



Crisp endive and fresh orange sections are combined in a refreshing salad to give harmonious color and flavor to taste-tempting enchiladas.

FROM THE GREAT SOUTHWEST...

Enchiladas, North American Style

Here's a zestfully seasoned, easily prepared meatless version of an old Mexican favorite.

TO PREPARE: 25 MIN. TO HEAT: 10 MIN.

- 12 tortillas (use your favorite recipe or canned tortillas)
- 3 cups (3 8-oz. cans) tomato sauce
- 1½ teaspoons chili powder
- 1 cup (about 4 oz.) shredded sharp Cheddar cheese
- 1 cup (about 4 oz.) shredded Brick cheese
- 1 cup chopped onion

1. Blend tomato sauce and chili powder together in a saucepan. Bring to boiling; simmer 5 min.
2. Mix shredded cheeses and onion together.
3. Prepare tortillas as directed on can.
4. Dip tortillas, one at a time, in the sauce. When thoroughly soaked, remove from sauce and spoon 3 to 4 tablespoons of cheese-onion mixture along center of each tortilla. Roll up each tortilla and place, folded side down, in a shallow baking dish or in individual casseroles. Cover with remaining sauce.
5. Heat in a 350°F oven about 10 min.

4 to 6 servings

Family Weekly Cookbook MELANIE DE PROFT, Food Editor

Shrimp with Cocktail Sauce

TO PREPARE: 25 MIN.

- 1 lb. fresh shrimp, cooked, peeled, and deveined
- ½ cup chili sauce
- 1 tablespoon mayonnaise
- 1 tablespoon prepared horseradish
- 1 teaspoon Worcestershire sauce
- ½ teaspoon salt
- 2 drops Tabasco
- 1 chilled small ripe avocado
- 1 tablespoon lemon juice

1. Cut the cooked shrimp into ½-in. pieces and chill.
2. For cocktail sauce, mix together the chili sauce, mayonnaise, horseradish, Worcestershire sauce, salt, and Tabasco. Chill.
3. Just before serving, peel the avocado, cut into cubes, and toss with the lemon juice. Lightly mix in the shrimp. To serve, arrange crisp lettuce on chilled small plates. Spoon shrimp and avocado onto lettuce and spoon cocktail sauce over each serving.

4 to 6 servings

Guacamole

TO PREPARE: 20 MIN.

- 1 chilled large ripe avocado, peeled and cut in pieces
- 1 chilled large ripe tomato, peeled and chopped
- ¼ cup finely chopped onion
- ¼ teaspoon salt
- 4 teaspoons wine vinegar
- 1 tablespoon lemon juice
- ½ teaspoon finely chopped hot chili pepper

Leaving small pieces, crush the avocado with a fork. Add the remaining ingredients and blend well. Serve with crisp crackers, potato chips, or corn chips.

About 2 cups

Jiffy Guacamole

CONVENIENCE  FOOD RECIPE

Follow recipe for Guacamole using only the avocado and tomato. Blend 2½ teaspoons Italian salad-dressing mix into the avocado-tomato mixture. Serve as suggested.

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