

Lobster Bisque

TO PREPARE AND COOK: 50 MIN.

- 2 tablespoons quick-cooking tapioca
- 1½ teaspoons salt
- ¼ teaspoon black pepper
- ¼ teaspoon paprika
- 1 tablespoon minced onion
- 3 cups milk
- 1 cup whipping cream
- 1 cup drained lobster meat, cut in chunks
- 2 tablespoons butter

1. Mix the first seven ingredients in the top of a double boiler. Set over simmering water 30 min.; stir occasionally.
2. Add lobster and butter; mix well. Cover and let stand over hot water for 15 to 20 min. to heat thoroughly and blend flavors.
3. Serve in a soup tureen and, if desired, sprinkle with chopped parsley and grated lemon peel (or float thin slices of firm ripe tomato sprinkled with chopped chives on surface of soup). *6 to 8 servings*

Note: For an exotic flavor blend, add ½ teaspoon ground allspice and 1 to 2 teaspoons lime juice with lobster and butter.

Vegetable Salad Orientale

TO PREPARE: 10 MIN. TO CHILL: 4 HRS.

- 1 3-oz. pkg. lemon-flavored gelatin
- 1 3-oz. pkg. orange-flavored gelatin
- 2 cups boiling water
- 2 cups ginger ale
- 3 tablespoons soy sauce
- ½ teaspoon black pepper
- 2 teaspoons grated onion
- 1½ cups finely shredded carrots
- 1½ cups very thinly sliced celery

1. Lightly oil ten ½-cup molds with salad or cooking oil (not olive oil); drain.
2. Pour boiling water over gelatin in a bowl and stir until dissolved. Add next four ingredients and mix well. Chill until mixture is slightly thicker than consistency of thick, unbeaten egg white.
3. Mix in carrots and celery; spoon into the molds. Chill until firm. *10 servings*

Peas and Onions with Lemon Butter

CONVENIENCE FOOD RECIPE

TO PREPARE AND COOK: ABOUT 15 MIN.

- 2 10-oz. pkgs. frozen green peas
- 2 teaspoons sugar
- 1 lb. jar whole white onions, drained
- ¼ cup butter
- 1 tablespoon brown sugar
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 tablespoon lemon juice
- ¼ cup water

1. Cook peas according to package directions, adding sugar to water; drain.
2. Chop enough of the onions to make ½ cup; set remaining onions aside.
3. Meanwhile, heat butter in a saucepan. Add chopped onion and cook until onion is lightly browned, stirring occasionally.
4. Blend in a mixture of the brown sugar, salt, and pepper, then the lemon juice and water; heat thoroughly.
5. Toss peas and whole onions with the lemon butter. *About 10 servings*

Roast Turkey

Prepare a 12- to 15-lb. turkey for stuffing. Rub body and neck cavities with salt. Fill cavities lightly with stuffing; truss bird, using skewers and cord. Place, breast side up, on rack in shallow pan. Brush skin with melted fat and cover with a fat-moistened cheesecloth (moisten cloth occasionally with fat during roasting). Roast at 325°F 4½ to 5½ hrs., or until roast-meat thermometer inserted in center of inside thigh muscle registers 190°F. For easier carving, let turkey stand about 30 min.

Giblet Gravy—Remove turkey from roasting pan. Leaving brown residue in pan, pour drippings into a bowl. Allow fat to rise to surface; skim off and reserve fat. Reserve remaining drippings for part of gravy liquid. Measure 3 tablespoons reserved fat into roasting pan and blend in a mixture of 3 tablespoons flour, ¼ teaspoon salt, and ½ teaspoon black pepper until smooth. Heat until mixture bubbles. Remove from heat and blend in 2 cups liquid (reserved giblet broth and turkey drippings). Return to heat and cook rapidly, stirring constantly, until thickened. Blend in chopped cooked giblets; cook 1 to 2 min. *About 2 cups gravy*

Bacon-Mushroom Rice Stuffing

TO PREPARE AND COOK: 40 MIN.

- 12 to 15 slices bacon (about ½ lb.)
- 1½ cups chopped onion
- ½ cup butter or margarine
- 1 lb. fresh mushrooms, sliced
- 4 cups packaged precooked rice
- 2 cups giblet broth (see recipe)
- 2 cups water
- 1½ teaspoons salt
- 3 cups diced celery
- ¼ cup chopped parsley
- 1½ teaspoons poultry seasoning
- 1½ teaspoons thyme
- ¼ teaspoon black pepper

1. Fry bacon in a large sauce pot until crisp; remove bacon and crumble.
2. Pour off all but about ¼ cup fat. Add chopped onion and cook over medium heat 5 min., stirring occasionally.
3. Heat butter in a large skillet; add mushrooms and cook over medium heat about 5 min., stirring occasionally.
4. Add the rice and next four ingredients to sauce pot; mix until rice is moistened. Bring rapidly to boiling, stirring constantly. Cover and remove from heat; let stand 5 min.
5. Add bacon, mushrooms, parsley, and a mixture of seasonings; toss together lightly. *Stuffing for a 12- to 15-lb. turkey*

Giblet Broth—Cover giblets (except liver) and neck with water (about 1 qt.) in a sauce pot. Add 1 teaspoon salt, 3 sprigs parsley, 2 stalks celery, and 1 small onion, sliced. Simmer, covered, 2 hrs. or until gizzard is tender, adding liver the last 10 min. of cooking. Strain broth; reserve giblets.

This Day of THANKS



Rice-stuffed roast turkey is the succulent star of this Thanksgiving "production" with a supporting cast of—Lobster Bisque, Corn en Casserole, Peas and Onions with Lemon Butter, Vegetable Salad Orientale, and Coconut Grapefruit Chiffon Pie.

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Corn en Casserole

TO PREPARE: 20 MIN. TO BAKE: 25 MIN.

- 1½ cups bran flakes
- 2 tablespoons butter or margarine
- ¼ cup chopped green pepper
- ¼ cup finely chopped onion
- 2 tablespoons flour
- 1 teaspoon sugar
- 1 teaspoon salt
- ½ teaspoon black pepper
- ¼ teaspoon paprika
- ¼ teaspoon dry mustard
- 1½ cups milk
- 2 tablespoons diced pimiento
- 2 eggs, well beaten
- 1 1-lb., 1-oz. can whole kernel corn, drained
- 1 tablespoon butter, melted

1. Crush ¾ cup of the cereal; set aside.
2. Melt 2 tablespoons butter in a saucepan; add green pepper and onion and cook about 5 min., stirring occasionally.
3. Blend in a mixture of the flour, sugar, and seasonings; heat until bubbly.
4. Add the milk gradually, stirring constantly. Continue to stir; bring rapidly to boiling; boil 1 to 2 min. longer. Stir in the pimiento.
5. Vigorously stir a small amount of the hot sauce into the beaten eggs; immediately blend into sauce. Stir in the crushed cereal and corn until blended.
6. Turn into a greased 1½-qt. casserole.
7. Toss the 1 tablespoon melted butter lightly with remaining ¾ cup cereal. Sprinkle evenly over corn mixture.
8. Bake at 375°F for 25 min. *6 to 8 servings*

Coconut Grapefruit Chiffon Pie

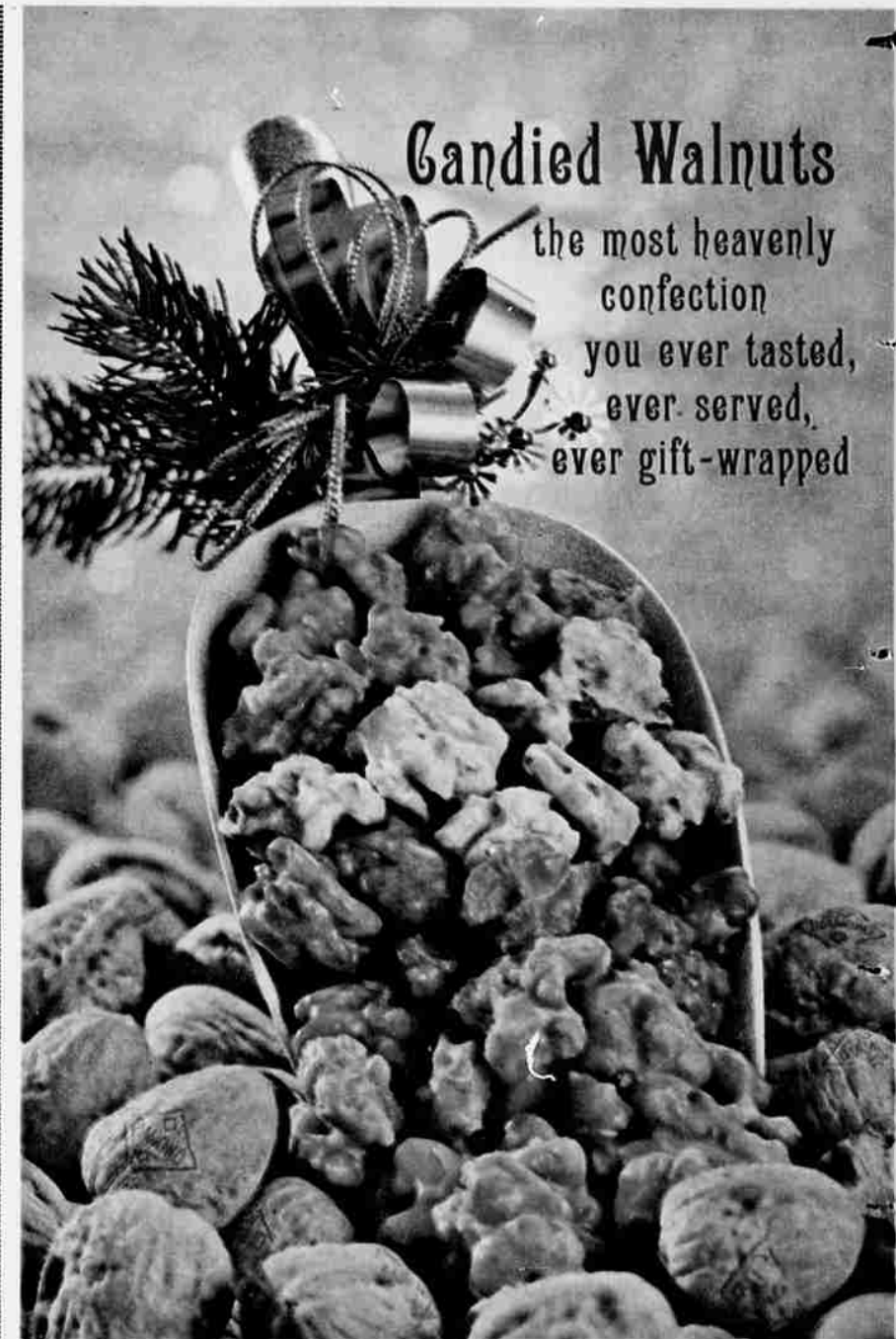
TO PREPARE: 30 MIN. TO CHILL: 2-3 HRS.

- Pastry for a 9-in. pie shell
- 1½ cups diced fresh grapefruit with juice
- ¼ cup sugar
- ½ cup cold water
- 1 tablespoon (1 env.) unflavored gelatin
- 2 egg yolks
- ¼ teaspoon salt
- ½ teaspoon ground nutmeg
- 2 egg whites
- ¼ cup sugar
- 1 cup shredded coconut, toasted

1. Prepare and bake pastry; cool.
2. Combine grapefruit and ¼ cup sugar; allow to stand 10 min. Drain grapefruit, reserving sirup (about ¼ cup).
3. Soften gelatin in cold water; set aside.
4. Slightly beat egg yolks with a mixture of the salt and nutmeg in a double-boiler top. Stir in reserved sirup. Cook over simmering water, stirring constantly, until slightly thickened, about 10 min.
5. Add gelatin and stir until completely dissolved. Chill until mixture begins to gel, stirring occasionally.
6. Beat egg whites until frothy; add ¼ cup sugar gradually, beating until stiff peaks are formed.
7. Fold grapefruit pieces and then beaten egg whites into the gelatin mixture.
8. Turn into pastry shell; chill until firm.
9. Top with sweetened whipped cream and toasted coconut. *One 9-in. pie*

Candied Walnuts

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FOUR FABULOUS FLAVORS—ONE BASIC RECIPE

- 1½ cups sugar
- ½ cup liquid (see flavor variations)
- 1 tsp. white corn syrup + ¼ tsp. salt
- 2½ cups Diamond Walnuts

In 2-qt. saucepan, mix first 4 ingredients. Cook to soft ball stage (238°F.). Add walnuts and stir till creamy. Quickly turn out on waxed paper and separate with forks.

FLAVOR VARIATIONS

- Orange.** ½ cup orange juice plus 1½ tps. finely grated rind and 6 drops orange coloring.
- Sherry.** ½ cup cream sherry plus 1½ tps. shredded lemon peel.
- Spiced.** ½ cup water plus ½ tsp. each nutmeg and cloves, and 2 tps. cinnamon.
- Mint.** ½ cup milk plus 4 drops red coloring. Add 1 tsp. peppermint flavoring with walnuts.

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