

GREEN BEANS PIQUANT

CONVENIENCE FOOD RECIPE

TO PREPARE AND COOK: 25 MIN.

- 2 10-oz. pkgs. frozen green beans
- 4 slices bacon, diced and panbroiled
- ½ cup French-style dressing
- 2 tablespoons finely chopped onion
- ½ teaspoon oregano

1. Cook green beans according to directions on package. Drain, if necessary.
2. Lightly mix French dressing, onion, and oregano with beans. Heat thoroughly. Remove from heat. Add bacon and toss lightly. Serve immediately.

About 8 servings

FOUR-FRUIT REFRESHER

Top with a small scoop of lemon or pineapple sherbet for a delicious shrub.

TO PREPARE: 10 MIN.

- 2 cups apple juice
- 1 cup cranberry juice cocktail
- 1 cup orange juice
- 2 tablespoons lemon juice
- 1 teaspoon vanilla extract
- 2 tablespoons sugar
- 1 cup chilled ginger ale

1. Blend fruit juices and vanilla extract together. Add sugar and stir until completely dissolved. Chill thoroughly.
2. When ready to serve, add ginger ale to fruit-juice mixture; stir to blend.

About 5 cups



(Continued)

PECAN DAINTIES

GOOD FOR FREEZING

Because this delicate cookie is crunchy in texture, it is a delightful contrast when served with soft desserts such as custards, puddings, and ice creams.

TO PREPARE: 20 MIN.

TO BAKE: 10 MIN.

- 1 egg white
- 1 cup sifted brown sugar
- 1¼ cups chopped pecans
- 1½ tablespoons flour

1. Lightly grease cookie sheets.
2. Beat egg white until frothy. Add sugar gradually, beating well after each addition. Beat until stiff peaks are formed and egg white does not slide when bowl is partially inverted. Fold in the chopped pecans and flour.
3. Drop by teaspoonfuls about 2 in. apart onto the cookie sheets. With a spoon, shape into ¾-in. balls.
4. Bake at 350°F about 10 min. Remove cookies to cooling racks.

About 4 doz. cookies

A \$10 PRIZE-WINNING RECIPE
from a FAMILY WEEKLY reader
Mrs. G. D. McCalman, Montgomery, Ala.

BROWNIE PIE

GOOD FOR FREEZING

TO PREPARE: 20 MIN.

TO BAKE: 35 MIN.

- ¾ cup chocolate wafer crumbs
- ½ cup (about 2 oz.) chopped pecans
- 3 egg whites
- Few grains salt
- ¾ cup sugar
- ½ teaspoon vanilla extract
- 1 cup chilled whipping cream
- 2 tablespoons sifted confectioners' sugar

1. Thoroughly grease a 9-in. pie pan.
2. Beat egg whites and salt until frothy. Add sugar gradually, beating well after each addition. Continue beating until stiff peaks are formed and egg whites do not slide when bowl is partially inverted. Blend in vanilla extract. Gently fold in wafer crumbs and pecans. Turn into prepared pie pan and spread evenly.
3. Bake at 325°F about 35 min. Remove to cooling rack and cool completely.
4. Chill a bowl and rotary beater.
5. Using the chilled bowl and beater, beat whipping cream until cream stands in peaks when beater is slowly lifted upright. Beat in confectioners' sugar with final few strokes. Spread whipped cream over cooled pie. Chill thoroughly, 3 to 4 hrs. Garnish with shavings of unsweetened chocolate.

6 to 8 servings



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