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Family Menus

(Continued)

Pea Soup à la Française

CONVENIENCE FOOD RECIPES

Lettuce, leek, and chervil are among the ingredients cooked with green peas to give this delectable soup a French flair.

TO PREPARE AND COOK: 30 MIN.

- | | |
|---|--|
| 1 small head lettuce, shredded (about 6 cups) | 2 teaspoons chervil |
| 2 cups shelled fresh green peas (or one 10-oz. pkg. frozen) | 1 teaspoon sugar |
| 1 cup water | 1 teaspoon salt |
| 1/2 cup chopped leek (green part only) | 1/4 teaspoon black pepper |
| 2 tablespoons butter | 1 10 1/2-oz. can condensed beef bouillon |
| | 3/4 cup water |
| | 2 cups cream |

- Put first nine ingredients into a large saucepan; stir and bring to boiling. Cover and cook until peas are tender.
- Press through a coarse sieve or food mill. Return sieved mixture to saucepan. Stir in bouillon and 3/4 cup water.
- Just before serving, stir cream into mixture and heat thoroughly.

6 servings

Perky Cauliflower Slaw

Grated radishes are tossed with chopped crisp cauliflower and other ingredients to make this unique relish-like salad.

TO PREPARE: 30 MIN.

TO CHILL: 1 HR.

- | | |
|--|---------------------------------|
| 1 small head cauliflower, washed, separated into flowerets, and chopped (about 3 cups) | 2 teaspoons lemon juice |
| 2 tablespoons finely chopped onion | 1 teaspoon prepared horseradish |
| 2 tablespoons grated radishes | 1/2 teaspoon salt |
| | 1/2 teaspoon black pepper |
| | 1 tablespoon mayonnaise |

- Toss together in a large bowl the chopped cauliflower, onion, and grated radishes.
- Blend together the lemon juice, horseradish, salt, pepper, and mayonnaise. Toss with the vegetables until well blended. Chill, covered, in refrigerator about one hour before serving.
- Serve in lettuce cups; sprinkle each serving with snipped parsley.

4 to 6 servings



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Orange-Bran Muffins

TO PREPARE: 15 MIN.

TO BAKE: ABOUT 20 MIN.

- | | |
|---------------------------|-----------------------------------|
| 1/2 cup whole bran | 1/2 cup shortening |
| 1/2 cup orange juice | 1/2 cup sugar |
| 1 1/4 cups sifted flour | 1 egg |
| 2 teaspoons baking powder | 1/4 cup milk |
| 1/4 teaspoon baking soda | 1/2 cup drained crushed pineapple |
| 1/2 teaspoon salt | |

- Lightly grease 12 muffin-pan wells, 2 1/2 x 1 1/4 in.
- Combine bran and orange juice; set aside.
- Sift flour, baking powder, baking soda, and salt together into a bowl; set aside.
- Cream shortening until softened. Add sugar gradually, beating well after each addition. Add egg and beat until light and fluffy.
- Mixing only until blended after each addition, beat in the dry ingredients alternately with the milk and the bran-orange juice mixture. Blend in crushed pineapple.
- Spoon batter equally into muffin-pan wells.
- Bake at 400°F about 20 min., or until golden brown.

1 doz. muffins

Rosy Rhubarb Swirls

This pretty dessert is a fitting follow-up to serve when your main course includes a vegetable salad.

TO PREPARE: 25 MIN.

TO BAKE: 25-30 MIN.

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|--|--------------------------------|
| 3 cups finely diced fresh rhubarb (if tender, do not peel) | 2 or 3 drops red food coloring |
| 1 1/2 cups sugar | 2 1/4 cups sifted flour |
| 1 1/4 cups water | 4 teaspoons baking powder |
| 1/2 cup red cinnamon candies | 1/2 teaspoon salt |
| | 3/4 cup milk |
| | 1/4 cup cream |

- Put sugar, water, and cinnamon candies into a saucepan. Stirring occasionally, cook over medium heat until candies are melted and mixture forms a thin sirup, about 10 min. Stir in the food coloring.
- Meanwhile, sift together into a bowl the flour, baking powder, and salt.
- Add a mixture of milk and cream and stir with a fork only until dry ingredients are moistened. Turn onto a floured surface and knead lightly about 10 times with finger tips.
- Roll dough into a 13x11x1/4-in. rectangle. Spoon rhubarb evenly over dough. Beginning with longer side, roll dough and seal edges. Cut, crosswise, into 1 1/4-in. slices.
- Pour sirup into a shallow baking dish and arrange rolls, cut side up, in sirup. Sprinkle with additional sugar (1/4 to 1/2 cup) and top each roll with a small piece of butter.
- Bake at 400°F 25 to 30 min.
- Serve warm with thick cream.

12 servings

Walnut Witchery Pie

If your preference is a fruit salad with the main course, we suggest this crunchy pie as the dessert.

TO PREPARE: 30 MIN.

TO BAKE: 50 MIN.

- | | |
|---|--|
| Pastry for 1-crust 8-in. pie (your favorite recipe or a prepared mix) | 1/2 cup double-strength coffee, cooled |
| 1/2 cup butter | 1/4 cup whipping cream |
| 1 cup sugar | 1/4 teaspoon salt |
| 1/2 cup firmly packed brown sugar | 1 teaspoon vanilla extract |
| 3 eggs | 1 cup coarsely chopped walnuts |

- Prepare pastry shell (do not bake); set aside.
- Cream butter until softened. Add sugar and brown sugar gradually, creaming until light and fluffy after each addition. Add eggs, one at a time, beating well after each addition.
- Gradually add a mixture of the cooled coffee, cream, and salt, beating well. Turn mixture into top of a double boiler and cook over simmering water 5 min., stirring constantly. Remove from heat and stir in the extract and nuts. Pour into unbaked pastry shell.
- Bake at 350°F about 50 min., or until filling is set. If desired, about 5 min. before pie is done, sprinkle additional chopped walnuts over filling and return pie to oven to finish baking. Serve warm.

One 8-in. pie