



A tureen of delicately flavored Water-Cress Soup and an attractively glazed ham are starring party performers.

WITH PARTY FLAVOR

CHERRY-GLAZED HAM

CONVENIENCE FOOD RECIPE

Cooked artichoke hearts, marinated in French dressing, chilled and served on a bed of crisp, green endive is the perfect salad to accompany this party-perfect glazed ham.

TO PREPARE GLAZE: 10 MIN.

- 1 6- to 8-lb. canned ham
- 1 No. 2 can red tart pitted cherries, drained (reserve sirup)
- 1 pkg. cherry-flavored gelatin
- ½ cup firmly packed brown sugar
- ¼ teaspoon ground cloves

1. Slice ham and tie into original shape with cord. (This may be done by meat dealer.) Roast according to directions on can.
2. Pour cherry sirup into a 1-cup measuring cup

for liquids. Add water, if necessary, to measure 1 cup. Heat until very hot.

3. Empty gelatin into a bowl. Mix in the brown sugar and cloves. Add the hot liquid and stir until gelatin is completely dissolved.

4. About 45 min. before ham is done, pour one-third of the gelatin mixture over ham; return meat to oven. Allow to roast 45 min. longer. Baste frequently with pan drippings and remaining gelatin mixture. About 15 min. before ham is done, garnish with cherries.

DANISH RASPBERRY PUDDING

CONVENIENCE FOOD RECIPE

TO PREPARE: 20 MIN. TO CHILL: 3-4 HRS.

- 2 10-oz. pkgs. frozen raspberries
- 3 cups water
- 1 3-in. cinnamon stick
- Peel of ½ lemon, cut in pieces (cut through color only; white is bitter)
- ½ cup sugar
- 6 tablespoons cornstarch
- ½ cup water

1. Combine in a saucepan the raspberries, water, cinnamon stick, and lemon peel. Bring rapidly to boiling; break up block of frozen raspberries with a fork during cooking. Boil 5 min. Remove from heat and strain, pressing out the liquid. Return liquid to saucepan.

2. Mix the sugar with cornstarch. Blend in the water. Stir into raspberry liquid. Bring to boiling, stirring constantly. Boil 1 min.

3. Pour mixture into a serving dish. Set aside to cool. Cover; chill completely, 3 to 4 hrs. Spoon chilled dessert into individual serving dishes and serve with sugar and cream. If desired, cool and serve as a sauce for Banana Fritters.

About 10 servings

BANANA FRITTERS

TO PREPARE: 15 MIN. TO FRY: 5 MIN.

- Shortening for frying
- 3 medium-size firm bananas with all-yellow peel
- 2 tablespoons flour
- 1 cup sifted flour
- ¼ cup sugar
- 2 teaspoons baking powder
- 1½ teaspoons salt
- 1 egg, well beaten
- ½ cup milk
- 2 teaspoons melted shortening
- 1 teaspoon vanilla extract

1. Fill a large, heavy skillet with 1½ to 2 in. shortening. Heat fat slowly to 375°F.

2. Peel bananas and cut diagonally into four pieces. Roll in about 2 tablespoons flour to coat evenly. Set aside.

3. Sift together into a bowl the 1 cup flour, sugar, baking powder, and salt.

4. Combine egg with remaining ingredients. Add to dry ingredients and mix until batter is smooth.

5. When shortening is 375°F, dip the banana pieces into the batter and coat evenly. Fry fritters about 5 min., or until golden brown; turn occasionally to brown evenly. Remove from fat with a slotted spoon; drain over skillet for a few seconds; remove to absorbent paper. Cool slightly; sprinkle with confectioners' sugar.

12 fritters

WATER-CRESS SOUP

CONVENIENCE FOOD RECIPE

TO PREPARE: 15 MIN.

- 1 cup finely cut water cress (about ½ bunch)
- 2 10½- to 11-oz. cans condensed cream of mushroom soup
- 2 soup cans water or milk (about 2½ cups)
- ½ teaspoon dry mustard
- ¼ teaspoon cayenne pepper

Put soup into a saucepan. Blend in remaining ingredients. Heat, but do not boil. Serve immediately.

About 6 servings

Note: For a delightful green color, use your electric blender. Heat, but do not boil. Serve topped with salted whipped cream garnished with water cress.

BACON-BRAN MUFFINS

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

- 1 cup bran
- ¾ cup milk
- 5 slices bacon, diced and panbroiled (reserve ¼ cup drippings)
- 1 cup sifted flour
- ¼ cup sugar
- 2½ teaspoons baking powder
- ½ teaspoon salt
- 1 egg, well beaten

1. Combine bran and milk; let stand until milk is absorbed (about 10 min.).

2. Grease bottoms only of 10 2½x1-in. muffin-pan wells. Set aside.

3. Sift together into a bowl the flour, sugar, baking powder, and salt. Mix in the bacon pieces.

4. Add reserved bacon drippings to bran mixture; stir to blend. Mix in egg until blended.

5. Make a well in center of dry ingredients. Pour in the bran mixture. Stir quickly and lightly only enough to moisten ingredients. (Too much mixing will result in muffin tunnels.)

6. Cut against side of bowl with spoon to get enough batter at one time to fill each muffin-pan well two-thirds full. Place spoon in well; push batter off with another spoon or spatula. Fill any empty wells half-full with water.

7. Bake at 400°F about 20 min.

8. Run spatula around each muffin and lift out. To keep muffins warm before serving, loosen muffins and tip slightly in well; keep in a warm place.

10 muffins

STRAWBERRY BAVARIAN CREAM

TO PREPARE: 20 MIN. TO CHILL: 3-4 HOURS

- 2 12-oz. pkgs. frozen sliced strawberries, thawed (about 2½ cups)
- ½ cup cold water
- 1½ tablespoons (1½ env.) unflavored gelatin
- 6 tablespoons sugar
- 1½ tablespoons lemon juice
- 1 teaspoon almond extract
- 1¾ cups chilled whipping cream
- 10 to 12 drops red food coloring

1. Chill a bowl and rotary beater.

2. Pour cold water into a small bowl. Sprinkle gelatin evenly over water. Let stand about 5 min. to soften. Dissolve gelatin completely by placing bowl over very hot water.

3. Put thawed strawberries into a large bowl and blend in the sugar, lemon juice, and almond extract.

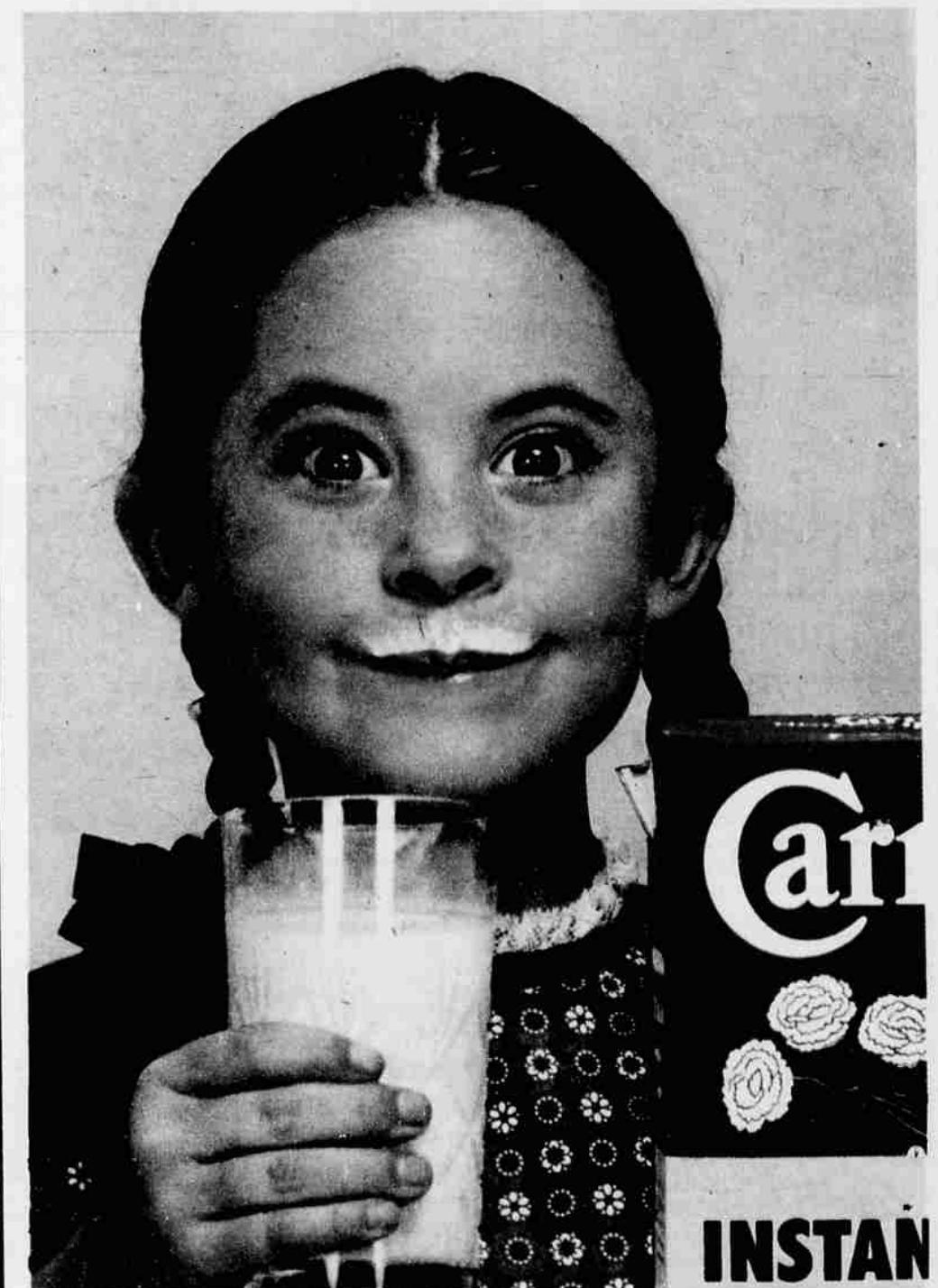
4. Stir dissolved gelatin and blend thoroughly into the strawberry mixture.

5. Chill in refrigerator or over ice and water until gelatin 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.

6. Lightly oil a fancy 1½-qt. mold with salad or cooking oil (not olive oil); drain.

7. Meanwhile, using chilled bowl and beater, beat only one-half the whipping cream at a time until cream is of medium consistency (piles softly). Combine all of whipped cream. Gently fold in the red food coloring, 3 drops at a time, until desired color is reached. Gently fold whipped cream into slightly thickened strawberry mixture. Turn mixture into prepared mold. Chill until firm, 3 to 4 hrs. Unmold onto a chilled serving plate. If desired, garnish top with whipped cream.

8 to 10 servings



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