



Featured for brunch are Scrambled Eggs Deluxe; a platter of Lamb Chops, Sautéed Chicken Livers, Bacon Curls, Mushrooms Magnifique, and Buttery Apple Rings; fruit on ice; and sweet rolls.

Elegant Easter Brunch

Family Weekly Cookbook • MELANIE DE PROFT, Food Editor

Lamb Chops

Purchase lamb chops cut $\frac{3}{4}$ to 1 in. thick. Broil or pan-broil; season with salt and pepper.

Sautéed Chicken Livers

Rinse 2 lbs. chicken livers; drain; marinate in 1 cup cream in refrigerator overnight. Drain livers; coat evenly with a mixture of $\frac{1}{2}$ cup flour, 1 teaspoon salt, and $\frac{1}{4}$ teaspoon white pepper. Heat $\frac{1}{2}$ cup butter in a large skillet, add livers, and cook, turning occasionally, until lightly browned. The cream may be thickened, seasoned, and served as a gravy. About 6 servings

Bacon Curls

Pan-broil bacon slices until evenly browned. Remove one slice at a time from skillet and, using a fork, immediately roll into a curl; drain.

Mushrooms Magnifique

TO PREPARE: 20 MIN.

TO COOK: 20 MIN.

- 12 large mushrooms, cleaned
- 2 tablespoons softened butter
- $\frac{1}{4}$ cup finely chopped pecans
- $1\frac{1}{2}$ tablespoons chopped parsley
- $\frac{1}{4}$ clove garlic, minced
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon thyme
- $\frac{1}{2}$ cup whipping cream

1. Remove stems from mushrooms; finely chop enough to make $\frac{1}{4}$ cup; salt caps lightly.
2. Mix the chopped mushroom stems, pecans, parsley, garlic, $\frac{1}{4}$ teaspoon salt, and thyme with butter until blended. Heap mixture into mushroom caps and place caps in a shallow baking pan. Pour whipping cream over stuffed mushrooms.
3. Set in 350°F oven for 20 min.; baste once or twice with cream. 12 stuffed mushrooms

Buttery Apple Rings

Heat 3 tablespoons butter in a skillet; add apple rings (about 4 medium-sized apples, cored and cut in $\frac{1}{2}$ -in. slices). Sprinkle with $\frac{3}{4}$ cup sugar; cover and cook over medium heat 2 to 3 min. Remove cover and cook about 3 min. longer, spooning glaze over apples until they are tender and glossy.

Scrambled Eggs DeLuxe

TO PREPARE: 10 MIN.

TO COOK: 10 MIN.

- 6 eggs
- 6 tablespoons milk
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon white pepper
- $\frac{1}{2}$ teaspoon Worcestershire sauce
- 3 tablespoons butter or margarine
- $\frac{1}{4}$ cup grated Cheddar cheese
- 1 medium-sized tomato, cut in small cubes
- 1 cup croutons, $\frac{1}{4}$ to $\frac{1}{2}$ in.

1. Put the eggs, milk, salt, pepper, and Worcestershire sauce into a bowl. Beat until just blended.
2. Heat an 8- or 10-in. skillet until just hot enough to sizzle a drop of water. Melt butter in skillet.
3. Pour egg mixture into skillet and stir in cheese; cook over low heat. With a fork or spatula, lift mixture from bottom and side of skillet as it thickens, allowing uncooked part to flow to bottom. Avoid stirring. Cook until eggs are thick and creamy. Before removing from heat, gently stir in tomato cubes and croutons. 4 to 6 servings

Miniature Orange Sweet Rolls

TO PREPARE: 1 HR.

TO BAKE: 12-15 MIN.

(allow time for rising)

- $\frac{1}{4}$ cup warm water (110°F to 115°F)
- 1 pkg. active dry yeast
- 1 cup milk, scalded
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ cup butter or margarine
- 4 to 4 $\frac{1}{2}$ cups sifted flour
- 2 eggs, well beaten
- 2 tablespoons butter, melted
- $\frac{1}{2}$ cup sugar
- 3 tablespoons grated orange peel

1. Soften yeast in water; let stand 5 to 10 min.
2. Combine milk, sugar, salt, and $\frac{1}{2}$ cup butter in a large bowl and stir until butter is melted. Add 1 cup flour and beat thoroughly. Stir softened yeast and add, mixing well.
3. Beat in the eggs and enough flour to form a light, soft dough; beat thoroughly. Turn onto a floured surface; allow to rest 5 to 10 min.
4. Knead dough until satiny and smooth. Turn into a greased bowl and cover with waxed paper and a towel. Let rise in a warm place until doubled.
5. Divide dough in half and roll one-half on lightly floured surface into a rectangle $\frac{1}{4}$ in. thick. Brush 1 tablespoon of the melted butter over dough.
6. Blend together the $\frac{1}{2}$ cup sugar and grated orange peel; sprinkle one-half of mixture evenly over dough. Beginning with longer side, roll dough and press edges together. Cut into 1-in. slices. Place, cut side up, on greased baking sheets or in greased muffin-pan wells. Brush lightly with melted butter. Repeat process with remaining dough. Let rise in warm place until doubled, about 30 min.
7. Bake at 375°F 12 to 15 min. Remove rolls to cooling racks immediately. Drizzle warm rolls with Orange Glaze. If desired, drizzle Icing over Glaze. About 5 doz. rolls

Orange Glaze—Stir together in a saucepan $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup light corn sirup, $\frac{1}{4}$ cup hot water, and 1 tablespoon grated orange peel. Bring to boiling and cook 2 min., stirring several times. Set aside.

Confectioners' Sugar Icing—Blend together $\frac{1}{2}$ cup plus 2 tablespoons sifted confectioners' sugar, 2 teaspoons water, and $\frac{1}{4}$ teaspoon vanilla extract.

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