



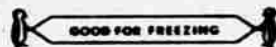
A suggestion of spice and lemon adds a most delightful touch to this Peachy Deep-Dish Dessert.

FAMILY WEEKLY COOKBOOK

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PEACHY DEEP-DISH DESSERT



TO PREPARE: 25 MIN.

TO BAKE: 40 MIN.

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| 2 1-lb., 13-oz. cans peach slices, drained (reserve 1 cup sirup) | ¼ teaspoon salt |
| ½ cup firmly packed brown sugar | ½ cup orange juice |
| ¼ cup quick-cooking tapioca | 1 teaspoon grated lemon peel |
| ½ teaspoon ground mace | 1 tablespoon butter |
| | Pastry for 1-crust pie (your favorite recipe or a prepared mix) |

1. Combine brown sugar, tapioca, mace, and salt in a bowl. Add the reserved peach sirup, orange juice, lemon peel, and peaches; lightly mix together. Turn into a shallow 1½-qt. baking dish. Dot with butter. Let stand 15 min.

2. Meanwhile, roll pastry about ¼ in. thick. Cut several 2-in. slits near center. Moisten rim of baking dish with cold water. Loosen one-half of pastry with spatula and fold over other half. Lift pastry gently and place over mixture in dish; unfold. Be sure slits are open. Trim pastry so it extends about ½ in. over rim, fold under at edge, and press edges to seal. Flute edge or press with a fork.

3. Bake at 425°F about 40 min., or until sirup boils with heavy bubbles that do not burst. Serve warm with cream.

About 8 servings

LEMON-OLIVE MEAT BALLS

TO PREPARE: 20 MIN.

TO BAKE: 40 MIN.

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| 1 lb. ground beef | ¼ green pepper, finely chopped |
| 3 tablespoons lemon juice | 1 cup (about 1 slice) soft bread crumbs |
| 1 teaspoon salt | ½ cup milk |
| 4 oz. sharp Cheddar cheese, grated | 1 egg, beaten |
| 12 pimiento-stuffed olives, finely chopped | 12 slices bacon, partially cooked |

1. Mix ground beef with lemon juice and salt. Add the cheese, olives, green pepper, bread crumbs, milk, and egg; mix lightly together.

2. Lightly shape into 12 balls. Wrap a bacon slice around each ball and fasten with wooden pick. Arrange meat balls in baking dish.

3. Bake at 350°F 40 min.

4 servings

GREEN BEANS WITH MAYONNAISE SAUCE

CONVENIENCE  FOOD RECIPE

TO PREPARE: 15 MIN.

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| 2 10-oz. pkgs. frozen cut green beans | 2 tablespoons shredded Parmesan cheese |
| ½ cup mayonnaise | 1 teaspoon celery seed |
| | ½ to ¼ teaspoon curry powder |

1. Cook green beans according to directions on package. Drain if necessary.

2. Blend remaining ingredients together. Toss with hot cooked beans. Serve immediately.

6 to 8 servings

LEMON-PEANUT SH

CONVENIENCE  FOOD REC

TO PREPARE: 5 MIN.

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|-------------|-------------------------------|
| 1 cup milk | 1 5-oz. sherbet |
| 1 cup water | ¼ cup coarsely chopped salted |

1. Using the milk and water, prepare sherbet according to directions on package. Pour into a shallow dish and freeze until firm.

2. Remove sherbet to a bowl and break into pieces with a spoon or fork. Beat with rotary beater but not melted. Stir in the salted peanuts and freeze until firm.

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CELESTIAL GOLDEN

CONVENIENCE  FOOD REC

TO PREPARE: 25 MIN.

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| 2 pkgs. orange-flavored gelatin | 1 6-oz. juice of orange |
| 2 cups very hot water | 1 thawed 6-oz. can mandarin oranges, drained (reserve sirup) |
| 1 11-oz. can mandarin oranges, drained (reserve sirup) | 1 cup ginger ale |

1. Put gelatin into a bowl. Blend in hot water until gelatin is completely dissolved. Stir in orange-juice concentrate, and ginger ale. Chill in refrigerator or over ice and water until gelatin is thicker than consistency of thick, unchilled in refrigerator, stir occasionally and water, stir frequently.