

It Takes That Extra Touch to Make a Meal Special

Family Weekly Cookbook
MELANIE DE PROFT, Food Editor

Shrimp-Coconut Relish

Here's a sharp relish to accent dishes such as macaroni and cheese, Spanish rice, cheese soufflé, and many mild-flavored, creamed casserole mixtures.

TO PREPARE: 15 MIN.

- 1 cup finely chopped cooked shrimp
- $\frac{1}{2}$ cup packaged grated coconut
- 1 apple ($\frac{3}{4}$ cup, finely chopped)
- $\frac{1}{4}$ cup lemon juice
- Water cress or lettuce leaves
($\frac{3}{4}$ cup, snipped)
- 1 tablespoon grated onion
- $\frac{1}{4}$ teaspoon Tabasco

1. Chill the first five ingredients thoroughly.
2. Finely chop unpared apple; snip water cress.
3. Combine all ingredients in a chilled bowl and toss well. Serve immediately. 2 cups



This Shrimp-Coconut Relish adds pleasing flavor and texture contrast to many a meal.

Special Sour Cream Sauce

There's a fine blend of flavors in this sauce, perfect to serve over green vegetables such as broccoli, asparagus, or green beans.

TO PREPARE: ABOUT 10 MIN.

- 1 cup thick sour cream
- $\frac{1}{4}$ cup mayonnaise
- 2 tablespoons tomato paste
- $\frac{1}{2}$ teaspoon salt
- 2 teaspoons basil, crushed
- 2 teaspoons finely chopped capers

Blend together the sour cream, mayonnaise, and tomato paste. Stir in the salt, basil, and capers. Chill. $1\frac{1}{2}$ cups sauce

Here are three flavorsome embellishments to complement hot meat entrees and ready-to-serve cold meats—preserved oranges, a horse-radish mold, and a mustard sauce.

Preserved Oranges Majestic

TO PREPARE: 35 MIN.

- 6 navel oranges, washed
- Boiling water
- 2 cups sugar
- $1\frac{1}{2}$ cups water
- $\frac{1}{2}$ cup white vinegar
- $\frac{1}{2}$ cup light corn sirup
- 10 whole cloves
- 2 cinnamon sticks

1. Put oranges into a large saucepan; cover with boiling water and simmer, uncovered, about 15 min., or until tender. Drain and cut each orange into quarters.

2. Meanwhile, combine in a 3-qt. saucepan the sugar, $1\frac{1}{2}$ cups water, vinegar, and corn sirup. Stir over low heat until sugar is completely dissolved. Add the cloves and cinnamon and bring mixture to boiling. Boil vigorously, uncovered, without stirring, 15 to 18 min., or until sirup thickens and begins to turn a light golden color.

3. Immediately remove saucepan from heat and add the orange quarters; turn pieces to glaze evenly. Turn mixture into a bowl to cool completely, turning pieces occasionally. Chill until ready to serve. About 12 servings

Note: Preserved oranges may be stored indefinitely in covered jars in refrigerator.

Nippy Horse-radish Mold

TO PREPARE: 15 MIN.

TO CHILL: ABOUT 3 HRS.

- $\frac{1}{2}$ cup cold water
- 1 tablespoon (1 env.) unflavored gelatin
- 2 tablespoons sugar
- 1 teaspoon salt
- $\frac{1}{4}$ cup prepared horse-radish
- $\frac{3}{4}$ cup whipping cream, whipped

1. Lightly oil a 3-cup fancy mold with salad or cooking oil (not olive oil); set aside to drain.

2. Sprinkle gelatin evenly over water. Let stand 5 to 10 min. to soften. Dissolve gelatin over very hot water.

3. Put sugar, salt, and horse-radish into a saucepan and heat, stirring until sugar is dissolved. Stir gelatin and blend it in. Remove from heat; cool. Chill until slightly thickened, stirring occasionally.

4. Fold whipped cream into horse-radish mixture.

5. Turn into the mold. Chill until firm. Unmold onto chilled serving plate. 3-cup mold

Piquant Mustard Sauce

TO PREPARE: 10 MIN.

- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup prepared mustard
- $\frac{1}{2}$ cup condensed tomato soup, undiluted
- $\frac{1}{2}$ cup cider vinegar
- 3 egg yolks, slightly beaten

Mix ingredients together in a heavy saucepan. Stirring constantly, cook until thickened, about 10 min. Cool; store in a covered container in refrigerator. If desired, whipped cream may be folded into the sauce before serving. $1\frac{1}{2}$ cups sauce

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