

Make next Sunday's dinner a memorable one For Mother

Before and after dessert, let everyone present her with a gay offering of personal talents—a crayon-drawn greeting card by the youngest child, a poem, a song, a tray of handmade gifts

Family Weekly Cookbook • MELANIE DE PROFT, Food Editor



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with a
golden
spoon

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Shimmering Strawberry Salad

TO PREPARE: 30 MIN.

TO CHILL: 4-6 HRS.

- 1 6-oz. pkg. strawberry-flavored gelatin
- 1½ cups very hot water
- 2 7-oz. bottles lemon-lime carbonated beverage
- 1 pt. fresh strawberries
- ½ cup sugar

1. Lightly oil a 2-qt. fancy tubed mold with salad or cooking oil (not olive oil); set aside to drain.
2. Pour the hot water over gelatin in a bowl and stir until gelatin is completely dissolved.
3. Stir in the carbonated beverage. Chill until mixture is slightly thicker than consistency of thick, unbeaten egg white. If chilled over ice and water, stir frequently; if chilled in refrigerator, stir occasionally.
4. Meanwhile, rinse and hull strawberries (cut lengthwise in half, if large); sprinkle with sugar and set strawberries aside.
5. When gelatin is of desired consistency, fold in the berries; spoon into mold and chill until salad is firm, about 4 to 6 hrs.
6. To serve, unmold onto a chilled serving plate and garnish with curly endive and additional strawberries.

About 10 servings

Note: If desired, nut-coated cream cheese balls may be added to the salad. Soften 1 8-oz. pkg. cream cheese; shape into ½-in. balls and roll in finely chopped walnuts (about ¾ cup). Arrange 5 to 6 balls in bottom of mold; spoon enough of the slightly thickened gelatin mixture into mold to cover cheese balls. Continue layering with remaining balls and gelatin mixture. Chill until firm.

Green Bean-Mushroom Medley

TO PREPARE AND COOK: ABOUT 25 MIN.

- ½ cup butter or margarine
 - ½ lb. mushrooms, sliced
 - 1 cup chopped green onion tops
 - 2 9-oz. pkgs. frozen cut green beans
 - 1 8-oz. can water chestnuts, drained and sliced
 - 1 teaspoon salt
 - Few grains freshly ground black pepper
 - 1 teaspoon crushed savory leaves
1. Heat butter in a saucepan; add mushrooms and onion and cook until mushrooms are lightly browned, stirring occasionally.

2. Add remaining ingredients. Cook over high heat 1 min. (break frozen blocks apart with a fork as they thaw); reduce heat to low, cover, and cook 12 to 15 min., or until beans are just tender.

About 8 servings

Roast Leg of Lamb

Accentuate spring with the greens of asparagus, dill sauce, and green beans—overlap thin slices of lamb down the center of each plate, top with sauce, and arrange the green vegetables on each side. Garnish with a mashed potato rosette.

TO PREPARE: 5 MIN.

TO ROAST: 2½-3½ HRS.

- 1 5- to 6-lb. leg of lamb
- 2 teaspoons salt
- 1 teaspoon Accent
- ¼ teaspoon black pepper
- Melted butter

1. Do not remove fell (thin papery covering). Rub lamb with a mixture of the salt, Accent, and black pepper.
2. Place lamb, skin side down, on rack in a shallow roasting pan and brush surface with melted butter.
3. Insert roast meat thermometer in center of thickest part of meat, being sure that bulb does not rest on bone or in fat.
4. Roast lamb, uncovered, at 300°F 2½ to 3½ hrs., allowing 30 to 35 min. per pound. Brush surface with melted butter frequently during roasting. Meat is medium done when thermometer registers 175°F and well done at 180°F.
5. Serve lamb with Dill Sauce.

About 10 servings

Dill Sauce

TO PREPARE AND COOK: ABOUT 20 MIN.

- 3 tablespoons butter
- 1 tablespoon flour
- 1 cup chicken broth
- ¼ cup finely chopped parsley
- ¼ cup chopped chives
- 1½ teaspoons dill weed
- 1 teaspoon lemon juice

1. Heat butter in a small saucepan. Blend in flour and cook until mixture bubbles. Remove from heat and add chicken broth gradually, stirring constantly. Bring to boiling and cook, stirring constantly, until thickened, about 3 min.
 2. Stir in remaining ingredients and heat thoroughly. Serve warm with roast lamb. About 1½ cups sauce
- Note:* For parsley sauce omit the dill.



Cream cheese balls are set in this shimmery, jewel-like, strawberry salad.

Chocalinda

TO PREPARE: 20 MIN. TO CHILL: 12 HRS.

- 8 graham crackers, finely crushed (about ½ cup)
- 2 cups sifted confectioners' sugar
- ½ cup cocoa
- ½ cup butter or margarine, softened
- 2 eggs
- 1 teaspoon vanilla extract
- ½ cup (3 oz.) salted almonds, slivered

1. Sprinkle the graham cracker crumbs evenly over the bottom of an 8-in. square pan; set aside.
2. Combine the next five ingredients in a bowl and beat with electric mixer until mixture is smooth, creamy, light in color, and stands in peaks. Do not overbeat.
3. Spoon portions of mixture carefully in each corner and in middle of crumb-lined pan. Gently spread mixture to cover entire surface.
4. Sprinkle the almonds over the

mixture; press lightly onto mixture. Chill 12 hrs.

5. Cut into 12 pieces and serve thoroughly chilled.

12 servings

Fruit Salad Dressing

TO PREPARE AND COOK: 15 MIN.

- 3 eggs (¾ cup), slightly beaten
- ¼ cup orange juice
- ¼ cup lemon juice
- ¼ cup unsweetened pineapple juice
- 1 cup sugar
- 2 tablespoons flour
- ½ cup whipping cream, whipped

1. Blend the first four ingredients together in top of a double boiler. Add a mixture of the sugar and flour gradually to the egg mixture, stirring constantly.
2. Cook over simmering water, stirring constantly, until thick, about 10 min. Cool and chill.
3. Blend chilled mixture into whipped cream just before serving.

About 3 cups salad dressing

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