



My

Husband's Favorite Dish

In anticipation of Father's Day, we bring you the \$25 prize-winning recipes from the recent Family Weekly contest. They will play their parts well, next week and throughout the year, in honoring and delighting the man of your house. Our testers and tasters, alike, were happy to learn that our readers are such wonderfully creative cooks.

A Standing Rib Roast of Beef—always a favorite with men—is Family Weekly's contribution to husbands and fathers everywhere. To prepare the roast, place it fat-side up on a rack in a shallow roasting pan. Roast at 325°F, allowing 18 to 20 min. per pound for rare; 22 to 25 min. for medium; and 27 to 30 min. for well-done meat.

GARLIC-FRIED STEAK

Mrs. Martha Smith
Minden Mines, Mo.

Big, bold, masculine, and emphatically designed for he-man enjoyment!

TO PREPARE: 25 MIN. TO MARINATE: 8 HRS.

- 2 cups thick sour cream
- 4 cloves garlic, crushed in a garlic press or minced
- 2 tablespoons lemon juice
- 2 teaspoons salt
- 1 teaspoon black pepper
- 1½ teaspoons celery salt
- 1 teaspoon paprika
- 2 teaspoons Worcestershire sauce
- Beefsteaks such as T-bone, sirloin, or club, cut about ¾ to 1 in. thick (allow ½ to ½ lb. meat per serving)
- Shortening for frying
- Biscuit mix

1. Blend together the sour cream, garlic, lemon juice, salt, pepper, celery salt, paprika, and Worcestershire sauce.
2. Put steaks into a large, shallow dish. Pour sour-cream mixture over steaks. Cover and refrigerate 8 hrs. or overnight.
3. Heat shortening in a large, heavy skillet. Coat steaks with biscuit mix. Put steaks into skillet and brown both sides. Cook to desired degree of doneness. (Test for doneness by cutting a slit along the bone and noting internal color of meat.)

About 6 servings

PEACH 'N' PORK CHOP BARBECUE

Mrs. Lara Ulfspær
Poughkeepsie, N. Y.

Elegant in appearance, scrumptious in flavor... a sure-fire way to impress and please hungry husbands!

TO PREPARE: 20 MIN. TO COOK: 30 MIN.

- 1 No. 2½ can peach halves, drained (reserve ¼ cup sirup)
- 1 tablespoon fat
- 6 pork chops, cut about 1 in. thick
- ¾ cup firmly packed brown sugar
- 1 teaspoon ground cinnamon
- ½ teaspoon ground cloves
- 1 8-oz. can tomato sauce
- ¼ cup cider vinegar
- ¼ teaspoon salt
- ¼ teaspoon black pepper

1. Heat fat in a large, heavy skillet over medium heat. Add pork chops and brown on both sides.
2. Meanwhile, blend together the brown sugar, cinnamon, cloves, tomato sauce, vinegar, and reserved peach sirup.
3. Pour off excess fat from skillet. Season chops with a mixture of the salt and pepper. Place a peach half on each chop. Pour sauce over chops. Cover skillet and simmer about 30 min., or until pork is tender and thoroughly cooked; baste occasionally with the sauce. (To test for doneness, cut a slit near the bone; no pink color should be visible.)

6 servings

BAKED CARAMEL PEARS WITH FROZEN CRÈME

Mrs. Frank McNally
Oakland, Calif.

This skillful, imaginative reader uses an extraordinary range of delicate flavors to show how versatile a dessert pears can be.

TO PREPARE: 25 MIN. TO FREEZE: 2 HRS. TO BAKE: 50 MIN.

- 1 cup chilled whipping cream
- 1 cup sugar
- 2 cups small curd cream-style cottage cheese
- ¼ cup coconut
- 1 teaspoon vanilla extract
- 6 medium-size fresh pears, cut in halves and cored
- ½ cup firmly packed brown sugar
- ¼ cup hot water
- ¼ cup maple sirup
- 1 teaspoon grated orange peel

1. Chill a bowl and rotary beater.
2. Using chilled bowl and beater, beat whipping cream until of medium consistency (piles softly). Add sugar, cottage cheese, coconut, and vanilla extract; beat vigorously until well blended.
3. Pour mixture into refrigerator trays and freeze until firm, about 2 hrs.
4. Arrange pears, cut-side up, in a shallow baking dish. Pour a mixture of the brown sugar, hot water, maple sirup, and orange peel over and around pears.
5. Bake at 400°F about 50 min., or until just tender. Baste occasionally with sauce.
6. To serve, top pear-halves with squares of the frozen cheese mixture. Pour a small amount of the sirup over each.

6 servings

SUNDAY-NIGHT SUPPER

Mrs. E. Jeff Barnette
Santa Rosa, Calif.

Lovers of pizza and other miraculously seasoned foods will rave—at any time—about this Sunday-Night Supper.

TO PREPARE: 50 MIN. TO BAKE: 20 MIN.

- 2 tablespoons butter or margarine
- 1 cup chopped onion
- 1 lb. ground beef
- ¼ cup tomato sauce or 2 fresh tomatoes, peeled and coarsely chopped
- 3 tablespoons chopped parsley
- 1 teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon oregano
- ¼ teaspoon Worcestershire sauce
- 1 small clove garlic, crushed in a garlic press or minced
- 1 egg, slightly beaten
- ½ cup milk
- 2 cups biscuit mix
- 1 cup (about 4 oz.) grated sharp Cheddar cheese
- 2 tablespoons butter or margarine, melted
- 2 tablespoons flour
- 1 cup condensed beef consommé
- 1 4-oz. can sliced mushrooms

1. Heat 2 tablespoons butter in a heavy skillet. Add the onion and cook until transparent, occasionally moving and turning with a spoon. Set aside one-half of the cooked onion.
2. Add the ground beef to the skillet and break into pieces with a spoon. Stir in the tomato sauce, parsley, salt, pepper, oregano, Worcestershire sauce, and garlic. Stirring occasionally, simmer until meat is cooked and mixture is well blended. With a slotted spoon, transfer meat mixture to a bowl; set skillet aside. Add the beaten egg gradually to meat, mixing well after each addition. Set aside.
3. Add milk to biscuit mix and stir with a fork until dry ingredients are moistened. Mix in the reserved onion and ½ cup grated cheese.
4. On a lightly floured surface, roll dough into a 14x6-in. rectangle. Place on a greased baking sheet. Spread the meat filling lengthwise along center of dough. Bring up edges of dough to partly cover filling. Sprinkle top with remaining ½ cup grated cheese and drizzle with melted butter.
5. Bake at 400°F 20 min., or until golden brown.
6. Add the flour to the skillet, and cook until flour is lightly browned, stirring constantly. Add the consommé gradually, stirring until mixture is smooth. Stir in the mushrooms with liquid. Stirring constantly, cook until mixture thickens, about 5 min.
7. Cut biscuit roll into serving-size pieces and spoon sauce over each serving.

About 6 servings

Family Weekly Cookbook

MELANIE DE PROFT, Food Editor

VIENNESE DESSERT

Mrs. J. C. Thomas Rogers
Urbana, Ill.

Here is the ever-popular flavor and richness of chocolate in a wondrous European "import."

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

- 4 oz. (4 sq.) unsweetened chocolate
- 3 oz. (3 sq.) semisweet chocolate
- 1 cup butter
- 1½ teaspoons vanilla extract
- 1 cup sugar
- 8 egg yolks, well beaten (until thick and lemon-colored)
- 5 egg whites
- ¼ teaspoon salt
- 3 tablespoons flour

1. Lightly grease bottom only of one 9-in. round layer-cake pan with removable bottom.
2. Melt unsweetened and semisweet chocolate in top of double boiler over hot water.
3. Cream butter with vanilla extract until butter is softened. Add sugar gradually, creaming until fluffy after each addition.
4. Add egg yolks in thirds, beating thoroughly after each addition. Add melted chocolate gradually, beating constantly.
5. Using clean beater, beat egg whites with salt until frothy. Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Spread egg whites over batter and gently fold together.
6. Remove 2 cups batter and reserve for topping. Fold flour into remaining batter and turn into the prepared pan.
7. Bake at 325°F about 30 min., or until cake tester or wooden pick comes out clean when inserted in the center.
8. Remove from oven to cooling rack. Cool about 15 min. and remove from pan. When cooled, spread with reserved batter and sprinkle with grated chocolate.

About 8 servings

Note: If served immediately upon cooling, the base of this dessert has a consistency comparable to a rich steamed pudding. If refrigerated, both base and topping have the textural quality of a rich refrigerator dessert.

MACAROON TORTE SURPRISE

Marcia H. Graham
Boise, Ida.

Cracker crumbs are the unusual base for one of the most delectable desserts ever tested in our FAMILY WEEKLY kitchens.

TO PREPARE: 30 MIN. TO CHILL: 24 HRS. TO BAKE: 35 MIN.

- 1½ cups finely chopped walnuts
- 30 2-in. saline crackers, crushed (about 1½ cups crumbs)
- ½ cup finely chopped maraschino cherries, well drained
- ½ cup chopped pecans
- 2 cups sugar
- 2 teaspoons baking powder
- 6 egg whites
- 4 teaspoons almond extract
- ¼ cup cold water
- 1 teaspoon unflavored gelatin
- ¼ cup boiling water
- 1 cup chilled whipping cream
- 1 teaspoon almond extract

1. Grease bottoms only of three 8-in. round layer-cake pans. Set aside.
2. Torte Layers—Mix sugar with baking powder.
3. Beat egg whites until frothy. Add sugar mixture gradually, beating well after each addition. Continue beating until stiff peaks are formed and egg whites do not slide when bowl is partially inverted. Fold in the 4 teaspoons almond extract, walnuts, and cracker crumbs.
4. Turn 1 cup of batter into one prepared pan. Divide remaining batter between other two pans.
5. Bake at 325°F about 35 min., or until lightly browned. (Remove pan containing 1 cup batter from the oven after 25 min.)
6. Remove from oven to cooling racks. Cool and remove from pans. Crumble thin torte layer into fine pieces and reserve for filling.
7. Filling—Chill a bowl and rotary beater.
8. Pour ¼ cup cold water into a small cup or custard cup. Sprinkle gelatin evenly over water. Let stand about 5 min. to soften.
9. Add gelatin to boiling water and stir until gelatin is completely dissolved. Chill until slightly thicker than consistency of thick, unbeaten egg white.
10. Using chilled bowl and beater, beat whipping cream until of medium consistency (piles softly). Fold whipped cream into gelatin mixture until just blended. Fold in the cherries, pecans, torte crumbs, and almond extract.
11. Spread one-half of the filling between the torte layers and remaining half over top. Chill 24 hrs.
12. When ready to serve, frost sides and top of torte with sweetened whipped cream and decorate with maraschino cherries. About 10 to 12 servings

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