

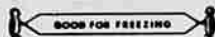


Refreshing Frozen Fruit-Mallow Salad is appropriately served as a salad or dessert.

IN STEP WITH TASTE...

When ladies meet for luncheon, they'll enjoy these easy-on-the-hostess contributions to the menu

Frozen Fruit-Mallow Salad



TO PREPARE: 20 MIN.

TO FREEZE: 4-5 HRS.

- 1 9-oz. can crushed pineapple
- 3 oz. cream cheese, softened
- 1 7-oz. bottle lemon-lime carbonated beverage
- 2 10-oz. pkgs. frozen sliced peaches, thawed, drained, and diced (about 2 cups, diced)
- 1 cup halved seedless grapes
- 1 cup chilled whipping cream
- 1½ cups miniature marshmallows

1. Blend crushed pineapple (including sirup) into the softened cream cheese. Stir in the carbonated beverage. Mix fruit into the cream-cheese mixture. Freeze until partially thickened.

2. Using a chilled bowl and beater, beat whipping cream until it is of medium consistency (piles softly). Fold whipped cream and marshmallows into the cream-cheese mixture. Turn into a 2-qt. refrigerator dish and freeze until firm. To serve, allow to soften slightly and cut into slices.

8 to 10 servings

Green Beans in Lemon Honey

TO PREPARE AND COOK: 25 MIN.

- 2 tablespoons butter or margarine
- 2 to 3 tablespoons honey
- 1 teaspoon cider vinegar
- ½ teaspoon salt
- ½ lemon, thinly sliced
- 1 unpared tart red apple, cored and diced
- 1 medium-size onion, coarsely chopped
- 1 teaspoon cornstarch
- 1 tablespoon water
- 2 cups cooked cut green beans

1. Mix the butter, honey, vinegar, salt, and lemon slices together in a heavy saucepan. Stirring constantly, bring to boiling and simmer about 5 min.

2. Stir in the apple and onion; cover and cook until the apple is almost tender, about 7 min.

3. Mix together the cornstarch and water; stir into apple mixture, bring to boiling and cook, stirring gently, about 3 min. Stir in the beans and heat thoroughly.

About 4 servings

Family Weekly Cookbook

MELANIE DE PROFT, Food Editor

Turkey Spoon Bread

For added flavor, serve with creamy mushroom sauce or leftover turkey gravy.

TO PREPARE: 30 MIN.

TO BAKE: 40 MIN.

- 3 cups chopped cooked turkey
- ¾ cup yellow corn meal
- 2 tablespoons flour
- 1 teaspoon salt
- 4 cups turkey broth, cooled*
- ¼ cup butter or margarine
- 4 egg yolks
- 4 egg whites

1. Mix together the corn meal, flour, and salt in a heavy saucepan. Stirring constantly, gradually add the broth and cook over medium heat until mixture comes to boiling. Continue cooking and stirring until mixture is thickened and smooth. Blend in the butter. Turn into a large bowl and set aside to cool.

2. Beat egg yolks until thick and lemon colored; stir into corn-meal mixture. Blend in the turkey.

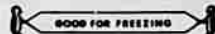
3. Using a clean beater, beat egg whites until rounded peaks are formed; gently fold into turkey mixture. Turn into greased 2-qt. shallow baking dish.

4. Bake at 375°F about 40 min., or until top is golden brown.

About 8 servings

*Four cups quick chicken broth may be substituted for turkey broth. To prepare, dissolve 4 chicken bouillon cubes in 4 cups hot water.

Swedish Almond Dainties



TO PREPARE: 25 MIN.

TO BAKE: 8 MIN.

(allow time for chilling dough)

- 1½ cups sifted flour
- ½ teaspoon salt
- ½ cup butter
- ¼ cup shortening
- 1 teaspoon vanilla extract
- ½ cup sugar
- 1 egg yolk
- Egg white, slightly beaten
- Chopped toasted almonds
- Toasted almond pieces

1. Sift together the flour and salt; set aside.

2. Cream together the butter, shortening, and extract until softened. Add the sugar gradually, creaming until fluffy after each addition. Add the egg yolk and beat thoroughly.

3. Blending only until smooth after each addition, add flour in thirds to creamed mixture. Chill dough thoroughly.

4. Shape dough into ¾-in. balls. Roll each ball in egg white and then in chopped almonds. Transfer balls to greased cookie sheets. Flatten each ball by pressing an almond piece onto top.

5. Bake at 375°F 8 min., or until very lightly browned.

About 4½ doz. cookies