

Dinner for

8

The secret of successful entertaining is to enjoy your own party. Be free to visit with your guests. Good food can seem to appear as if by magic, but you may be sure it does not just "happen." If the hostess has planned carefully, her menu is one that requires a minimum of attention after the guests arrive. The recipes on these pages suggest such a menu to help you enjoy your own party.



BLENDER GREEN PEA-MUSHROOM SOUP

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TO PREPARE: 10 MIN.

- 1 10½- to 11-oz. can (about 1¼ cups) condensed green pea soup
- 1 cup water
- ½ teaspoon seasoned salt
- ¼ teaspoon ground nutmeg
- 3 sprigs parsley
- 1 medium-size onion, cut in pieces
- 1 10½- to 11-oz. can (about 1¼ cups) condensed cream of mushroom soup
- 1¼ cups milk

1. Put into a blender container the green pea soup, water, seasoned salt, nutmeg, parsley and onion. Cover and blend until contents are thoroughly mixed; use rubber spatula to scrape down sides of container so ingredients will become evenly blended.

2. Mix together in a saucepan the cream of mushroom soup and milk. Add contents of blender container and mix thoroughly. Bring to boiling, stirring occasionally. Serve hot.

About 8 servings

EGG SAUCE

TO PREPARE: 20 MIN.

- 2 egg yolks
- 3 tablespoons butter
- 1½ tablespoons flour
- 1 teaspoon dry mustard
- ½ teaspoon salt
- 1 cup cream
- 1 cup lobster stock (see Cooked Rock-Lobster Tails)
- 1½ teaspoons lemon juice

1. Combine all ingredients except lemon juice in the top of a double boiler. Set over simmering water and beat with rotary beater until mixture thickens, 10 to 12 min.

2. Remove from heat and stir in lemon juice. Serve hot.

About 2 cups sauce

MOCHA-COCOA WHIPPED CREAM

TO PREPARE: 15 MIN.

TO CHILL: 2 HRS.

- ½ cup sugar
- 5 tablespoons Dutch process cocoa
- 1 tablespoon instant coffee
- ¼ teaspoon salt
- 1½ cups chilled whipping cream
- 2 teaspoons vanilla extract

1. Mix all ingredients together in a bowl in order listed. Chill 2 hrs. or longer. Chill a rotary beater.

2. Beat chilled mixture with chilled rotary beater until cream stands in peaks when beater is slowly lifted upright.

3. To serve, slice and frost pound cake as suggested in Spicy Apricot Refrigerator Cake. Garnish with unsweetened chocolate curls.

About 2¼ cups

TANGY SALAD DRESSING

TO PREPARE: 5 MIN.

- ½ cup olive oil
- ¼ cup wine vinegar
- 1 teaspoon paprika
- ½ teaspoon salt
- ½ teaspoon dry mustard
- Dash of marjoram
- 1 teaspoon Angostura aromatic bitters
- 1 clove garlic, cut in half

1. Combine all ingredients in a screw-top jar. Cover tightly and shake vigorously. Chill thoroughly in refrigerator.

2. When ready to serve, remove garlic. Shake dressing well before using.

About ¾ cup dressing

COOKED ROCK-LOBSTER TAILS

TO PREPARE: 15 MIN.

TO COOK: 10 MIN.

- 8 (4 10½-oz. pkgs.) frozen South African rock-lobster tails
- 2 qts. cold water
- 1 tablespoon salt

1. Put frozen rock-lobster tails in a sauce pot containing the cold water. Sprinkle the salt over the water. Cover and bring to boiling, about 10 min. Remove from heat and drain immediately, reserving 1 cup of stock for sauce.

2. Using scissors or a sharp knife, cut through membrane on underside of each tail. Insert fingers under meat and carefully ease away from shell in one piece. Keep tails warm until serving time in the top of a double boiler over hot water.

3. Just before serving, arrange rock-lobster tails on a platter. Serve with Egg Sauce.

8 servings

SPICY APRICOT REFRIGERATOR CAKE

TO PREPARE: 15 MIN.

TO CHILL: 4 HRS.

- 1 pound cake (your favorite recipe or a prepared mix)
- 1 4½-oz. jar (about ½ cup) strained applesauce and apricots
- 3 tablespoons molasses
- 2 tablespoons sugar
- Few grains salt
- 1 teaspoon grated lemon peel
- ½ teaspoon ground nutmeg
- 1 cup chilled whipping cream, whipped

1. Slice pound cake in three horizontal layers. Place on a serving plate.

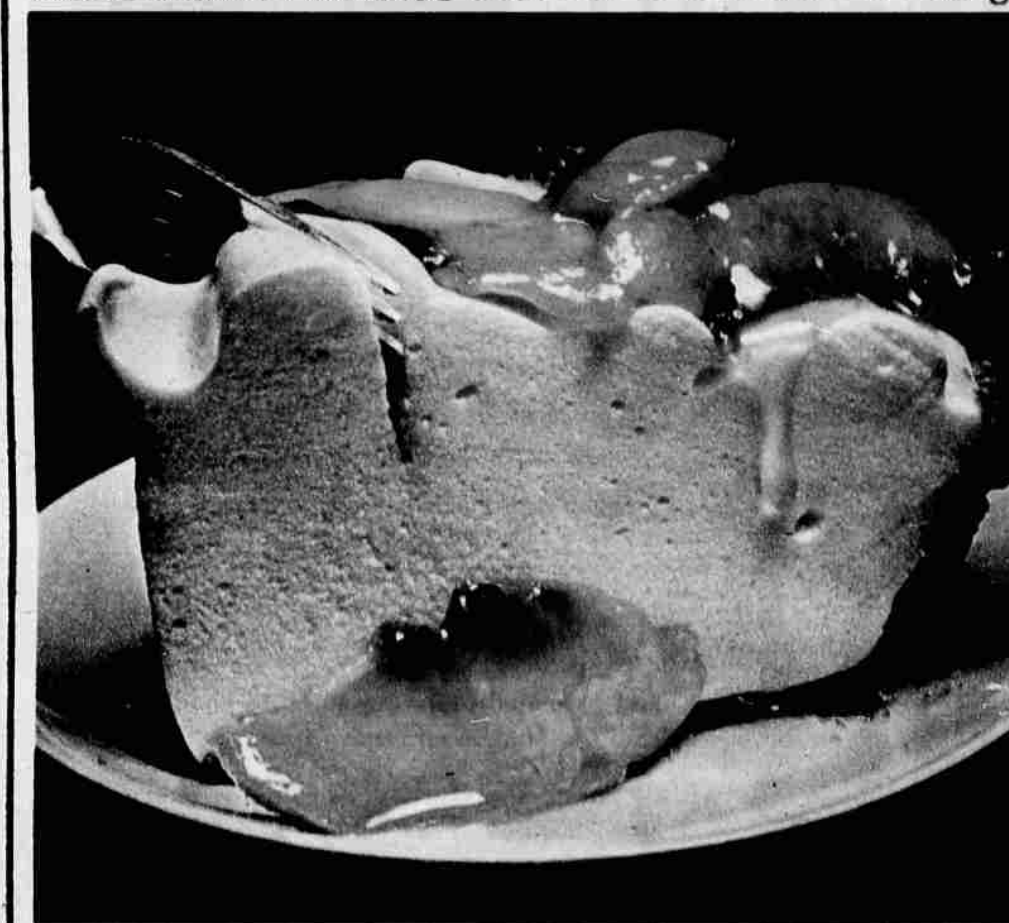
2. Blend together the fruit, molasses, sugar, salt, lemon peel and nutmeg. Fold in the whipped cream.

3. Spread some of the whipped cream mixture generously on each cake layer, placing one layer on top of another. Frost sides and top. Garnish with apricot halves. Chill thoroughly, about 4 hrs.

About 8 servings

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Strawberry-Melon Puff. Drop light, fluffy Jell-O Strawberry Chiffon by half-cupfuls onto waxed paper on cookie sheet. With a spoon, shape into four-inch nests. Chill until set. Fill centers with melon balls. Try Chocolate Chiffon, too!



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From left to right: Blender Green Pea-Mushroom Soup, Cooked Rock-Lobster Tails with Egg Sauce, Tangy Salad Dressing with a tossed green salad, and Spicy Apricot Refrigerator Cake.