

SPRINGTIME



Family Weekly Cookbook
MELANIE DE PROFT, Food Editor

Creamy Carrot-Pea Soup

CONVENIENCE  FOOD RECIPE

TO PREPARE AND COOK: 15 MIN.

- 1 10½-oz. can condensed cream of chicken soup
- 1 10½-oz. can condensed green pea soup
- 1½ cups milk
- 1 cup whipping cream
- ½ cup cooked sliced carrots
- ½ teaspoon grated onion
- ¼ teaspoon freshly ground black pepper
- ¼ teaspoon ground thyme

1. Blend the soups together and gradually add the milk and cream, stirring until well blended.
2. Add the remaining ingredients and cook over medium heat, stirring occasionally, until thoroughly heated.

4 to 6 servings

Coral Shrimp Salad

Line a chilled salad bowl with Boston lettuce, heap with chilled cooked shrimp, and top with Coral Sauce.

Shrimp-Artichoke Salad

Line a chilled salad bowl with fresh spinach leaves and heap with chilled cooked shrimp and cooked artichoke hearts. Blend ¼ cup sweet pickle relish and 1 chopped hard-cooked egg into Coral Sauce and spoon over salad.

Coral Sauce

TO PREPARE: 15 MIN.

(allow time for chilling)

- 1 10½-oz. can condensed tomato soup
- 1 cup mayonnaise
- 2 teaspoons sugar
- 1½ tablespoons lemon juice
- 1 tablespoon white wine vinegar
- 6 to 8 drops Tabasco
- 1 small clove garlic, crushed in a garlic press or minced

Mix soup and mayonnaise together until smooth. Blend in remaining ingredients. Chill thoroughly.

2¼ cups sauce

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LUNCHEON