VERY SPECIAL FOR christmas

Sweet Potato-Rice Casserole

CONVENIENCE FOOD RECIPE

TO PREPARE: 35 MIN. TO HEAT: 20 MIN.

- ½ cup butter
- 1½ cups coarsely chopped celery
- 1½ cups chopped onion
- 2 cups packaged precooked rice
- 2½ cups quick chicken broth (dissolve 3 chicken bouillon cubes in 2½ cups hot water)
- 2 tablespoons brown sugar
- 1¾ teaspoons salt
- ½ teaspoon black pepper
- 1 teaspoon ground coriander
- ¾ teaspoon crushed rosemary
- ¼ teaspoon ground ginger
- 2 eggs, slightly beaten
- 1 1-lb., 2-oz. can vacuum-packed sweet potatoes, cut in ½ in. pieces

1. Butter a shallow 2-qt. baking dish.
2. Heat butter in a large heavy skillet having a tight-fitting cover. Stir in celery, onion, and rice. Cook over low heat until rice is golden yellow; stir occasionally with a spoon.
3. Stir in 2 cups of the chicken broth and a mixture of the brown sugar, salt, pepper, coriander, rosemary, and ginger. Cover skillet. Bring mixture to boiling and cook over low heat 15 min., or until rice is tender. Set aside to cool.
4. Mix the eggs with remaining ½ cup chicken broth. Blend into the rice mixture. Add sweet potatoes; toss lightly. Turn into baking dish.
5. Heat in a 325°F oven 20 to 25 min.

About 8 servings

Note: Sweet potato-rice mixture may be used as a stuffing for poultry. It is enough for an 8-lb. ready-to-cook bird.

Oyster Stuffing

TO PREPARE: 45 MIN.

- 24 slices dry bread, cut in cubes
- ⅔ cup finely chopped turkey giblets
- ½ cup butter
- 1 pt. oysters
- 2½ cups finely chopped celery
- 1 cup finely chopped onion
- 1½ cups grated apple (about 2 medium-size, pared)
- ½ cup butter
- 2 cups water
- 2½ teaspoons salt
- ¼ teaspoon black pepper
- 1 teaspoon sage
- ½ teaspoon sugar
- 2 eggs, beaten

1. Heat ½ cup butter in a heavy skillet. Add giblets and cook over medium heat 20 min., occasionally moving and turning with a spoon.
2. Drain the oysters; remove any shell particles. Coarsely chop and set in the refrigerator until ready to use.
3. Heat ½ cup butter in a large skillet. Add celery, onion, and apple; cook over medium heat until onion is transparent; occasionally move and turn with a spoon.
4. Meanwhile, pour water over bread cubes. Sprinkle with a mixture of salt, pepper, sage, and sugar; toss gently. Add eggs and mix lightly. Blend in oysters, giblets, and apple mixture. Lightly spoon into body and neck cavities of bird—do not pack.

Stuffing for 15-lb. turkey

Lingonberry Ice

CONVENIENCE | GOOD FOR FOOD RECIPE | FREEZING

A tart, colorful accompaniment for meat.

TO PREPARE: 10 MIN. TO FREEZE: 2-3 HRS.

- ¼ cup cold water
- 2 teaspoons unflavored gelatin
- 1¼ cups very hot water
- 2 tablespoons sugar
- 1 14-oz. jar lingonberries
- 2 tablespoons lemon juice

1. Set control at coldest operating temperature if using freezing compartment of refrigerator instead of freezer.
2. Pour the cold water into a small cup or custard cup. Sprinkle the gelatin evenly over the water. Let stand about 5 min. to soften.
3. Add softened gelatin to very hot water; stir until gelatin is completely dissolved. Add sugar and stir until dissolved. Blend in lingonberries and lemon juice. Cool.
4. Pour mixture into a refrigerator tray. Freeze until firm (2 to 3 hrs.), stirring two or three times.

1½ pts. ice

Note: If desired, lingonberries may be sieved before using.

Your holiday turkey will need from 4½ hours (total roasting time) for a 10-lb. bird, stuffed, to 6 hours for a 15-pounder, in a 325°F oven.

New Orleans Holiday Pudding

A delectable pudding with an intriguing blend of flavors. It will keep for several days in the refrigerator.

TO PREPARE: 50 MIN. TO CHILL: 3 HRS.

- 3 cups water
- 1¼ cups (about ½ lb.) prunes
- 1 cup (about 6 oz.) dried apricots
- 2 cups water
- 1½ cups (about 7 oz.) golden raisins
- 2¼ cups (about 1 lb.) candied cherries
- ½ cup (about 2 oz.) diced candied citron
- ½ cup (about 2 oz.) diced candied lemon peel
- 1 cup sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1 teaspoon ground allspice
- 1¼ cups orange juice
- 1½ cups (about 6 oz.) walnuts, coarsely chopped
- 3 tablespoons (3 env.) unflavored gelatin
- 3 cups chilled whipping cream

1. Bring 3 cups water to boiling in a saucepan. Add the prunes and apricots. Bring to boiling; cover and simmer about 45 min., or until fruit is tender.
2. Bring 2 cups water to boiling in a small saucepan. Add raisins; bring to boiling. Remove from heat; drain; put into a large bowl with the cherries, citron, and lemon peel. Set aside.
3. Turn prune-apricot mixture into colander or sieve to drain. Reserve 1 cup liquid in a measuring cup for liquids and set aside to cool. Remove and discard prune pits.
4. Force prune-apricot mixture through a sieve or food mill to make a purée. Stir in a mixture of the sugar, cinnamon, nutmeg, and allspice; stir until sugar is dissolved. Blend in candied-fruit mixture and orange juice. Cover and set aside for about 1½ hrs., stirring occasionally.
5. Lightly oil a 9- or 10-in. tubed pan with salad or cooking oil (not olive oil); drain. Chill a bowl and rotary beater.
6. Pour the 1 cup reserved liquid into a small bowl. Sprinkle gelatin evenly over liquid. Let stand until gelatin is completely softened. Dissolve completely by placing bowl over very hot water; stir dissolved gelatin. Blend thoroughly into fruit mixture. Mix in the walnuts.
7. Using chilled bowl and beater, beat 1 cup of the whipping cream until it is of medium consistency (piles softly). Turn onto fruit-gelatin mixture. Beat remaining whipping cream, 1 cup at a time, as above, and turn onto previously whipped cream. Gently fold together, blending thoroughly. Carefully spoon into pan. Chill until firm. Unmold onto chilled serving plate.

20 to 24 servings

Seafoam Topping

An excellent topping for chocolate cake, angel food cake, or ice cream.

TO PREPARE: 20 MIN. TO CHILL: 1 HR.

- 2 eggs, well beaten (until thick and piled softly)
- ½ cup light corn sirup
- 2 tablespoons sugar
- ¼ teaspoon salt
- 1 tablespoon lemon juice
- 1 cup chilled whipping cream
- 1 teaspoon vanilla extract
- ⅛ teaspoon almond extract
- 5 drops green food coloring
- ½ cup (about 2 oz.) pistachio nuts, chopped

1. Blend the corn sirup, sugar, salt, and lemon juice into the beaten eggs.
2. Pour mixture into the top of a double boiler. Cook over simmering water, stirring constantly, until thickened (10 to 12 min.). Remove from heat and set aside to cool. Chill about 1 hr.
3. Set a bowl and rotary beater in refrigerator to chill.
4. When ready to serve, using the chilled bowl and beater, beat whipping cream until it is of medium consistency (piles softly). With final few strokes, blend in a mixture of the extracts and food coloring.
5. Gently fold the chilled mixture and the nuts into the whipped cream.

About 3½ cups topping

MELANIE DE PROFT
Food Editor

Angel Dessert

TO PREPARE: 15 MIN. TO BAKE: 25 MIN.

- 1 small (9-oz.) angel food cake
- 3 eggs
- ½ cup sugar
- ½ teaspoon ground cinnamon
- ½ teaspoon ground mace
- ¼ teaspoon salt
- ¼ cup milk

1. Grease a fancy 2-qt. baking pan (about 9x9x2-in.). Set aside
2. Using two forks, break cake into 1-in. pieces (about 8 cups); put into a bowl.
3. Beat together the eggs, sugar, cinnamon, mace, and salt until thick and piled softly. Stir in the milk. Pour over cake pieces. Toss lightly to coat evenly. Turn into pan and spread evenly to edges.
4. Bake at 350°F 25 min. Cool in pan on cooling rack.
5. Invert onto a flat serving plate. Decorate with candied-cherry halves (see photo). To serve, break portions with two forks. Top with whipped cream.

About 8 servings

Almond-Cardamom Rolls

CONVENIENCE FOOD RECIPE

TO PREPARE: 35 MIN. TO RISE: 1 HR. TO BAKE: 25 MIN.

- 1 pkg. active dry yeast
- ½ cup warm water (110° to 115°F)
- 2½ cups prepared biscuit mix
- 1 egg
- 1 tablespoon sugar
- 2 teaspoons ground cardamom
- 1 teaspoon grated orange peel (grated through color only)
- ½ cup butter or margarine, softened
- ½ cup firmly packed brown sugar
- 2 teaspoons ground cardamom
- Blanched, toasted-almond halves (about 36)
- ½ cup blanched, toasted, chopped almonds
- Melted butter or margarine

1. Grease 12 2¾x1½-in. muffin-pan wells. Set aside.
2. Dissolve yeast in water. Add biscuit mix, egg, sugar, 2 teaspoons cardamom, and orange peel; beat vigorously until well blended.
3. Turn dough onto a lightly floured surface. Knead until smooth about 20 times. Let dough rest about 5 min.
4. Meanwhile, cream together the butter, brown sugar, and 2 teaspoons cardamom until well blended. Spread one-half the creamed mixture on bottom of wells. Arrange toasted-almond halves over mixture and set aside.
5. Roll dough into a ½-in. thick rectangle, 12x8-in. Spread remaining creamed mixture evenly over dough and sprinkle with the chopped almonds. Beginning with longer side, roll up dough and press edges to seal. Cut roll into 12 equal slices. Place in wells, cut-side down. Brush tops with melted butter. Cover with waxed paper and a clean towel. Let rise in a warm place (about 80°F) about 1 hr., or until doubled.
6. Bake at 350°F 25 min. Invert pan on cooling rack. Allow to stand a few seconds before removing pan.

12 rolls

3 $10 PRIZE-WINNING RECIPES *from* FAMILY WEEKLY *readers*

Mrs. J. H. Rohrer, Springfield, Ill.

Lemon-Pineapple Shrub

TO PREPARE: 15 MIN.

- 1 cup sugar
- ½ cup water
- 1 cup lemon juice
- 2 cups unsweetened pineapple juice
- 2 cups icy-cold water
- Orange sherbet

1. Mix the sugar with water in a saucepan. Set over low heat and stir until sugar is dissolved. Increase heat; cover and boil 5 min. Remove from heat and set aside to cool.
2. Blend the cooled sirup with the lemon juice, pineapple juice, and icy-cold water. Chill thoroughly in refrigerator.
3. When ready to serve, pour juice mixture into small glasses and top with a generous spoonful of orange sherbet.

About 10 servings

Mrs. Leroy Mills, Peru, Ind.

Coconut-Cream Salad

TO PREPARE: 25 MIN.
TO CHILL: 3 HRS.

- 1 pkg. lime-flavored gelatin
- ⅓ cup sugar
- 1 cup very hot water
- 1 9-oz. can crushed pineapple, drained (reserve sirup)
- 1¼ cups (about 3½ oz.) flaked coconut
- 1 cup chilled whipping cream

1. Set a bowl and rotary beater in refrigerator to chill.
2. Put gelatin and sugar into a bowl. Add the hot water and stir until gelatin is completely dissolved.
3. Pour the pineapple sirup into a 1-cup measuring cup for liquids. Add enough water to measure ½ cup liquid. Stir into the gelatin.
4. Chill in refrigerator or over ice and water until mixture is slightly thicker than consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if over ice and water, stir frequently.
5. Lightly oil a 5-cup mold with salad or cooking oil (not olive oil); set aside to drain.
6. When gelatin mixture is of desired consistency, mix in the pineapple and coconut.
7. Using the chilled bowl and beater, beat whipping cream until it is of medium consistency (piles softly). Fold into gelatin mixture. Turn into mold and chill until firm. Unmold onto a chilled serving plate. Garnish with pieces of maraschino cherries.

About 8 servings

Freda Halwe, Port Arthur, Tex.

Green Beans à la Poulet

The sauce is a perfect complement to such other green vegetables as peas, asparagus, or broccoli.

TO PREPARE AND COOK: 25 MIN.

- ½ cup chicken broth *
- 3 tablespoons chicken broth *
- 1 10-oz. pkg. frozen green beans
- ½ cup finely chopped onion
- 2 tablespoons butter or margarine
- 1 tablespoon flour
- ½ teaspoon salt
- ⅛ teaspoon white pepper
- ¼ teaspoon Accent
- ½ cup cream
- 2 egg yolks, slightly beaten
- 3 tablespoons minced parsley
- 4 teaspoons lemon juice

1. Cook green beans in the ½ cup chicken broth until beans are just tender. Drain, if necessary. Keep beans hot.
2. Heat butter in top of a double boiler over low heat. Add onion and cook over medium heat until onion is transparent, occasionally moving and turning with a spoon.
3. Blend in a mixture of the flour, salt, pepper, and Accent. Heat until mixture bubbles, stirring constantly. Remove from heat.
4. Add cream and the 3 tablespoons chicken broth gradually, stirring constantly. Return to heat and bring rapidly to boiling, stirring constantly. Cook 1 to 2 min. longer.
5. Remove from heat. Vigorously stir about 3 tablespoons of the hot mixture into egg yolks; immediately return mixture to double boiler. Mix in the parsley. Cook over simmering water 3 to 5 min. Stir slowly to keep mixture cooking evenly.
6. Remove from heat. Stir in the lemon juice. Pour over the green beans and toss lightly to coat evenly. Serve immediately.

About 4 servings

**Note:* Quick chicken broth may be prepared by dissolving 1 chicken bouillon cube in 1 cup hot water.