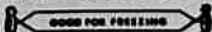


Blue Cheese Sherbet



This sherbet will enhance a fruit or vegetable salad, or a cold roast beef platter.

TO PREPARE: 10 MIN.

TO FREEZE: ABOUT 4 HRS.

- 1½ cups sugar
- ¾ cup lemon juice
- 2½ cups milk
- 4 oz. Blue cheese
- 1 cup cream

1. Combine first four ingredients in blender container; cover and blend until smooth. Turn into a bowl and stir in the cream.
2. Pour into refrigerator trays and freeze until firm, about 2 hrs.
3. Turn sherbet into a chilled bowl, break into small chunks with a fork, and beat until smooth. Return to trays and freeze until firm, about 2 hrs. 1½ qts.

Ham-Cheese Puffs

These attractive canapé-like sandwiches make a decorative and pleasing accompaniment for a fruit or crisp vegetable luncheon salad.

TO PREPARE: 30 MIN.

TO BROIL: ABOUT 5 MIN.

Toast

- 1 cup firmly packed ground cooked ham
- 3 tablespoons finely chopped green pepper
- 1 tablespoon prepared mustard
- ¼ teaspoon Worcestershire sauce
- ½ cup Thick White Sauce (see recipe)
- 1 3-oz. pkg. cream cheese, softened
- 1 egg yolk
- 1 teaspoon grated onion
- ¼ teaspoon baking powder

1. Cut 18 2-in. rounds from the toast.
 2. Combine ham, green pepper, mustard, and Worcestershire sauce. Thoroughly blend in the white sauce.
 3. Beat the cream cheese, egg yolk, onion, and baking powder together until light.
 4. Spread toast rounds generously with ham mixture and top with cheese mixture.
 5. Place under broiler about 5 in. from source of heat and broil until cheese topping is golden brown. Serve immediately. 1½ doz. puffs
- Thick White Sauce:** Melt 1½ tablespoons butter or margarine over medium heat; blend in 1½ tablespoons flour and ¼ teaspoon salt; heat until ingredients are bubbly. Remove from heat. Stir in ½ cup milk. Return to heat and bring to boiling, stirring constantly. Cook 1 to 2 min.

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