

THE LATE, LATE SUPPER

Family Weekly Cookbook • MELANIE DE PROFT, Food Editor

Handsome and hearty Surprise Cheese Pie and a crisp vegetable salad make a perfect entree-twosome for a gala late-supper menu.



Surprise Cheese Pie

The garnish on this pie reveals the ingredient (repeated in the filling) which gives a most interesting flavor.

TO PREPARE: 25 MIN. TO BAKE: 30-35 MIN.

Pantry for a 1-crust 9-in. pie (your favorite recipe or a prepared mix)

1 9-oz. pkg. crinkle-cut French fried potatoes, slightly thawed

¼ cup butter

¼ cup finely chopped onion

3 tablespoons diced green pepper

½ teaspoon salt

3 tablespoons chopped pimiento

½ lb. sharp Cheddar cheese, shredded

¼ cup flour

3 eggs, beaten

¼ cup undiluted evaporated milk

½ teaspoon salt

¼ teaspoon black pepper

1. Line pie pan with pastry, flute edges, and set pastry shell aside.
2. Cut potatoes into ½-in. pieces, reserving eight of the longest strips for garnish.
3. Heat butter in a skillet; add the cut potatoes, onion, and green pepper. Sprinkle with the ½ teaspoon salt. Cook over medium heat until green pepper is tender, stirring occasionally. Remove from heat and stir in the pimiento.
4. Toss the cheese and flour together with a fork. Spoon one-third of the cheese mixture evenly into the bottom of the pastry shell; top with half of the vegetable mixture, spreading evenly. Repeat layering, ending with the cheese mixture.
5. Blend evaporated milk, ½ teaspoon salt, and pepper into the eggs; pour evenly over cheese mixture. Arrange reserved potatoes spoke-fashion on top.
6. Bake at 425°F for 15 min.; reduce heat to 325°F, cover pie lightly with aluminum foil, and bake 15 to 20 min. longer, or until a knife inserted halfway between center and outer edge of pie comes out clean. Garnish center of pie with water cress and serve immediately.

About 6 servings

Snow Pudding

TO PREPARE: 20 MIN. TO CHILL: 3-4 HRS.

¼ cup cold water

1 tablespoon (1 env.) unflavored gelatin

1 cup hot water

½ cup plus 2 tablespoons sugar

½ teaspoon salt

¼ cup strained lemon juice

3 egg whites

1. Sprinkle gelatin evenly over cold water in a bowl. Let stand about 5 min. to soften.
2. Blend hot water into softened gelatin, stirring until gelatin is completely dissolved. Add sugar,