

Planning ahead

the Key to Dining Perfection

Here's the meal designed to keep last-minute details to a minimum and variety with flavor to a maximum

Family Weekly Cookbook / MELANIE DE PROFT, Food Editor

Cherry-Pickle Chunks

TO PREPARE: 20 MIN.

- 1 1-qt. jar dill pickles (about 12), drained
- Maraschino cherries, well drained (about 36 small)
- 2 cups sugar
- ½ cup white vinegar
- ¼ cup water
- 1 stick cinnamon, crushed
- 1 teaspoon whole cloves
- 1 teaspoon mixed pickling spices
- 2 bay leaves

1. Cut pickles crosswise into 1-in. thick slices. Using a corer, remove center from each piece of pickle. Insert a maraschino cherry into each. Put pickle chunks into a shallow dish. Set aside.

2. Mix remaining ingredients together in a saucepan. Bring to boiling; simmer 5 min. Pour the spice mixture through a sieve over the pickles. Cover and set in refrigerator for 1 week before serving.

1 qt. pickles

Herb-Buttered Crusty Rolls

TO PREPARE: 10 MIN.

TO HEAT: 15 MIN.

- 2 teaspoons lemon juice
- 1 teaspoon prepared mustard
- ½ teaspoon Worcestershire sauce
- 1 teaspoon sweet basil
- ½ teaspoon garlic salt
- 1 cup softened butter
- 12 hard rolls, each about 5 in. long

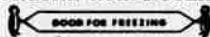
1. Blend first five ingredients with the softened butter.

2. Slice rolls twice diagonally almost to bottom. Generously spread each cut edge with the herb-butter mixture. Place each roll on piece of heavy aluminum foil and bring sides of foil up around each roll.

3. Heat in a 360° F oven about 15 min., or until rolls are thoroughly heated.

12 rolls

Lime Alaska with Pecan Crust



TO PREPARE: 35 MIN.

(allow about 4 hrs. for freezing)

- 2 eggs
- ½ cup sugar
- ½ cup light corn sirup
- ½ cups milk
- ½ cup cream
- 1 teaspoon grated lime peel
- ½ cup lime juice
- ¼ cups pecans, finely ground
- ¼ cup sugar
- ¼ cup butter, softened
- 2 egg whites
- ¼ cup sugar

1. Beat together the eggs and ½ cup sugar. Blend in the corn sirup, milk, cream, lime peel, and lime juice. Pour into refrigerator trays. Freeze until mushy in consistency.

2. When mixture is mushy in consistency, turn into a bowl and beat until smooth but not melted. Return to trays and freeze until firm.

3. Mix together in a bowl the pecans and ¼ cup sugar. Cut in butter with a pastry blender or two knives. Turn mixture into a 9-in. pie pan. Press firmly against sides and bottom of pan. Bake at 375° F 5 min. Cool; chill.

4. Spoon frozen lime mixture into pecan crust, spreading evenly. Freeze until firm.

5. When ready to serve, beat egg whites until frothy. Add ¼ cup sugar gradually, beating well after each addition. Continue beating until stiff peaks are formed and egg whites do not slide when bowl is partially inverted. Quickly pile meringue over pie, being careful to completely seal meringue to edge of crust. With spoon, swirl meringue into an attractive design.

6. Set pan on a wooden board and place in a 500° F oven 1 to 2 min., or until meringue is lightly browned. Serve at once.

One 9-in. pie

Note: If desired, omit steps 5 and 6 for meringue and decorate top of frozen pie with salted pecan halves.

A \$10 PRIZE-WINNING RECIPE
from a FAMILY WEEKLY reader
Miss Irene E. Haring/Savanna, Ill.

Raspberry Salad Mold

This dessert-salad mold is a fine accompaniment to the ham-chicken casserole. Omit the Lime Alaska from the menu if this fruit mold is to be served.

TO PREPARE: 25 MIN.

TO CHILL: 3-4 HRS.

- 1 3-oz. pkg. raspberry-flavored gelatin
- 1½ cups very hot water
- 1 12-oz. pkg. frozen raspberries, partially thawed
- 1 9-oz. can crushed pineapple
- 1 large banana, peeled and sliced
- ½ cup chopped nuts

1. Empty gelatin into a bowl. Add hot water and stir until gelatin is completely dissolved. Add partially thawed raspberries and stir until berries are completely thawed and separated.

2. Chill in refrigerator or over ice and water until gelatin mixture is slightly thicker than consistency of thick, unbeaten egg white.

3. Meanwhile, lightly oil a 1-qt. mold with salad or cooking oil (not olive oil); drain.

4. When gelatin mixture is of desired consistency, stir in the pineapple, banana, and nuts. Turn into prepared mold and chill until firm.

5. Unmold onto chilled serving plate and serve with Sour Cream Dressing.

6 to 8 servings

For Sour Cream Dressing—Mix together in a bowl 1 cup thick sour cream, 1½ cups miniature marshmallows, and 1 tablespoon sugar. Add 3 tablespoons lemon juice gradually, beating until mixture is well blended. Store, covered, in refrigerator overnight.

Cucumbers in Blue Cheese Dressing

CONVENIENCE FOOD RECIPE

Prepare 1 pkg. Blue cheese salad dressing mix according to directions on package. Draw lines of a fork lengthwise over entire surface of 2 medium-size rinsed cucumbers. Cut into thin slices. Pour salad dressing over cucumber slices and toss gently to coat evenly. Chill thoroughly.

About 6 servings