

Twice as good when you serve them together. Kraft Macaroni and Cheese Dinner, golden rich with cheddar flavor, and the juicy goodness of SPAM's tender pork shoulder and ham. A hearty-size, penny-wise combination. Brings hungry families hustling to the table for wholesome good eating.

Checkerboard Bake

1 pkg. Kraft Macaroni and Cheese Dinner
2 cups cooked peas
1 10½ oz. can condensed cream of celery soup
½ cup milk
½ teaspoon salt
1 12-oz. can SPAM, cut in half lengthwise and sliced
Pimiento strips
Prepare the Kraft Dinner as directed on the package. Combine with peas, soup, milk and salt and pour into a baking dish. Arrange SPAM slices in a checkerboard pattern and garnish with pimiento. Bake at 350°, 30 minutes.



Savory Luncheon

1 pkg. Kraft Macaroni and Cheese Dinner
1 12-oz. can SPAM, cut in 8 slices, broiled
4 pineapple slices, broiled
Spiced crabapples
Parsley
Prepare the Kraft Dinner as directed on the package. Place on a serving platter and garnish with alternate SPAM and pineapple slices, cut in half. Complete with crabapples and parsley.

Festive Steamed Puddings

Family Weekly Cookbook

MELANIE DE PROFT, Food Editor

Steamed Suet Pudding, a perennial holiday favorite, is given a party touch with hard sauce rosettes and bright candies.



How to Steam Puddings

1. Use a mold or tin can large enough that batter will fill mold one-half to two-thirds full.
2. Lightly grease the mold and cover. If mold has no cover, use foil, parchment paper, or a double thickness of waxed paper tied on tightly.
3. Place mold on a trivet in a steamer or deep kettle with a tight-fitting cover.
4. Pour boiling water into the steamer to no more than one-half the height of the mold. Add more boiling water during the steaming period, if necessary.
5. Tightly cover steamer.
6. Keep water boiling at all times.
7. If pudding is to be stored several days before serving, unmold onto cooling rack. Let stand until cold. Wrap in aluminum foil and store in a cool place.
8. To resteam, heat pudding in a double boiler over simmering water or set foil-wrapped pudding on a trivet in steamer over a small amount of boiling water. Steam thoroughly.

Spicy Steamed Cranberry Pudding

TO PREPARE: 25 MIN.

TO STEAM: 2 HRS.

1½ cups flour	½ cup sugar
1 teaspoon baking powder	½ cup dark molasses
1 teaspoon baking soda	2 eggs, well beaten
½ teaspoon salt	1 1-lb. can whole cranberry sauce, drained (reserve ½ cup sirup)
¼ teaspoon ground cinnamon	
¼ teaspoon ground cloves	
¼ cup shortening	

1. Blend first six ingredients together and set aside.
2. Cream shortening; add sugar gradually, beating until fluffy after each addition. Add molasses gradually, mixing until blended.
3. Add eggs in halves, beating well after each addition.
4. Alternately add dry ingredients in thirds and reserved cranberry sirup in halves, mixing until smooth after each addition. Stir in the cranberries.
5. Turn batter into a lightly greased 2-qt. mold, cover, and steam 2 hrs. Unmold and serve warm with your choice of sauce.

6 to 8 servings

Suet Pudding

TO PREPARE: 30 MIN.

TO STEAM: 3 HRS.

3 cups flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground ginger
¼ teaspoon ground nutmeg
¼ teaspoon ground cloves

4 to 5 oz. suet, finely chopped (1 to 1¼ cups)
1 cup light molasses
1 cup milk
½ cup dark seedless raisins
1 cup nuts, chopped

1. Blend the first six ingredients together; set aside.
2. Mix suet thoroughly with the molasses and milk. Mix in the raisins and nuts. Blend in dry ingredients.
3. Turn into two greased 1-qt. molds or one 2-qt. mold. Cover and steam about 3 hrs.
4. Remove pudding from steamer and unmold onto a serving dish. Top with rosettes of *Vanilla Hard Sauce* and garnish with red cinnamon candies, if desired.

About 12 servings

Vanilla Hard Sauce

TO PREPARE: ABOUT 5 MIN.

(allow time for chilling)

½ cup butter
2 teaspoons vanilla extract

2 cups sifted confectioners' sugar
Few grains salt
2 teaspoons cream

Cream butter and extract together. Add sugar and salt gradually, beating until fluffy after each addition. Beat in the cream. Chill until mixture is stiff enough to force through a pastry bag and tube.

About 1½ cups sauce

Lemon Sauce

TO PREPARE AND COOK: ABOUT 15 MIN.

½ cup sugar
1½ tablespoons cornstarch
¼ teaspoon salt
1½ cups boiling water

3 tablespoons butter
1 teaspoon grated lemon peel
2 tablespoons lemon juice

1. Mix sugar, cornstarch, and salt together in a saucepan. Add the boiling water gradually, stirring constantly. Continue to stir, bring mixture to boiling, and simmer about 5 min.
2. Remove from heat and blend in the remaining ingredients. Serve hot.

About 1½ cups sauce