



To introduce December,
a month of gay hospitality
and festive holiday meals,
Family Weekly presents . . .



MEALTIME MAGIC IN A

Winter Wonderland

A \$10 PRIZE-WINNING RECIPE from a FAMILY WEEKLY reader

Mrs. D. C. Ferguson, Long Beach, Miss.

Kumquat Coffee Cake



TO PREPARE: 40 MIN. TO BAKE: 40-45 MIN.

- 1/4 cup prepared biscuit mix
- 1/4 cup sugar
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 2 tablespoons butter
- 1/4 cup finely chopped preserved kumquats (remove seeds before chopping)
- 2 tablespoons kumquat sirup
- 1/2 cup finely chopped pecans
- 2 cups prepared biscuit mix
- 3/4 cup sugar
- 1/4 cup butter, softened
- 1 egg
- 1/2 cup milk
- 1 teaspoon orange extract
- 1 teaspoon lemon extract
- 1/4 cup milk

1. Grease and flour an 8x8x2-in. baking pan. Set aside.
2. For Topping—Blend together the 1/4 cup biscuit mix, 1/4 cup sugar, cinnamon, and nutmeg. Using a pastry blender or two knives, cut in the 2 tablespoons but-

- ter until mixture is crumbly. Set aside.
3. For Coffee Cake—Combine in a mixing bowl the 2 cups biscuit mix and 3/4 cup sugar. Blend in the butter, egg, and 1/2 cup milk. Beat vigorously 1 min.
4. Blend the kumquat sirup with the orange and lemon extracts. Blend kumquat-sirup mixture and 1/4 cup milk into the batter. Beat about 1/2 min. Mix in the kumquats and pecans. Turn mixture into prepared baking pan. Sprinkle topping evenly over batter.
5. Bake at 350°F 40 to 45 min., or until a wooden pick or cake tester inserted in center comes out clean.
6. Remove from oven to cooling rack and let stand 10 to 15 min. While coffee cake is still warm, drizzle with **Speedy Orange Icing** and cut into squares.

ter until mixture is crumbly. Set aside.
Speedy Orange Icing—Put 1/2 cup sifted confectioners' sugar into a bowl. Mix 1 tablespoon milk with 1/4 teaspoon orange extract. Blend into the sugar; stir until smooth. If necessary, thin with milk.

Zippy Tomato Cocktail

CONVENIENCE FOOD RECIPE

TO PREPARE: 10 MIN. TO CHILL: 2 HRS.

- 1 18-oz. can tomato juice
- 1 10 1/2- to 11-oz. can condensed consommé
- 2 teaspoons lemon juice
- 3/4 teaspoon Worcestershire sauce
- 1/8 teaspoon garlic salt
- 3 drops Tabasco

Mix together the tomato juice, consommé, lemon juice, Worcestershire sauce, garlic salt, and Tabasco. Chill thoroughly (about 2 hrs.). About 8 servings

cooking. If necessary, add more liquid as meat cooks. Remove bay leaf. Serve with fluffy cooked rice. For added flavor interest, serve with **Orange-Buttered Rice**. About 4 servings

Beef Slices in Sauce

Follow recipe for Beef in Savory Sauce. Substitute thin slices of cooked beef for the uncooked beef. Omit butter, flour, salt, pepper, and Accent. Heat the beef slices in the sauce.

Orange-Buttered Rice



TO PREPARE: 10 MIN.

- 1 cup packaged precooked rice
- 1 tablespoon butter or margarine
- 1 1/2 teaspoons grated orange peel (grated through color only)

1. Prepare rice according to directions on the package.
2. Add butter and grated orange peel; toss lightly to mix thoroughly. Serve hot. About 2 cups rice

Green Beans with Garlic

CONVENIENCE FOOD RECIPE

TO PREPARE: 10 MIN. TO COOK: 30 MIN.

- 2 tablespoons butter or margarine
- 1 clove garlic (thin, papery outer skin removed), crushed in a garlic press or minced
- 1/2 cup coarsely chopped celery
- 1 10-oz. pkg. frozen French-style green beans
- 1/4 cup water
- 1/4 teaspoon seasoned salt

1. Heat the butter in a saucepan. Add garlic and celery; cook until just tender, stirring frequently.
2. Add green beans, water, and seasoned salt. Cover loosely. Bring to boiling and cook 15 to 20 min., or until beans are just tender. About 4 servings

Beef in Savory Sauce

CONVENIENCE FOOD RECIPE

TO PREPARE: 25 MIN. TO COOK: 1 1/2 HRS.

- 1 lb. top round or sirloin of beef, cut in 1-in. cubes
- 1 tablespoon butter
- 3 tablespoons flour
- 1/2 teaspoon salt
- Few grains black pepper
- 1/2 teaspoon Accent
- 1 10 1/4-oz. can beef gravy
- 2 tablespoons orange juice
- 2 tablespoons currant jelly
- 1 3 1/2-oz. can sliced broiled mushrooms
- 2 tablespoons sliced pimiento-stuffed olives
- 1 bay leaf

1. Heat the butter in a large heavy skillet having a tight-fitting cover.
2. Coat the meat pieces evenly with a mixture of flour, salt, pepper, and Accent.
3. Add meat to skillet; cook over medium heat and brown evenly on all sides by frequently moving and turning meat.
4. When meat is browned, add the gravy, orange juice, and currant jelly; stir until mixed. Bring rapidly to boiling. Stir in the mushrooms, olives, and bay leaf. Reduce heat, cover, and simmer (do not boil) about 1 1/2 hrs., or until meat is tender. Stir frequently during