

Crown Roast of Lamb, a cut of meat especially prepared by the meat dealer, is a regal and dramatic Easter entree served with Minted Corn-Bread Stuffing.

### Crown Roast of Lamb with Minted Corn-Bread Stuffing

TO PREPARE: 30 MIN. TO ROAST: ABOUT 3 HRS.

4 cups corn-bread or corn-muffin crumbs	1/2 teaspoon salt
2 eggs, slightly beaten	1/2 teaspoon black pepper
1/2 cup milk	1 1/2 teaspoons crushed dried mint
1/2 cup chopped parsley	1 5- to 6-lb. crown roast of lamb

- Combine corn-bread crumbs, eggs, milk, parsley, salt, pepper, and mint; lightly toss together.
- Place lamb, rib ends up, on a rack in a roasting pan. Fill with stuffing mixture.
- Roast at 300° F. 30 to 35 min. per lb., or until meat thermometer registers 175° F.-180° F. Garnish with spiced fruits.

About 6 servings

a small amount of boiling salted water about 10 min., or until just tender.

2. Cook cauliflower and green beans according to directions on packages.

3. To serve, arrange vegetables in a serving dish. Season with additional salt, if desired. Sprinkle almonds over top. Pour a mixture of the butter, lemon juice, and rosemary over vegetables.

About 8 servings

### Broccoli Parmesan

TO PREPARE: 20 MIN.

2 10-oz. pkgs. frozen broccoli spears	1/2 teaspoon marjoram
2 tablespoons butter or margarine	1 1/2 cups milk
1 tablespoon minced onion	1 chicken bouillon cube
2 tablespoons flour	1/2 cup shredded Parmesan cheese
1/2 teaspoon salt	2 tablespoons shredded Parmesan cheese
Few grains black pepper	1/2 cup cheese
1/2 teaspoon dry mustard	1/2 cup Paprika

1. Cook broccoli according to directions on package. Drain.

2. Meanwhile, heat butter in a saucepan. Add onion and cook until onion is soft. Blend in a mixture of the flour, salt, pepper, mustard, and marjoram. Heat until mixture bubbles, stirring constantly. Remove from heat. Add milk gradually, stirring constantly.

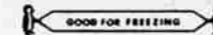
3. Return to heat and add bouillon cube. Bring rapidly to boiling and continue stirring. Cook 1 to 2 min. longer. Remove from heat. Add the 1/2 cup cheese and stir until melted.

4. Arrange cooked broccoli on a heat-resistant platter or in a shallow baking dish. Pour sauce over broccoli and sprinkle with the remaining 2 tablespoons cheese and with paprika.

5. Broil about 3 in. from source of heat until cheese is melted and mixture is bubbly, about 4 min.

About 6 servings

### Cauliflower Supreme



TO PREPARE: 30 MIN.

2 10-oz. pkgs. frozen cauliflower	1/2 cup flour
1/2 cup butter	1 teaspoon salt
1/2 lb. fresh mushrooms, sliced lengthwise through stems and caps	2 cups milk
	6 slices process pimiento cheese
	1/2 cup Paprika

1. Cook cauliflower according to directions on package. Drain.

2. Meanwhile, heat butter in a skillet. Add mushrooms and cook until lightly browned, occasionally moving and turning with a spoon. Remove from heat. With slotted spoon, remove mushrooms, allowing fat to drain back into skillet; set mushrooms aside.

3. Blend flour and salt into butter in skillet. Heat until mixture bubbles, stirring constantly. Remove from heat. Add milk gradually, stirring constantly. Continue stirring and bring rapidly to boiling. Cook 1 to 2 min. longer.

4. Arrange one-half of the cauliflowerrets over bottom of lightly greased 1 1/2-qt. casserole. Cover with one-half of the sauce and 3 slices of the cheese. Repeat layers. Sprinkle top with paprika.

5. Heat in a 350° F. oven about 15 min., or until cheese is melted and mixture is bubbly.

6 to 8 servings

# EASTER JOY...

### Swiss Noodle Ring

This hot ring mold will grace your buffet table and perfectly complement a platter of succulent ham slices. Either a fresh fruit or tossed green salad will be a refreshing accompaniment.

TO PREPARE: 20 MIN.

1 cup (about 2 1/2 oz.) medium noodles	1/2 teaspoon paprika
3 tablespoons butter or margarine	1 1/2 cups milk
3 tablespoons flour	6 oz. Swiss cheese, cut in pieces
1/2 teaspoon salt	2 eggs, well beaten

1. Butter a 1 1/2-qt. ring mold. Heat water for boiling water bath.\*

2. Cook noodles according to directions on package. Drain and rinse. Spoon noodles into mold.

3. Melt butter in a saucepan. Blend in flour, salt, and paprika. Heat until mixture bubbles, stirring constantly. Remove from heat. Add milk gradually, stirring until blended. Bring rapidly to boiling, stirring constantly; cook 1 to 2 min. longer. Cool slightly; add cheese all at one time and stir rapidly until cheese is melted.

4. Reserve one-half of the sauce to use later. Add beaten eggs gradually to remaining sauce, blending well. Pour over noodles.

5. Bake in boiling water bath at 350° F. about 40 min., or until mixture is set.

6. Unmold onto a large platter and pour remaining cheese sauce over mold.

About 8 servings

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

### Vegetables Amandine

TO PREPARE: 20 MIN.

6 medium-size carrots	6 tablespoons butter, melted
1 10-oz. pkg. frozen cauliflower	1/2 teaspoon lemon juice
1 10-oz. pkg. frozen cut green beans	1/2 teaspoon crushed rosemary leaves
1/2 cup blanched almonds, sliced and toasted	

1. Wash, pare or scrape, and cut carrots crosswise into 1/4-in. slices. Cook carrots covered in

### Family Weekly Cookbook

MELANIE DE PROFT, Food Editor

A \$10 PRIZE-WINNING RECIPE FROM A FAMILY WEEKLY READER  
Alberta Austin/University, Ala.

### Fried Chicken Easter

CONVENIENCE FOOD RECIPE

TO PREPARE: 20 MIN.

4 lbs. chicken pieces (use breasts and legs)	1/4 teaspoon dry mustard
3 tablespoons butter	1/4 teaspoon ground mace
2 tablespoons flour	1/4 teaspoon ground cardamom
1 cup condensed chicken consommé	1/4 teaspoon ground ginger
1 1-lb. can fruit cocktail	1/4 teaspoon Accent
1/2 teaspoon turmeric	4 shreds saffron

TO COOK: 30 MIN.

1. Rinse chicken pieces and pat dry with absorbent paper.

2. Heat butter in a large heavy skillet. Add the chicken pieces, skin side down, and turn as necessary to brown evenly. When browned, remove chicken and keep warm.

3. Blend flour into drippings in skillet. Heat until mixture bubbles, stirring constantly. Add chicken consommé gradually, stirring constantly. Continue stirring and bring rapidly to boiling. Cook 1 to 2 min. longer.

4. Mix in the fruit cocktail and a mixture of the remaining ingredients. Return chicken to skillet. Cover; simmer about 30 min., or until chicken is tender. Serve with fluffy cooked rice.

About 8 servings

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