

handsome buffet
welcomes

1960

This bell-ringing buffet menu
will chime in the New Year with elegance, ease, and
good taste. **HAPPY NEW YEAR ONE AND ALL!**

Family Weekly Cookbook MELANIE DE PROFT, Food Editor

GLAZES FOR HAM

Slice canned ham and tie into original shape with cord. (This may be done by meat dealer.) Roast according to directions on can. About 45 min. before ham is done, spread glaze over ham. Return to oven and continue roasting, basting frequently with pan drippings. Remove cord before serving. Whole slender carrots or carrot pieces cooked and served with parsley butter is a harmonious vegetable accompaniment for the buffet ham.

For Cider Glaze—Blend together $\frac{3}{4}$ cup firmly packed brown sugar, 2 tablespoons maple sirup, and $\frac{1}{2}$ teaspoon dry mustard. Spread glaze over ham. Occasionally baste ham with about $\frac{3}{4}$ cup apple cider.

For Apricot Glaze—Blend together $\frac{3}{4}$ cup apricot jam, $\frac{1}{4}$ cup honey, and 2 tablespoons lemon juice or cider vinegar. Spread glaze over ham.

EGGS STUFFED WITH CHICKEN LIVER PASTE

TO PREPARE: 35 MIN.

- $\frac{1}{4}$ lb. chicken livers
- 5 hard-cooked eggs
- 4 slices bacon, panbroiled and crumbled
- 1 tablespoon chopped parsley
- $1\frac{1}{2}$ teaspoons minced chives
- $\frac{1}{2}$ teaspoon onion salt
- $\frac{1}{4}$ teaspoon tarragon leaves, crushed
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- Few grains cayenne pepper
- $1\frac{1}{2}$ to 2 tablespoons mayonnaise

1. Rinse chicken livers with cold water and drain on absorbent paper. Put livers into a saucepan and add enough hot water to barely cover. Cover saucepan and simmer 10 to 15 min., or until livers are tender when pierced with a fork. Drain and set aside to cool. Force chicken livers through a sieve or food mill.

2. Cut each hard-cooked egg into halves. Remove egg yolks to a bowl and mash with a fork. Mix into egg yolks the liver, crumbled bacon, and a mixture of the parsley, chives, onion salt, tarragon, salt, pepper, and cayenne pepper. Stir in mayonnaise, moistening to a thick, paste-like consistency. Fill egg whites with mixture. Sprinkle with paprika. Chill thoroughly. To serve, cut into halves and impale on wooden pick.

20 appetizers

CAKE À LA MODE

For a delicious serve-yourself-style dessert, serve your favorite chiffon or sponge cake with ice cream and a choice of Creamy Orange-Custard Sauce or Coconut-Praline Sauce.

COCONUT-PRALINE SAUCE

TO PREPARE: 20 MIN.

- $\frac{1}{2}$ cup butter or margarine
- 1 cup flaked coconut
- $\frac{1}{2}$ cup firmly packed brown sugar
- 2 tablespoons dark corn sirup
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ cup undiluted evaporated milk
- $\frac{1}{2}$ teaspoon vanilla extract

1. Heat butter in a saucepan over low heat. Add coconut and stir frequently until golden brown. With slotted spoon, remove coconut.

2. Add brown sugar, corn sirup, and salt to butter in saucepan. Cook over low heat, stirring constantly, until mixture bubbles vigorously.

3. Remove from heat. Add evaporated milk gradually, stirring constantly. Return to heat and stir constantly until thoroughly heated.

4. Remove from heat and stir in the coconut and vanilla extract. Serve warm or cold.

About 2 cups sauce

CREAMY ORANGE-CUSTARD SAUCE

TO PREPARE: 20 MIN.

- 2 cups milk or cream
- 4 egg yolks
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ cup frozen orange-juice concentrate, undiluted but slightly thawed
- 2 tablespoons butter or margarine
- $\frac{1}{2}$ teaspoon ground mace

1. Scald (just until a thin film appears) milk or cream in top of double boiler over simmering water.

2. Meanwhile, beat egg yolks slightly. Blend in the sugar and salt. Stirring constantly, add scalded milk gradually to egg-yolk mixture. Strain mixture into clean double-boiler top. Cook over simmering water, stirring constantly and rapidly until mixture coats a silver spoon.

3. Remove from heat. Cool slightly and blend in the orange juice, butter, and mace. Cover and set sauce aside to cool until lukewarm. Stir, then chill sauce in refrigerator.

About $2\frac{1}{2}$ cups sauce

SPICY PEACH BALLS

TO PREPARE: 30 MIN.

- 2 No. 2½ cans peach halves, drained (reserve $1\frac{1}{2}$ cups sirup)
- 1 cup firmly packed brown sugar
- $\frac{1}{2}$ cup wine vinegar
- 2 tablespoons grated orange peel
- 2 teaspoons whole cloves
- 1 teaspoon whole allspice
- 2 8-oz. pkgs. cream cheese, softened

1. Blend together in a saucepan the reserved peach sirup, sugar, vinegar, 2 tablespoons orange peel, cloves, and allspice. Heat until sugar is dissolved, stirring constantly. Bring to boiling and simmer 5 min. Add the peach halves and heat 5 min. longer. Remove from heat and allow peaches to stand in sirup several hours.

2. Drain peaches, reserving 2 tablespoons of the sirup. Blend cream cheese and reserved sirup together thoroughly.

3. Put peach halves together in pairs, using about 3 tablespoons filling for each two peaches. Chill and serve as a meat accompaniment or a salad.

6 to 8 servings

BRAUNSCHWEIGER CANAPÉS

TO PREPARE: 20 MIN.

- $\frac{1}{2}$ cup Braunschweiger liver sausage
- 1 to 2 teaspoons grated onion
- Buttered toast rounds
- Caviar
- Sieved hard-cooked egg yolk

Beat liver sausage with a fork until soft. Mix in the grated onion. Spread mixture on toast rounds and garnish with caviar and sieved egg yolk.

About 1 doz. canapés

AVOCADO-SHRIMP DRESSING

The addition of shrimp is especially appealing to lovers of sea food. If serving appetizers, you may prefer to omit the shrimp in the salad.

TO PREPARE: 20 MIN.

- 1 cup sieved avocado (about 1 large avocado)
- 1 teaspoon lime juice
- $\frac{1}{2}$ cup mayonnaise
- 1 teaspoon grated onion
- $\frac{1}{2}$ teaspoon salt
- 2 drops Tabasco
- 1 cup cooked shrimp

Blend together the avocado, lime juice, mayonnaise, onion, salt, and Tabasco. Mix in the shrimp. (If desired, cut shrimp into smaller pieces.) Serve over lettuce wedges.

About 2 cups dressing