AS THE OLD YEAR WANES

gather old friends at your home for end-of-the-season gaiety and good food

Chicken Continental

Here's a dressed-up chicken and rice casserole dish chock-full of flavor surprises.

TO PREPARE: 20 MIN. TO HEAT: 20 MIN.

- 1 can condensed cream of chicken soup
- ⅓ cup coarsely chopped onion
- 1 small clove garlic, crushed in a garlic press
- 1½ teaspoons salt
- ⅛ teaspoon black pepper
- 2 teaspoons celery flakes
- 1 teaspoon parsley flakes
- ¼ teaspoon thyme
- ¼ teaspoon marjoram
- 2½ cups hot water
- 2 chicken bouillon cubes
- 2 cups thick sour cream
- 2½ cups packaged precooked rice
- 3 cups diced cooked chicken (or turkey)
- ½ cup pitted ripe olives, sliced
- ½ teaspoon paprika

1. Combine soup, onion, garlic, salt, pepper, celery and parsley flakes, thyme, and marjoram in a bowl.
2. Dissolve bouillon cubes in the hot water and add gradually to the soup mixture, stirring until smooth. Blend thoroughly with the sour cream.
3. Pour one-half of the soup mixture into a 3-qt. casserole having a tight-fitting cover. Add a layer of one-half the rice and then a layer of one-half the chicken and ripe olives. Repeat layering; pour remaining soup mixture over top.
4. Cover and heat in a 375°F oven 10 min.; stir mixture gently to blend ingredients. Continue heating about 10 min. longer, or until rice is tender.
5. Remove casserole from oven and sprinkle with paprika. Garnish with additional sliced ripe olives. (Coarsely chopped truffles may be substituted for olives, if desired.)

8 to 10 servings

Cheese Pâté Puffs

These unusually flavored, flaky morsels resembling pasties (in miniature) can be prepared ahead of time, refrigerated, and popped into the oven a few minutes before serving.

TO PREPARE: 45 MIN. TO BAKE: 8-10 MIN.

(allow time for chilling pastry)

- 1 cup flour
- 2 tablespoons toasted sesame seed
- ½ cup butter
- 3 oz. sharp Cheddar cheese, cut in small pieces (about ¾ cup)
- 1 2¼-oz. can liver pâté
- 2 teaspoons finely chopped onion

1. Sift flour into a bowl; blend in the sesame seed. Using a pastry blender or two knives, cut the butter and cheese into flour mixture as for pastry. Shape into a ball, wrap in waxed paper, and chill in refrigerator at least 6 hrs.
2. Remove pastry about 15 min. before it is used, then roll out on lightly floured surface to ⅛-in. thickness. Cut into 2-in. rounds.
3. Stir chopped onion into liver pâté and spoon about ½ teaspoon of the mixture onto center of each round. Fold one-half of round over other half and press edges gently. Arrange 1 in. apart on baking sheet.
4. Bake at 450°F 8 to 10 min., or until puffs are golden brown. *About 1½ doz. puffs*

Note: One teaspoon dill weed may be substituted for the sesame seed in the pastry.

Piquant Blue Cheese Dressing

CONVENIENCE FOOD RECIPE

This streamlined salad dressing imparts a wonderful flavor to sliced cucumbers, tomatoes, fresh mushrooms, and chilled cooked asparagus spears. Crisp cauliflowerets, radishes, and carrot curls complete the relish tray.

TO PREPARE: 10 MIN.

- 1 pkg. Blue cheese salad dressing mix
- 1½ oz. Blue cheese, crumbled
- 1 teaspoon Worcestershire sauce
- 2 tablespoons thick sour cream or sweet cream

1. Prepare salad dressing mix according to directions on package, following recipe using water, vinegar, and salad oil.
2. Combine Blue cheese and Worcestershire sauce in a small bowl, mixing well with a fork. Add sour cream (or sweet cream) and mix until smooth. Blend in 1 cup of the prepared dressing. *About 1¼ cups*

Lobster Appetizer Tidbits

TO PREPARE: 30 MIN.

(allow time to chill lobster and dip)

- 6 frozen South African rock-lobster tails (about 5 oz. each)
- 1 cup mayonnaise
- 1 teaspoon curry powder
- 1 teaspoon prepared mustard
- ½ teaspoon onion salt
- ½ teaspoon paprika
- 1 teaspoon Angostura bitters

1. Drop frozen lobster tails into boiling salted water. Cover, bring to boiling, lower heat and simmer only until lobster meat turns white (6 to 8 min.). Drain immediately and rinse with cold water.
2. Using scissors, remove thin membrane on underside of each tail, cutting close to shell. Insert fingers under meat and remove from shell in one piece. Chill thoroughly.
3. Blend mayonnaise with the remaining ingredients. Chill.
4. At serving time, cut lobster into bite-size pieces, insert a wooden pick into each piece, and arrange on platter with the chilled dip in center. *Appetizers for 12*

Crunchy Almond-Liver Pâté Canapés

Blend **liver pâté** (2¼-oz. can) with 2 tablespoons chopped **toasted almonds.** Spread on **toast rounds** and sprinkle with **paprika.** *About 1 doz. canapés*

Festive overtones add a holiday touch to these buffet supper suggestions—Chicken Continental garnished with truffles and water cress, a colorful salad and relish tray, and a generous cake festooned with bright glazed fruits.

Sardine Spread

Serve this lemon-flavored fish spread on buttered toast squares or rectangles, and for extra zest garnish each with a sardine and a border of grated lemon peel.

TO PREPARE: 10 MIN.

- 1 3¼-oz. can sardines in oil
- 2 tablespoons lemon juice
- 2 tablespoons mayonnaise
- 1 hard-cooked egg, cut in pieces
- 1 teaspoon prepared mustard

Put all ingredients into blender container and blend until smooth. *About ½ cup spread*

Lemon White Cake

TO PREPARE: 20 MIN. TO BAKE: 35-40 MIN.

- 3½ cups sifted cake flour
- 4½ teaspoons baking powder
- ½ teaspoon salt
- ¾ cup butter
- 1 teaspoon grated lemon peel
- ½ teaspoon lemon extract
- ¼ teaspoon almond extract
- 1½ cups sugar
- 1¼ cups milk
- 4 egg whites (about ½ cup)

1. Grease bottom only of a 13x9½x2-in. pan. Line with waxed paper cut to fit bottom; grease waxed paper.
2. Sift the first three ingredients together.
3. Cream the butter, lemon peel, and extracts together until butter is softened. Add sugar gradually, beating until fluffy after each addition.
4. Beating only until blended after each addition, alternately add the dry ingredients in fourths and the milk in thirds to the creamed mixture. Finally, beat only until smooth (do not overbeat).
5. Using clean beater, beat egg whites until rounded peaks are formed when beater is lifted upright. Fold beaten egg whites gently into batter until thoroughly blended. Turn into the pan.
6. Bake at 350°F 35 to 40 min., or until cake tester or wooden pick comes out clean when inserted in center of cake. Remove from oven to cooling rack and cool 10 min. in pan. Remove from pan, peel off waxed paper, and cool completely. Frost with Fluffy White Frosting. *One 13x9-in. cake*

Fluffy White Frosting

TO PREPARE: 10 MIN.

- 1 cup sugar
- ½ teaspoon cream of tartar
- Few grains salt
- ⅓ cup water
- 1 egg white
- 1 teaspoon vanilla extract

Put all ingredients except extract into top of double boiler. Set over simmering water and beat with rotary beater about 8 min., or until soft peaks are formed when beater is lifted upright. Remove from heat and add extract; beat 1 min. longer.

Enough frosting for one 13x9-in. cake

Sour-Cream Fudge Cake

TO PREPARE: 20 MIN. TO BAKE: 30-35 MIN.

- 3 sq. (3 oz.) unsweetened chocolate, melted over simmering water
- ¼ cup boiling water
- 2 cups sifted cake flour
- 1¼ cups sugar
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 cup thick sour cream
- ½ cup hydrogenated vegetable shortening or all-purpose shortening
- 2 eggs, unbeaten
- 1¼ teaspoons vanilla extract

1. Grease bottoms only of two 8-in. round layer-cake pans. Line with waxed paper cut to fit bottoms; grease waxed paper.
2. Combine the melted chocolate and boiling water and stir until well blended. Set aside to cool.
3. Sift together into a large bowl the flour, sugar, baking powder, baking soda, and salt. Add sour cream and shortening to dry ingredients. Stir only enough to moisten. Beat 200 strokes by hand or 2 min. with electric mixer at medium speed. Scrape bowl several times during beating.
4. Add the cooled chocolate mixture, eggs, and extract. Beat 200 strokes or 2 min. with electric mixer, scraping bowl several times. Pour batter into pans.
5. Bake at 350°F 30 to 35 min., or until a cake tester or wooden pick comes out clean when inserted in center of cake. Remove from oven to cooling racks and cool 10 min. in pans. Remove from pans, peel off waxed paper, and cool completely. Fill and frost with Mocha-Mallow Whipped Cream Frosting.

One 8-in. layer cake

Mocha-Mallow Whipped Cream Frosting

TO PREPARE: 15 MIN.

(allow time for chilling)

- 16 (4 oz.) marshmallows
- ½ cup strong coffee beverage (use 4 teaspoons instant coffee and ½ cup hot water)
- 2 cups chilled whipping cream

1. Heat marshmallows and coffee beverage in top of double boiler over simmering water until marshmallows are melted; stir occasionally. Remove from heat. Cool; chill in refrigerator.
2. Using a chilled bowl and beater, beat the cream, 1 cup at a time, until cream piles softly. Fold whipped cream into chilled marshmallow mixture, blending thoroughly.

Enough to fill and frost two 8- or 9-in. round cake layers

Family Weekly Cookbook
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