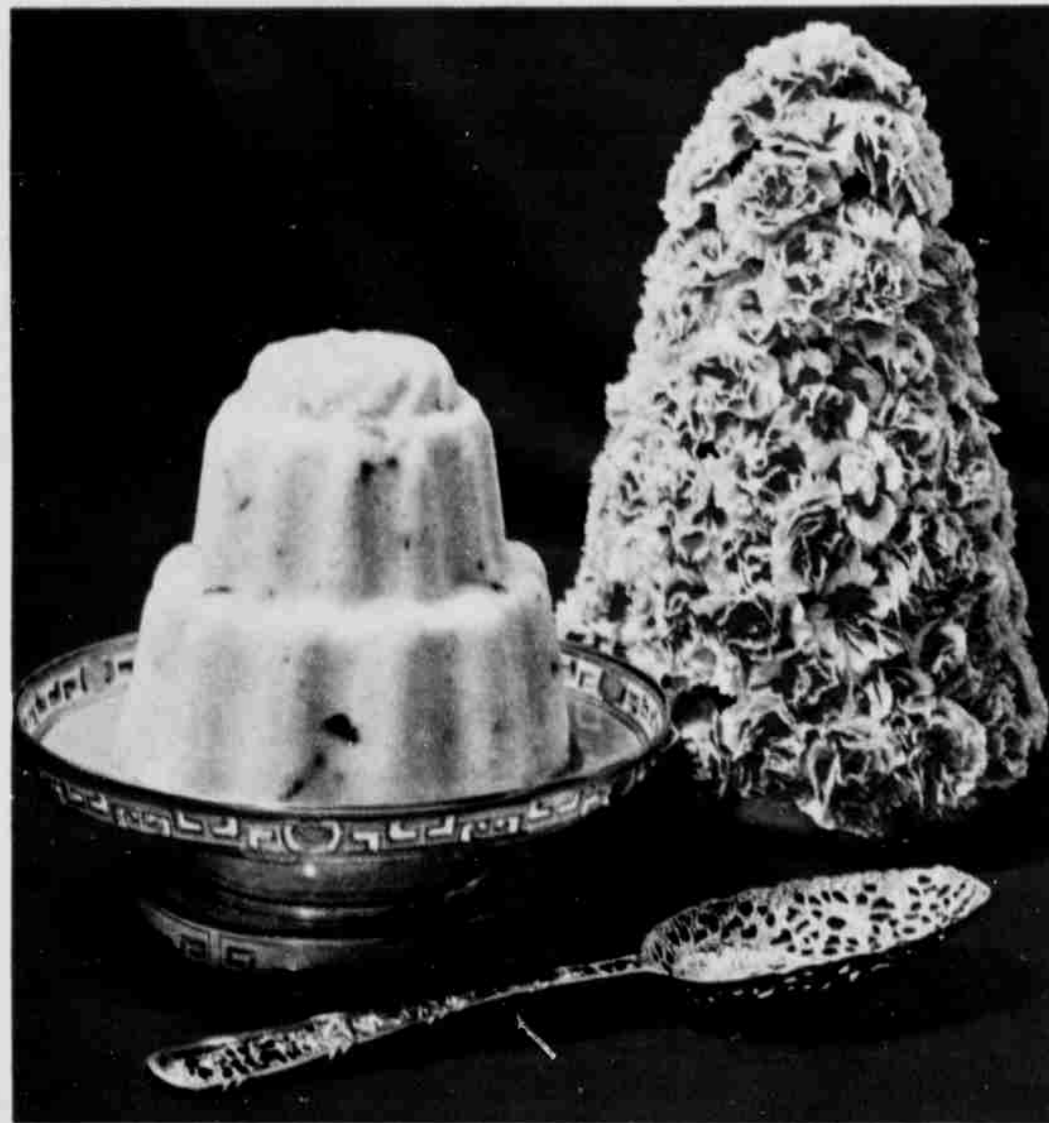


St. Valentine's Entertaining



Accentuate the most romantic day of the year with fanciful flowers and lighthearted Jeweled Nutmeg Mold.

Jeweled Nutmeg Mold

- 2 tablespoons (2 env.) unflavored gelatin
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 3 cups cold water
- 1 egg
- 4 egg yolks
- 1 1/4 cups instant nonfat dry milk
- 2 tablespoons vanilla extract
- 1/4 cup ice-cold water
- 1 tablespoon lemon juice
- 4 egg whites
- 1/4 cup (about 6 oz.) chopped mixed candied fruits

1. Mix the first four ingredients together in the top of a double boiler. Stir in the 3 cups water.
2. Beat the egg and egg yolks together. Stir with 1 1/2 cups of the dry milk crystals into the gelatin mixture.
3. Set over simmering water and cook, stirring constantly, until mixture coats a spoon, about 18 min. Cool. Stir in vanilla extract.
4. 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.
5. Combine the 1/4 cup dry milk crystals and ice-cold water; using a rotary beater, beat until soft peaks form. Add lemon juice and continue beating until stiff peaks form.
6. Using a clean beater, beat egg whites until stiff (but not dry) peaks are formed. Stir candied fruits into gelatin mixture; fold in whipped nonfat dry milk and the egg whites.
7. Turn into a fancy 2-qt. mold which has been rinsed with cold water. Chill until firm, 4 to 6 hrs. Unmold onto a chilled serving plate. *8 to 10 servings*

Crimson Soup

Emphasize the lovely color of this soup by arranging a tray with a crystal pitcher of soup and demitasse cups for service in the living room.

- 1 1-lb. can diced beets, drained (reserve liquid)
- 1/2 cup sugar
- 1/4 cup cider vinegar
- 1/2 teaspoon salt
- 2 cups chilled cream

1. Combine the reserved beet liquid and enough water to make 1 cup. Add the sugar, vinegar, and salt and stir until sugar is dissolved.
2. Force beets through a coarse sieve or food mill into the liquid mixture. Cover and chill thoroughly. Just before serving, blend in the cream.

About 8 servings

Note: If desired, soup may be served hot.

DINNER MENU

- Crimson Soup
- Roast Loin of Pork Hot Cinnamon Apples
- Broccoli with Buttery Lemon Crunch
- Mashed Potatoes
- Grapefruit-Avocado Salad
- Celery Curls Assorted Yeast Rolls
- Jeweled Nutmeg Mold Almond Awards
- Coffee

Roast Loin of Pork

Rub a 3- to 5-lb. pork loin roast with a mixture of 4 teaspoons dry mustard, 1 teaspoon salt, 1 teaspoon Accent, and 1/4 teaspoon black pepper. Place pork, fat side up, in a shallow roasting pan. Insert roast-meat thermometer in center of thickest part of meat, being sure it does not rest in fat or on bone. Roast, uncovered, at 350°F 2 to 3 hrs., allowing 35 to 40 min. per pound. Meat is done when internal temperature reaches 185°F. Remove thermometer and transfer meat to a heated serving platter. Garnish with *Hot Cinnamon Apples*.

Hot Cinnamon Apples

- 3 cups sugar
- 1 1/2 cups water
- 1/2 cup red cinnamon candies
- 1/2 teaspoon red food coloring
- 6 small tart cooking apples, cored and pared

1. Combine the first four ingredients in a large, deep saucepan; bring to boiling, stirring until sugar and candies are dissolved.
2. Add apples to sirup and simmer, uncovered, until apples are tender, about 10 min.; turn frequently. Remove from heat and allow to stand about 20 min., or until apples are evenly colored, turning frequently.
3. Serve hot as a meat accompaniment. *6 servings*

Broccoli with Buttery Lemon Crunch

- 1 1/2 lbs. broccoli, cooked in salted water
- 1/4 cup butter
- 1/2 cup coarse dry bread crumbs
- 1 tablespoon grated lemon peel
- 3 tablespoons butter
- 1 small clove garlic, crushed in a garlic press or minced
- 1/2 teaspoon salt
- Few grains black pepper

1. While broccoli is cooking, heat 1/4 cup butter in a large skillet; add crumbs and heat, stirring frequently, until well browned. Remove crumbs from butter with a slotted spoon and mix with the lemon peel.

2. Put remaining ingredients into skillet; heat until butter is lightly browned. Add broccoli and turn gently until well coated with butter. Transfer broccoli to a heated vegetable dish and pour remaining garlic butter over it. Top with the "lemoned" crumbs.

About 6 servings

Grenadine Salad Dressing

- 1/4 cup grenadine
- 1/4 cup lemon juice
- 1 1/2 teaspoons whole celery seed
- 1 teaspoon dry mustard
- 1 teaspoon salt
- Few grains white pepper
- 1/2 teaspoon grated onion
- 1/4 cup salad oil

1. Combine first seven ingredients and beat with a rotary beater until thoroughly mixed.
2. Add the salad oil very gradually, beating constantly; continue beating until dressing thickens slightly. Chill; stir or shake before using.

About 1 1/2 cups dressing

Grapefruit-Avocado Salad — Serve *Grenadine Salad Dressing* with slices of avocado, grapefruit segments, thin slices of pared cucumber, and thin sweet onion rings arranged on a chilled serving plate lined with lettuce.

Almond Awards

Buttery rich and crunchy—call it candy or call it cookie!

- 1/2 cup butter
- 2 teaspoons grated lemon peel
- 1/2 cup sugar
- 1 cup flour
- 1/2 teaspoon salt
- 1/2 cup butter
- 1 cup almonds, finely chopped
- 1/2 cup sugar
- 1/2 cup whipping cream

1. Cream 1/2 cup butter, lemon peel, and 1/2 cup sugar until fluffy. Blend flour and salt; add to creamed mixture in halves, mixing until well blended after each addition.
2. Turn into an 11x7x1 1/2-in. pan; spread into an even layer.
3. Bake at 375°F for 12 min.
4. Meanwhile, melt 1/2 cup butter in a heavy saucepan; add almonds and 1/2 cup sugar. Cook the mixture 3 min., stirring constantly.
5. Stir in cream and heat to boiling; cool slightly. Spoon topping over partially baked layer.
6. Return to oven and bake 20 min. longer, or until light golden. Cool completely; cut into squares or bars.

About 5 doz. cookies



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