

Surprise Package

Here's a take-your-pick array of fine foods in which every selection is a winner!



Veal-Spinach Pinwheels

CONVENIENCE  FOOD RECIPES

TO PREPARE: 25 MIN.
TO BROIL: 11 MIN.

TO CHILL: 30 MIN.

- 1 12-oz. pkg. frozen chopped spinach
- ¼ cup shredded Parmesan cheese
- 1 lb. ground veal
- ¼ cup finely chopped onion
- ½ cup soft bread crumbs (about 1 slice bread)
- 1 egg, beaten
- 1½ teaspoons salt
- ½ teaspoon black pepper
- ¼ teaspoon marjoram
- ¼ teaspoon thyme
- 2 tablespoons butter or margarine

1. Cook spinach according to directions on package. Drain. Lightly toss with Parmesan cheese.
2. Mix together lightly the ground veal, onion, bread crumbs, egg, and a mixture of salt, pepper, marjoram, and thyme.
3. Put veal mixture between two pieces of waxed paper. Press into a 10x6-in. rectangle. Remove top piece of paper. Spread spinach mixture evenly over meat. Roll up, starting with shorter side. Wrap meat roll and chill about 30 min.
4. Cut meat roll into four slices. Arrange slices on broiler rack. Dot with 1 tablespoon butter. Place in broiler with top of meat about 4 in. from source of heat. Broil about 8 min. on one side. Turn and dot slices with remaining butter. Broil about 3 min. Serve with Parmesan Rice. 4 servings

Parmesan Rice

CONVENIENCE  FOOD RECIPES | FREEZING 

TO PREPARE: 10 MIN.

- 1½ cups packaged precooked rice
- 3 tablespoons butter
- 3 tablespoons shredded Parmesan cheese
- 2 tablespoons coarsely chopped pimiento

1. Prepare rice according to directions on package.
2. Lightly toss rice with butter, Parmesan cheese, and pimiento. Serve immediately. *About 4 servings*

Pineapple Refrigerator Dessert

TO PREPARE: 25 MIN.

TO CHILL: 3 HRS.

- 1 No. 2 can crushed pineapple, drained (reserve sirup)
- 1 tablespoon (1 env.) unflavored gelatin
- 2 cups chilled whipping cream
- 40 graham crackers
- ¼ cup finely chopped crystallized ginger

1. Chill a bowl and rotary beater in refrigerator.
2. Measure ¼ cup reserved pineapple sirup into a small cup or custard cup. Sprinkle gelatin evenly over sirup. Let stand about 5 min. to soften.
3. Dissolve gelatin completely by placing cup over very hot water. Stir gelatin and blend into the crushed pineapple. Chill in refrigerator until slightly thicker than consistency of thick, unbeaten egg white; stir occasionally.
4. Just before gelatin mixture is of desired consistency, using chilled bowl and beater, beat 1 cup of the whipping cream until peaks are formed when beater is slowly lifted upright. Refrigerate.
5. Beat remaining 1 cup whipping cream until it is of medium consistency (piles softly). Fold into the gelatin mixture.
6. Spread a thin layer of the gelatin mixture on each graham cracker. Turn crackers on end and press together to form a loaf. Cover outside of loaf with reserved whipped cream. Garnish with crystallized ginger. Chill thoroughly, about 3 hrs. Cut into diagonal slices to serve. *About 10 servings*