

Cookbook

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Crab Louis

Prepare enough shredded lettuce and chilled crab meat for as many servings as desired. On each chilled salad plate, arrange crab meat on a bed of lettuce. Spoon a generous amount of dressing over each serving. Garnish with ripe olives, wedges of hard-cooked egg, tomato, and lemon.

Dressing for Crab Louis

TO PREPARE: 15 MIN.

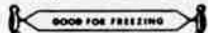
(allow time for chilling)

- 1/4 cup finely chopped onion
- 1/4 cup finely chopped green pepper
- 2 tablespoons chopped green olives
- 1 cup mayonnaise
- 1/4 cup chili sauce
- 1 tablespoon lemon juice
- 1 teaspoon Worcestershire sauce
- 1 teaspoon prepared horse-radish
- 1/4 teaspoon salt

Blend all ingredients and chill thoroughly. *About 2 cups dressing*

Note: For an interesting variation, stir 1/4 cup sparkling white grape juice into dressing.

Fruity Frozen Salad



TO PREPARE: 30 MIN. TO FREEZE: 4 HRS.

(allow time to chill cooked dressing)

- 1 13 1/2-oz. can pineapple tidbits, drained (reserve sirup)
- 1 8 3/4-oz. can apricot halves, drained and cut in pieces (reserve sirup)
- 1/2 cup butter or margarine
- 2 tablespoons flour
- 1/16 teaspoon salt
- 2 tablespoons sugar
- 1 egg, slightly beaten
- 2 tablespoons lemon juice
- 1/2 cup orange sections, cut in 1/2-in. pieces
- 1/2 cup maraschino cherries, drained and cut in quarters
- 1/4 cup chopped pecans
- 1 cup miniature marshmallows
- 1/2 cup packaged grated coconut
- 1 1/2 cups chilled whipping cream, whipped
- 1/4 cup mayonnaise

1. A 9 1/2 x 5 1/4 x 2 3/4-in. loaf pan, a fancy shallow 2-qt. mold, individual molds, or circular cartons will be needed.
2. Add enough apricot sirup to the pineapple sirup to make 1 cup.
3. Melt butter in a heavy saucepan; blend in a mixture of flour and salt. Cook, stirring constantly, until mixture bubbles. Remove from heat; add fruit sirup gradually, stirring con-

stantly, and cook until thickened and smooth. Stir in sugar; remove from heat.

4. Stir several tablespoons of the hot mixture into egg. Immediately return to saucepan; cook over low heat, stirring constantly, 3 to 4 min. Remove from heat and stir in lemon juice. Cool dressing and chill.

5. In a bowl, toss together the fruit pieces, nuts, marsh-

mallows, and coconut. Blend the whipped cream, mayonnaise, and chilled cooked dressing together. Fold into the fruit mixture until well blended. Turn into mold and freeze until firm, about 4 hrs.

6. Remove from freezer and allow to soften slightly. Serve on chilled plates and garnish with a ripe and green olive and a spoonful of salted pecans. *About 16 servings*

start cooking
with a
golden
spoon



FUDGE SUNDAE PIE
A Golden Spoon
Recipe from PET...

- Dazzle your guests with this new summer party dessert—a cookie-crust pie heaped with ice cream marbled all through with rich, dark chocolate. That chocolate sauce depends on thick-as-cream PET to be fudge-firm, fudge-rich—this milk would never do! You make it in minutes, serve it from your freezer, and... m-m-m!
1. Put 1 cup PET's Evaporated Milk, 6-oz. pkg. (1 cup) Semi-sweet Chocolate Marshmallows, 1 cup KRAFT Miniature Saucepan, Stir over medium heat until chocolate and marshmallows melt completely and mixture thickens. Take off heat. Cool to room temperature.
 2. Line bottom and sides of a 9-inch pie pan (or two 1-quart ice trays) with Vanilla Wafers.
 3. Spoon half of 1 quart Vanilla Ice Cream over the wafers. Cover with half of chocolate mixture. Repeat with rest of ice cream and chocolate.
 4. Place FUNSTEN'S Pecans on top. Freeze until firm, 3 to 5 hours. So rich it serves 8 to 10.
- For elegant hot fudge sauce, just follow step 1. Can be reheated.



Everything turns to richness
when you stir in PET... the milk
with twice the country cream in every drop

"PET"—Reg. U. S. Pat. Off. Copr. 1962, Pet Milk Co.