

HAPPY

NEW YEAR

from the Food Editors of Family Weekly



Hospitality reigns on New Year's Day with a glamorous eggnog bowl served with fruitcake and an interesting array of holiday cookies.

Apricot Eggnog

TO PREPARE: 25 MIN.

- 1 1/2 cups milk
- 2 eggs, slightly beaten
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1/2 cups cold milk
- 1 teaspoon vanilla extract
- 1/4 teaspoon almond extract
- 1/2 cup chilled whipping cream
- 1 12-oz. can apricot nectar, chilled

1. Scald 1 1/2 cups milk in top of a double boiler over simmering water (just until thin film appears).
2. Blend the sugar and salt into the eggs. Add the scalded milk gradually, stirring constantly. Return mixture

to double boiler. Cook over simmering water, stirring constantly, until mixture coats a silver spoon.
3. Remove from simmering water at once. Stir in the cold milk, vanilla and almond extracts. Strain. Cool mixture slightly then chill thoroughly.
4. Chill a bowl and rotary beater.
5. When custard mixture is chilled, using the chilled bowl and beater, beat whipping cream until it is of medium consistency (piles softly). Fold whipped cream into custard mixture. Blend in the apricot nectar. Chill thoroughly. Sprinkle with ground nutmeg. *About 10 servings*

Cheese Puff Appetizers

CONVENIENCE FOOD RECIPE

These delectable puffs lend themselves to your favorite crab-meat, chicken, or ham filling.

TO PREPARE: 20 MIN. TO BAKE: 20 MIN.

- 1 pkg. cream puff mix
- 1/2 cup (about 2 oz.) grated sharp Cheddar cheese
- 1/4 teaspoon cayenne pepper

1. Prepare cream puffs according to

directions on package for miniature puffs, mixing in the grated cheese and cayenne pepper after blending in the required boiling water.

2. Bake at 425°F 20 min., or until golden brown. Cool; cut off tops.
3. Fill each shell with about 2 teaspoons of filling. Replace tops.

About 80 cheese puffs

Hot Crab-Meat Filling

TO PREPARE AND COOK: 25 MIN.

- 1 6 1/2-oz. can crab meat, drained; bony tissue removed
- 3 tablespoons butter or margarine
- 1 tablespoon finely chopped green pepper
- 1 teaspoon finely chopped onion
- 1/2 teaspoon Worcestershire sauce
- 3 tablespoons flour
- 1/2 teaspoon salt
- 1/2 teaspoon Accent
- 1/4 teaspoon dry mustard
- Few grains white pepper
- Few grains cayenne pepper
- 1 cup milk
- 1 egg yolk, slightly beaten
- 1 teaspoon lemon juice
- 1 tablespoon chopped pimiento

1. Heat butter in a 2-qt. saucepan.
2. Add green pepper and onion. Cook over low heat 2 to 3 min., or until partially tender.
3. Blend in Worcestershire sauce and

a mixture of the flour, salt, Accent, mustard, white pepper, and cayenne pepper. Heat until mixture bubbles.
4. Remove from heat; add the milk gradually, stirring constantly. Return to heat and bring mixture rapidly to boiling, stirring constantly; cook 1 to 2 min. longer.
5. Remove from heat and vigorously stir about 3 tablespoons of the hot mixture into the egg yolk. Immediately blend into mixture in saucepan; cook over low heat, stirring constantly, about 3 min.
6. Immediately add crab meat, lemon juice, and pimiento; mix gently until thoroughly blended. Cook over low heat, stirring gently, about 2 min., or until crab meat is thoroughly heated. Use as a filling for **Cheese Puff Appetizers**. *1 1/2 cups filling*
Note: If desired, sprinkle toasted, chopped almonds over filling.

Chicken and Ham en Crème

GOOD FOR FREEZING

TO PREPARE AND COOK: 25 MIN.

- 1 cup cooked ham pieces
- 1 1/2 cups cooked chicken or turkey pieces
- 1/4 teaspoon grated lemon peel (grated through colored part only; white is bitter)
- 1/4 cup butter or margarine
- 1/2 cup flour
- 1/2 teaspoon salt
- 1/2 teaspoon white pepper
- 1/2 teaspoon dry mustard
- 1 cup quick chicken broth (dissolve 1 chicken bouillon cube in 1 cup hot water)
- 1 1/2 cups cream
- 2 eggs, slightly beaten

1. Heat butter in a large saucepan over low heat. Blend in a mixture of the flour, salt, pepper, and mustard. Heat until mixture bubbles.
2. Remove from heat. Add chicken broth and cream gradually, stirring constantly. Return to heat and bring

rapidly to boiling, stirring constantly. Cook 1 to 2 min. longer.
3. Remove from heat and vigorously stir about 3 tablespoons of the hot mixture into the egg yolks. Immediately blend into mixture in saucepan, stirring constantly. Cook 2 to 3 min. over low heat, stirring constantly. Mix in the ham, chicken, and lemon peel. Heat thoroughly, but do not boil. After addition of chicken and ham, mixture may be heated in a chafing dish. *About 6 servings*

Chicken 'n' Ham Almond

Follow recipe for **Chicken and Ham en Crème**. Omit lemon peel. Add 1/4 cup salted, toasted almonds.

Creamed Chicken and Ham with Olives

Follow recipe for **Chicken and Ham en Crème**. Add 1/4 cup coarsely chopped ripe olives with the ham and chicken.

Molded Avocado-Kumquat Salad

TO PREPARE: 35 MIN. TO CHILL: 3 HRS.

- 1 pkg. lemon-flavored gelatin
- 1/4 cup very hot water
- 1 1/4 cups ginger ale
- 1/4 teaspoon salt
- 1 pt. kumquats
- 2 small avocados

1. Empty gelatin into a bowl. Add hot water; stir until gelatin is completely dissolved. Blend in the ginger ale and the salt.
2. Chill in refrigerator or in pan of ice and water until mixture is slightly thicker than consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
3. Lightly oil a 1-qt. mold with salad or cooking oil (not olive oil); set aside to drain.
4. Remove leaves, rinse, and drain the kumquats; thinly slice (about 2 cups, sliced).
5. Rinse, peel, and cut avocados into

halves. Remove and discard pits; dice (about 1 1/2 cups, diced).

6. When gelatin mixture is of desired consistency, mix in the kumquats and avocados. Turn gelatin mixture into the prepared mold and chill in refrigerator until firm, about 3 hrs.
7. 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 8 servings*

Preserved Kumquat-Avocado Mold

Follow recipe for **Molded Avocado-Kumquat Salad**. Substitute 1/2 cup thinly sliced preserved kumquats for 1 pt. kumquats, and 1/2 cup hot water plus 1/4 cup preserved kumquat syrup for the 1/4 cup hot water.

Celestial Cookies

Mix and refrigerate overnight. Tasters will applaud you for making them.

TO PREPARE: 30 MIN. TO BAKE: 15 MIN.

- 1 pkg. active dry yeast
- 1/4 cup warm water, 110° to 115°F
- 4 cups sifted flour
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 1 cup butter, chilled and cut in pieces
- 2 egg yolks
- Few drops vanilla extract
- 1 cup thick sour cream
- 1 1/2 cups (about 6 oz.) walnuts, grated
- 1 cup plus 2 tablespoons sugar
- 3 egg whites, slightly beaten
- 1/4 teaspoon vanilla extract

1. For **Cookie Dough**—Soften yeast in warm water. Let stand 5 to 10 min. (If using compressed yeast, soften 1 cake in 1/4 cup lukewarm water, 80°F to 85°F.)
2. Sift together into a bowl the flour, 2 tablespoons sugar, and salt. Cut in butter with a pastry blender or two knives until mixture resembles coarse corn meal. Set aside.
3. Beat egg yolks with vanilla extract until thick and lemon-colored. Add yeast and sour cream gradually, beating well after each addition; gradually add to the flour-butter mixture. Cover and chill in refrigerator overnight.
4. For **Filling**—Put grated walnuts into a bowl. Blend in sugar. Add egg whites and vanilla extract gradually, blending well after each addition.
5. To **Complete Cookies**—Put one-half the dough on a lightly floured surface. Roll into a 16x12-in. rectangle about 1/8 in. thick. Spread with the filling.
6. On waxed paper, roll remaining dough into a 16x12-in. rectangle about 1/8 in. thick. Invert waxed paper onto top of filling; press down gently and evenly. Carefully peel off paper.
7. Cut into 2-in. squares or into bars or triangles. Press edges together to seal. Transfer to lightly greased cookie sheets.
8. Bake at 350°F 15 min., or until delicately browned. Remove cookies to cooling racks.

About 4 doz. 2-in. cookies

Lemon-Coconut Sours

GOOD FOR FREEZING

TO PREPARE: 20 MIN. TO BAKE: 20-30 MIN.

- 1/4 cup sifted flour
- 1/2 cup butter, chilled and cut in pieces
- 1/4 cup (3 oz.) coconut, coarsely chopped
- 1/2 cup (2 oz.) pecans, coarsely chopped
- 1 teaspoon grated lemon peel (grated through colored part only; white is bitter)
- 2 eggs
- 1 cup firmly packed brown sugar
- 1/2 teaspoon vanilla extract
- 1/4 cup sifted confectioners' sugar
- 2 tablespoons lemon juice

1. Set out a 13x9 1/2x2-in. baking pan.
2. Put flour into a bowl. Cut in butter with a pastry blender or two knives until mixture resembles coarse corn meal. Using the back of a spoon, press mixture into an even layer on bottom of baking pan.
3. Bake at 350°F 10 min. Set aside on cooling rack; do not remove from pan.
4. Beat eggs until thick and piled softly. Add brown sugar gradually, beating well after each addition.
5. Blend in the lemon peel and vanilla extract. Fold in the chopped coconut and pecans. Turn over partially baked dough in pan; spread evenly into corners.
6. Bake at 350°F 20 to 30 min., or until wooden pick inserted in center comes out clean.
7. Meanwhile, put confectioners' sugar into a bowl. Blend in the lemon juice.
8. Remove baking pan to cooling rack. Immediately brush lemon glaze over top. Cool completely in pan. Cut into 2 1/4x1-in. bars.

About 4 doz. cookies

Apricot Sours

Follow recipe for **Lemon-Coconut Sours**. Increase flour to 1 1/2 cups and butter to 3/4 cup. Omit coconut and lemon peel. Put 1/4 cup (about 4 oz.) dried apricots into a saucepan. Cover with boiling water and simmer 5 to 10 min. Drain and cool thoroughly. Chop coarsely and fold into egg mixture with the pecans.

Imperial

GOOD FOR FREEZING

TO PREPARE: 15 MIN. TO CHILL: 2 HRS. TO BAKE: 8 MIN.

- 1/4 cup unsalted butter
- 1/4 cup sugar
- 4 egg yolks, well beaten (until thick and lemon-colored)
- 1 cup sifted flour
- Sweet chocolate, (about 6 oz.), melted over hot water
- Confectioners' sugar

1. Cream butter until softened. Add sugar gradually, creaming until fluffy after each addition.
2. Add egg yolks in thirds, beating thoroughly after each addition.

3. Mixing until blended after each addition, add flour in halves. Chill dough thoroughly in refrigerator, about 2 hrs.
4. Shape dough into 3/4-in. balls. Place about 2 in. apart on ungreased cookie sheets. Flatten with a glass dipped in confectioners' sugar.
5. Bake at 350°F 8 min., or until edges are lightly browned. Remove cookies to cooling racks. When completely cooled, spread top of each cookie with about 1/2 teaspoon of the melted chocolate. *About 6 doz. cookies*