger | |
| 1/2 teaspoon allspice | |
| 1/2 teaspoon cloves | |

Mix filling ingredients until smooth. Place in unbaked pie shell. Bake in hot oven (425°F.) 15 minutes. Lower temperature to moderate (350°F.) and continue baking about 35 minutes or until custard is firm.

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