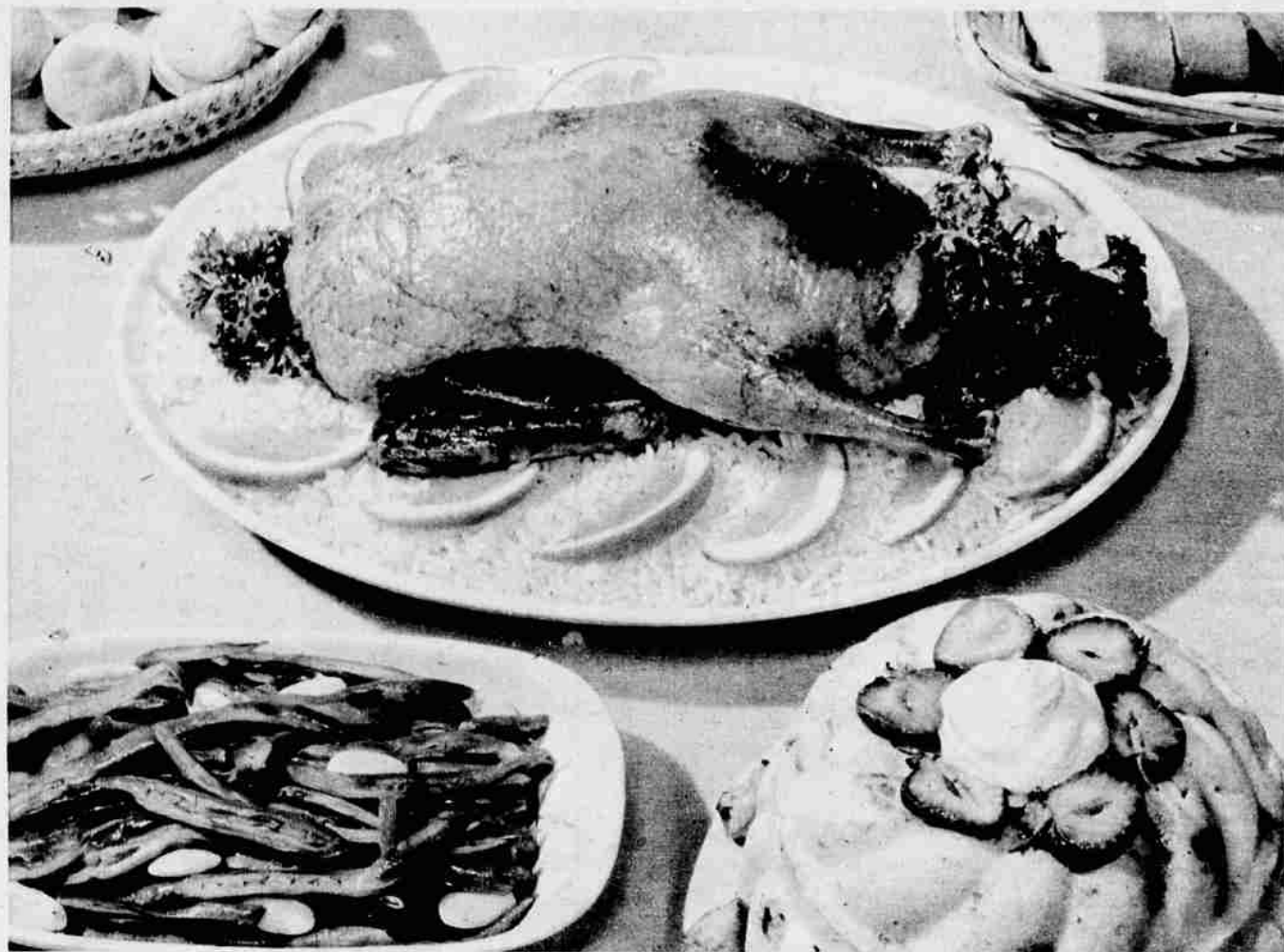


Family Weekly's

...delicious all the way from Duckling to Dessert!



It's the extra touch that counts—orange with roast duckling, almonds with green beans.

ROAST DUCKLING

For an attractive color accent, serve a green vegetable with savory golden-brown duckling.

Clean a 4-lb. duckling (ready-to-cook weight). Thaw a frozen duckling according to directions on package. Cut off neck at body, leaving on neck skin. Rinse duckling and pat dry with absorbent paper. Rub cavity with about 1 teaspoon salt; set aside. In a small saucepan mix $\frac{1}{2}$ cup currant jelly with 1 tablespoon prepared mustard. Set over low heat; stir occasionally until jelly is melted and mixture is well blended. Remove from heat. Using a pastry brush, brush cavity of duckling with jelly mixture. Lightly fill body and neck cavities with stuffing (your favorite recipe or packaged prepared stuffing). To close body cavity, sew, or skewer and lace with cord. With skewers, fasten neck skin to back, and wings to body. Place duckling breast-side up on rack in roasting pan. Brush with jelly mixture. Roast, uncovered, at 325°F. Brush frequently with jelly mixture during roasting period. Spoon drippings and fat into a bowl as they accumulate; reserve for gravy. Roast $2\frac{1}{2}$ to 3 hrs., or until duckling tests done. To test doneness, move leg gently by grasping end bone; drumstick-thigh joint moves easily. (Protect fingers from heat with paper napkin.) For a crisp skin, set duckling in broiler for a few min. Place duckling on a heated platter; remove skewers and cord. Keep warm while preparing gravy. Serve immediately. If desired, serve with rice. (Use packaged precooked rice for convenience.) Garnish with orange slices.

About 3 servings

QUICK WILD RICE WITH MUSHROOMS

Double convenience: very special, very delicious served with 'most any meat course; or this wild rice-mushroom combination can be a deluxe stuffing for duckling.

CONVENIENCE  FOOD RECIPE

TO PREPARE: 15 MIN. TO COOK: 15 MIN.

- $\frac{1}{2}$ lb. mushrooms, cleaned and sliced
- $\frac{1}{4}$ cup chopped onion
- $\frac{1}{4}$ cup butter
- 1 10-oz. can instant wild rice
- 1 cup quick chicken broth (dissolve 2 chicken bouillon cubes in 1 cup hot water)

1. Heat butter in a skillet. Add mushrooms and onion. Cook until mushrooms are lightly browned, occasionally moving and turning with a spoon.
2. Gently stir in the rice and chicken broth. Simmer, uncovered, until most of liquid is absorbed. Turn into a warm serving dish and garnish with minced parsley.

About 6 servings

Note: If used as a stuffing, prepare just before needed; stuff and roast bird immediately. (This recipe yields about 4 cups stuffing.)

"MY HUSBAND'S FAVORITE DISH" CASH-PRIZE CONTEST

Almost every homemaker has a recipe which her husband acclaims "best of all." FAMILY WEEKLY is looking for your man's favorite dish. And for the guidance and inspiration of new June brides, we plan to publish the outstanding original reader-contributions in a June issue.

To be eligible, you must have originated the recipe yourself or brought it to culinary perfection through your own skill.

In addition to publication in FAMILY WEEKLY, a \$25.00 cash prize will be awarded for those recipes chosen by our all-male Taste-Testing Panel.

The recipe for your husband's favorite dish must be postmarked before April 1, 1959. Mail entries to:

SPRING RECIPE CONTEST
Culinary Arts Institute
153 N. Michigan Ave.
Chicago 1, Illinois

Be sure to include your name and address. All entries become the property of Culinary Arts Institute. The judges' decisions are final.