

Summer Simplicity

Orange Candy Crisps

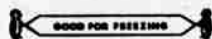
To Prepare: 30 min. To Bake: 10-12 min.

- ¼ cup sifted flour
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- ½ lb. (about 1¼ cups) jellied orange slices, cut in small pieces
- 3 tablespoons flour
- ¼ cup butter
- ½ teaspoon vanilla extract
- ¼ cup sugar
- ½ cup firmly packed brown sugar
- 1 egg, well beaten
- ½ cup uncooked rolled oats
- ½ cup coconut, flaky chopped

1. Sift first four ingredients together. Mix candy orange pieces and 3 tablespoons flour together. Set aside.
2. Cream butter and vanilla extract together until butter is softened. Add sugars gradually, creaming until fluffy after each addition. Add beaten egg gradually, beating thoroughly after each addition.
3. Mixing until well blended after each addition, add dry ingredients in halves to creamed mixture. Stir in the candy orange pieces, oats, and coconut.
4. Drop by teaspoonfuls about 2 in. apart onto greased cookie sheets.
5. Bake at 375° F. 10 to 12 min. Remove cookie sheets to cooling racks and let cool 3 min. before removing cookies to cooling racks.

About 7 doz. cookies

Graham Sensations



To Prepare: 20 min. To Bake: 20-30 min.

- 1¼ cups graham-cracker crumbs (about 16 graham crackers)
- ¼ cup sifted flour
- ¼ teaspoon salt
- 1 15-oz. can (1½ cups) sweetened condensed milk
- ½ teaspoon vanilla extract
- ½ teaspoon grated lemon peel
- ¼ cup coarsely chopped pecans
- ½ cup flaked coconut
- ½ cup semisweet chocolate pieces

1. Grease bottom and sides of a 13x9½x2-in. baking pan. Set aside.
2. Put graham-cracker crumbs into a bowl. Mix in the flour and salt. Make a well in center of dry ingredients. Add sweetened condensed milk, vanilla extract, and lemon peel and beat until well blended. Stir in nuts, coconut, and chocolate pieces. Turn into pan, spreading evenly into corners.
3. Bake at 325° F. 20 to 30 min., or until wooden pick inserted in center comes out clean. Remove pan to cooling rack. Cut into 2¼x1-in. bars while still warm.

About 4 doz. cookies

Spiced Cole Slaw

To Prepare: 20 min.

- ¼ cup cider vinegar
- 1½ tablespoons mixed pickling spices
- 1 tablespoon sugar
- ½ cup mayonnaise
- ¼ teaspoon thyme
- ½ teaspoon salt
- ½ teaspoon black pepper
- 3 cups chopped cabbage (about 1 lb.)

1. Mix together in a small saucepan the vinegar, pickling spices, and sugar. Bring to boiling and simmer 3 min.; strain mixture.
2. Blend together the mayonnaise, thyme, salt, and pepper. Stir in hot vinegar mixture. Pour over cabbage; toss lightly to coat evenly. Chill thoroughly.

About 8 servings

Kidney Bean Salad

To Prepare: 25 min.

- 1½ to 2 cups kidney beans, drained
- ½ cup chopped sweet pickle
- ½ cup chopped onion
- 4 hard-cooked eggs, sliced
- 3 tablespoons sweet pickle liquid
- ½ cup salad dressing
- 1 tablespoon sweet pickle liquid

Put beans, sweet pickle, onion, eggs, and 3 tablespoons pickle liquid into a bowl and toss lightly. Blend in a mixture of the salad dressing and 1 tablespoon pickle liquid; toss lightly to coat evenly. Chill until ready to serve.

4 to 6 servings

Garlic French Bread

To Prepare: 15 min.

- 1 loaf French bread
- 6 oz. cream cheese, softened
- 2 tablespoons milk
- 2 teaspoons garlic salt
- 1 tablespoon prepared horseradish

1. Cut bread on diagonal into 1½-in. slices almost through to bottom of loaf.

2. Blend remaining ingredients together thoroughly. Spread mixture on cut surfaces of bread. Wrap loaf in heavy aluminum foil.

3. Set on grill until bread is thoroughly heated, or heat in a 350° F. oven about 15 min. Serve hot.

1 loaf Garlic French Bread

Rock-Lobster Tails with Orange-Butter Sauce

To Prepare: 20 min.

- 1 6-oz. can frozen orange-juice concentrate, undiluted
- ¼ cup lemon juice
- ½ teaspoon dry mustard
- ½ teaspoon rosemary
- ½ teaspoon celery salt
- ½ teaspoon onion powder
- ½ teaspoon salt
- ½ teaspoon Angostura aromatic bitters
- ¼ cup butter
- 12 frozen South African rock-lobster tails (2 1½-lb. pkgs.)

1. For sauce, combine orange-juice concentrate, lemon juice, seasonings, and bitters in a saucepan. Heat slowly, stirring constantly, until mixture comes to a boil; boil 1 min. Put in tightly covered jar to carry. When ready to grill, melt butter in a small saucepan over fire. Add seasoned juice, stirring to blend thoroughly. Use to brush rock-lobster tails during grilling and serve remaining sauce for dipping.

2. Let frozen rock-lobster tails thaw gradually during the day. (An insulated bag is recommended for carrying.) When ready to cook, slit thin underside membrane down center and peel open. Insert tails on prongs of a barbecue stand or thread on long skewers. If laid flat on grill, grasp tail in both hands and bend backwards toward shell side to crack sharply in several places. This prevents curling during cooking. Place tails, shell side down, on grill about 4 in. from coals for 5 min. brushing occasionally with butter sauce. Turn tails and grill 5 min. longer, or until meat is opaque and creamy white. Serve with remaining sauce.

8 servings