

# DISHES WITH AN Emphasis on Femininity

Be it for luncheon, tea,

or a dessert party, treat the girls to something just a bit different.

They'll be delighted with these appealingly delicate foods.

## MOCHA-CARAMEL BAVARIAN

TO PREPARE: 35 MIN. TO CHILL: 2-3 HRS.

- 1 cup undiluted evaporated milk
- 1 cup sugar
- ¾ cup boiling water
- ¼ cup cold coffee beverage, double-strength (dissolve ¼ teaspoon instant coffee in ¼ cup hot water)
- 1 tablespoon (1 env.) unflavored gelatin
- ½ teaspoon vanilla extract
- ½ teaspoon salt

1. Pour evaporated milk into a refrigerator tray; chill until icy cold. Chill a bowl and rotary beater.
2. Melt the sugar in a heavy, light-colored skillet over low heat (it is difficult to see the color of sirup in a dark skillet). With back of wooden spoon, gently move sugar toward center of skillet until completely melted. Heat until golden brown in color (lighter than for a burnt-sugar sirup). Remove from heat and, stirring constantly, add the boiling water, a very small amount at a time. Return to low heat and continue stirring until bubbles are the size of dimes.
3. Meanwhile, pour the cold coffee beverage into a small bowl. Sprinkle the gelatin evenly over coffee. Let stand about 5 min. to soften.
4. Gradually add the cooked sirup (about ¾ cup) to the softened gelatin, stirring constantly. Continue stirring until gelatin is completely dissolved.
5. Stir the vanilla extract and salt into the gelatin mixture. Chill in refrigerator or over ice and water until it is slightly thicker than the consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
6. Lightly oil a 1-qt. mold with salad or cooking oil (not olive oil); set aside to drain.
7. When gelatin mixture is of desired consistency, using the chilled bowl and beater, beat the chilled evaporated milk until very stiff. Gently fold whipped evaporated milk into the gelatin mixture. Turn into the prepared mold and chill until firm, 2 to 3 hrs.
8. Unmold onto a chilled serving plate or spoon the dessert into chilled sherbet glasses. Garnish with chocolate curls made by pulling unsweetened chocolate across a shredder.

6 servings

## CHEESE-TOMATO SOUFFLÉ

TO PREPARE: 30 MIN. TO BAKE: 55 MIN.

- 1 cup plus 2 tablespoons milk
- 2¼ cups soft bread crumbs or cubes (about 4 slices slightly dry bread, crusts removed)
- 1 tablespoon butter
- ½ lb. sharp Cheddar cheese, shredded
- 3 medium-size tomatoes, canned or ripe fresh (drain canned tomatoes thoroughly; peel fresh tomatoes)
- 1½ tablespoons butter, melted
- 1 to 2 tablespoons minced onion
- ½ teaspoon salt
- ½ teaspoon black pepper
- 3 egg yolks, well beaten (until thick and lemon-colored)
- ½ teaspoon salt
- ¼ teaspoon cayenne pepper
- 3 egg whites

1. Lightly grease a 2-qt. casserole. Heat water for boiling water bath.\*
2. Put milk, 1 cup of the bread crumbs, and 1 tablespoon butter in top of a double boiler. Heat over simmering water. Add cheese and stir until cheese is melted.
3. Meanwhile, cut tomatoes into pieces; drain. Put into a bowl and toss with the 1¼ cups bread crumbs, melted butter, minced onion, ½ teaspoon salt, and black pepper. Spoon onto bottom of casserole. Set aside.
4. Pour cheese mixture gradually into beaten egg yolks, beating constantly. Blend in ½ teaspoon salt and the cayenne pepper.
5. Using clean beater, beat egg whites until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Spread over cheese mixture and gently fold together. Turn into casserole over tomato layer.
6. Bake in boiling water bath at 350°F about 55 min., or until a silver knife comes out clean when inserted halfway between center and edge of soufflé. Remove from oven; let stand in water bath 5 min. Garnish each plate with marinated asparagus spears, carrot curls, and ripe olives.

6 to 8 servings

\* For Boiling Water Bath—Set a deep pan on oven rack and place the casserole in the pan. Pour boiling water into pan to level of mixture in casserole.



Chilled Strawberry Soup

## CHILLED STRAWBERRY SOUP

An elegant beginning to a luncheon.

TO PREPARE: 25 MIN. TO CHILL: 4-5 HRS.

- 1 qt. fresh strawberries, rinsed, drained, and hulled
- 2 teaspoons lemon juice
- ½ cup sugar
- 2 teaspoons cornstarch
- Few grains salt
- ¾ cup cold water

1. Put berries and lemon juice into blender container. Cover and blend thoroughly. Set aside.
2. Combine sugar, cornstarch, and salt in a saucepan. Blend in the cold water. Bring to boiling and cook 1 to 2 min., or until transparent.
3. Remove from heat and add to the strawberry puree; cover and blend thoroughly. Chill. Garnish with sliced strawberries and mint leaves.

About 3½ cups

## FRESH STRAWBERRY PUNCH

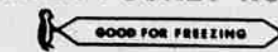
Double recipe for Chilled Strawberry Soup. Just before serving, pour cold mixture into a chilled punch bowl. Stir in contents of a chilled 12-oz. bottle sparkling white grape juice, and ½ cup grenadine sirup. Float a decorative ice block in the punch. Serve with an assortment of cookies.

About 2½ qt. punch



A \$10 PRIZE-WINNING RECIPE  
from a FAMILY WEEKLY reader  
Mrs. Arthur Hawkins, Olustee, Okla.

## CORN POCKET ROLLS



TO PREPARE: 25 MIN. TO BAKE: 12 MIN.

- 1½ cups sifted flour
- 2 tablespoons sugar
- 2½ teaspoons baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt
- ½ cup yellow corn meal
- 1 egg, well beaten
- ¾ cup thick sour cream
- Melted butter

1. Sift together into a bowl the flour, sugar, baking powder, baking soda, and salt. Mix in the corn meal. Make a well in center.
2. Combine beaten egg and sour cream; add to the dry ingredients at one time and blend well.
3. Turn dough out onto a lightly floured surface and roll about ¼ in. thick. Brush dough with melted butter and cut with a lightly floured 2½-in. round cutter. Using the handle of a wooden spoon, make a slightly off-center crease on each round of dough. Fold top (smaller half) over bottom. Press edges together at each end of crease. Place rolls about 1 in. apart on lightly greased baking sheets.
4. Bake at 425°F about 12 min., or until light golden brown.

About 2 doz.

ONCE AGAIN KRAFT HAS MADE AN IMPORTANT IMPROVEMENT IN MARGARINE FLAVOR!

# SWEET CHILLED PARKAY

It's delicious! Kraft's special recipe gives Sweet Chilled Parkay a flavor that's appetizingly sweet. And chilling the margarine before it is molded and wrapped helps keep this flavor at the peak of freshness. You'll really relish the taste of Sweet Chilled Parkay. Why wait! Start enjoying this finer margarine today! You'll like the smooth way it spreads even when ice cold.

