

TEMPTING FOLLOW-UPS to Add to the Life of the Party ... treats prepared long before the guests arrive, requiring few last-minute touches

Golden Frosted Sandwich Loaf

TO PREPARE: 25 MIN. TO HEAT: 5 MIN.

- 1 2-lb. loaf sandwich bread, unaliced
- 6 tablespoons butter or margarine, whipped
- Creamy Ham Filling
- Sliced Tomato Filling
- Chicken-Almond Filling
- Sharp Cheese Frosting
- 3 thin tomato slices
- Sliced filberts or almonds

1. Remove crusts from bread; cut lengthwise into 4 equal slices. Spread one side of bottom and third slice with butter. Place bottom slice, buttered side up, on piece of heavy-duty aluminum foil large enough to wrap loaf.

2. Spread Creamy Ham Filling over bottom slice.

3. For sliced tomato layer, spread second slice of bread with the cheese-onion mixture; place over ham layer. Top with the bacon, then tomato slices, and chopped olives. Cover with third slice of bread, buttered side up.

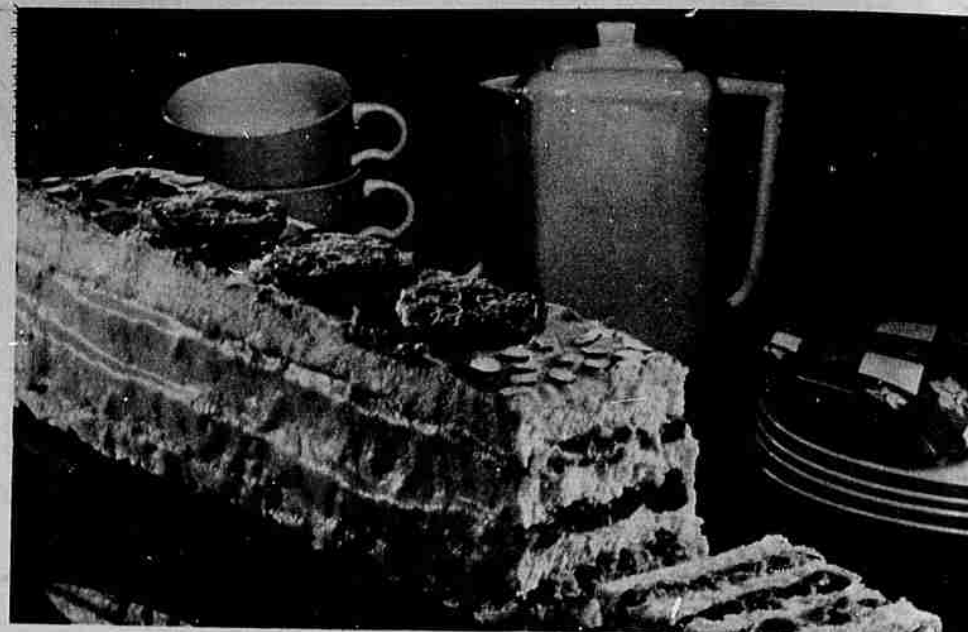
4. Spread Chicken-Almond Filling over third slice of bread and cover with fourth slice. Wrap loaf in the foil and set in refrigerator.

5. About 20 min. before serving, unwrap loaf and place on a baking sheet. Frost sides and top with Sharp Cheese Frosting. Garnish with thin tomato slices and sliced nuts (see photo).

6. Heat in 450°F oven 5 min., or until lightly browned. Remove to platter or tray and serve at once.

12 to 14 servings

Creamy Ham Filling—Combine and blend thoroughly 1½ cups ground ham, 3 tablespoons chopped pimiento-stuffed olives, 1½ teaspoons finely chopped onion, 5 tablespoons mayonnaise, and 1½ tablespoons prepared horse-radish. Set aside, covered, in refrigerator.



Attractive and hearty, Golden Frosted Sandwich Loaf is a festive addition to an evening party menu.

Sliced Tomato Filling—Whip 3 oz. cream cheese with ½ pkg. (1 tablespoon) onion-dip mix. Cover and set aside. Prepare 3 slices crumbled, pan-broiled bacon, six ¼-in. tomato slices, 3 tablespoons chopped ripe olives; cover and refrigerate.

Chicken-Almond Filling—Toss together 1¼ cups chopped cooked chicken, 5 tablespoons chopped salted blanched almonds, 3 tablespoons grated coconut, and 1½ tablespoons capers. Blend together ½ cup mayonnaise, 1½ teaspoons red wine vinegar, and ½ teaspoon Italian salad-dressing mix. Blend thoroughly with chicken mixture. Set aside, covered, in refrigerator.

Sharp Cheese Frosting—Whip together until fluffy two 5-oz. jars sharp process cheese spread and two 3-oz. pkgs. cream cheese. Set aside.

Burnt-Sugar Frosting

TO PREPARE: 20 MIN.

- 6 tablespoons butter or margarine
- 1½ teaspoons vanilla extract
- 3 cups sifted confectioners' sugar
- Few grains salt
- 2 tablespoons cream
- ½ cup burnt-sugar sirup*

1. Cream butter and extract together until butter is softened.

2. Add sugar gradually, beating well after each addition. Gradually add a mixture of the cream and burnt-sugar sirup, beating until frosting is creamy and of spreading consistency.

Enough to fill and frost a 9-in. two-layer cake

Burnt-Sugar Cake

GOOD FOR FREEZING

The burnt-sugar sirup for this delicious cake and frosting may be prepared days in advance.

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

- 3 cups sifted cake flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- ½ cup butter or margarine
- 1 teaspoon vanilla extract
- 1½ cups sugar
- 3 eggs, well beaten
- ½ cup cooled burnt-sugar sirup*
- ½ cup milk

1. Lightly grease bottoms only of two 9-in. round layer-cake pans; line bottoms with waxed paper and grease paper; set aside.

2. Sift together the flour, baking powder, and salt.

3. Cream butter and extract together. Add sugar gradually, beating well after each addition.

4. Add eggs in thirds, beating thoroughly after each addition.

5. Combine the burnt-sugar sirup with the milk, stirring until thoroughly blended. Alternately add dry ingredients in fourths and milk mixture in thirds to the creamed mixture, beating only until blended after each addition. Spoon into the pans.

6. Bake at 350°F 30 to 35 min., or until cake tester comes out clean when inserted in center of cake.

7. Remove from oven to cooling racks and cool 10 min. Remove from pans, peel off paper, and cool.

8. Fill and frost sides and top of cake with Burnt-Sugar Frosting. Sprinkle top with chopped toasted pecans, if desired.

One 9-in. layer cake

Burnt-Sugar Sirup (about 1½ cups)—Heat 2 cups sugar in a heavy, light-colored skillet over low heat; using back of wooden spoon, gently keep sugar moving toward center of skillet until it is melted. Continue heating until it is a rich brown and foam appears. Remove from heat and gradually add 1½ cups boiling water, a very small amount at a time, stirring constantly. Return to low heat and continue stirring until bubbles are the size of dimes. Set aside to cool completely. (Store sirup in a covered jar in refrigerator for future use.)

Tongue-Vegetable Salad Mold

Here's a decorative mold, tart in flavor. Serve it with Sharp Cheese French Bread or your favorite herbed bread for a late evening snack... and be sure to have a tall pot of coffee close at hand.

TO PREPARE: 1 HR. TO CHILL: ABOUT 4 HRS. (allow time to cook and cool tongue)

- 1 smoked tongue (2½ to 3 lbs.)
- ½ cup cold water
- 1 tablespoon (1 env.) unflavored gelatin
- 1½ cups quick vegetable broth (dissolve 2 vegetable-bouillon cubes in 1½ cups hot water)
- 2 hard-cooked eggs, chilled and cut crosswise into 10 uniform slices
- 2 tablespoons (2 env.) unflavored gelatin
- 2 beef bouillon cubes
- ½ cup lemon juice
- 2 teaspoons grated onion
- 3 tablespoons sugar
- ½ teaspoon Worcestershire sauce
- ¼ cup prepared horse-radish
- ¼ cup chopped sweet pickle
- 1 cup finely diced celery
- ½ cup finely diced green pepper

1. Cook tongue according to package directions; chill thoroughly; reserve 3 cups tongue stock. Cut about 9 thin, uniform center slices of tongue; prepare 1½ cups finely diced tongue.

2. Prepare all remaining ingredients for both layers of the salad before starting mold.

3. Lightly oil a 2-qt. ring mold with cooking or salad oil (not olive oil); set aside to drain.

4. For aspic layer, sprinkle 1 tablespoon gelatin evenly over ½ cup cold water; let stand 5 to 10 min. to soften. Place over very hot water to dissolve completely.

5. Stir dissolved gelatin into hot vegetable broth and blend thoroughly. Pour 1 cup of the mixture into bottom of mold; place mold and remaining gelatin mixture in refrigerator to chill until slightly thickened.

6. Arrange egg slices over chilled gelatin mixture in mold; spoon remaining gelatin mixture over eggs; chill until just set, but not firm.

7. For tongue-vegetable layer, sprinkle 2 tablespoons gelatin evenly over 1 cup cold tongue stock. Let stand 5 to 10 min. to soften.

8. Heat remaining 2 cups of tongue stock until very hot; add beef bouillon cubes and stir until blended; pour over softened gelatin and stir until gelatin is completely dissolved. Stir in the lemon juice, onion, sugar, Worcestershire sauce, and horse-radish.

9. Chill over ice and water, stirring frequently, until mixture is slightly thickened. Blend in the diced tongue, pickle, celery, and green pepper.

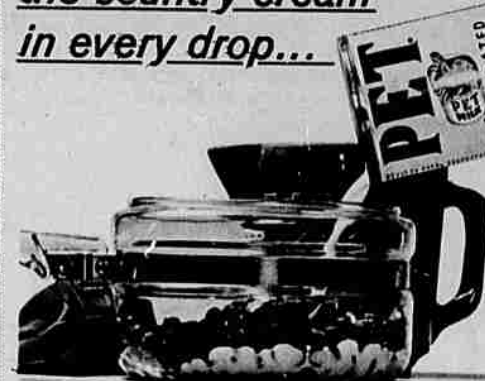
10. To complete mold, arrange the slices of tongue,

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*the milk with twice
the country cream
in every drop...*



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HOT FUDGE SAUCE

1. Put 6-oz. pkg. Semi-sweet Chocolate, Pieces (1 cup) and ½ cup PET Evaporated Milk into a heavy 1-quart saucepan.

2. Stir over low heat until chocolate melts completely. Serve warm over ice cream, cake or pudding. Makes 1 cup. Any left? Can be reheated.

CHOCOLATE FROSTING: Make Hot Fudge Sauce. Take off heat and stir in 2½ cups sifted Powdered Sugar until smooth. Makes enough to frost 24 cupcakes or one 8- or 9-inch layer of cake. Frosting can be thinned with a little more PET Milk, or thickened with powdered sugar to the consistency you prefer.

***** "PET"—Reg. U. S. Pat. Off. Copr., 1961, Pet Milk Co.



Sharp Cheese French Bread

Cut a long, narrow loaf of French bread diagonally into 1-in. slices. Toast lightly under broiler about 3 in. from heat source. Turn and spread untoasted sides with butter and Sharp Cheese Frosting (see Golden Frosted Sandwich Loaf), using one-half recipe for 16 slices of bread. Broil until cheese is bubbly and golden brown.

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