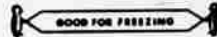




A delicate sea-foam green in color coupled with the refreshing full flavor of lime—Angel-Lime Fluff is the grand finale to a bridal shower luncheon.

Deviled Ham Soufflé Roll



¼ cup butter or margarine
 ½ cup flour
 ½ teaspoon salt
 2 cups milk
 4 egg yolks
 4 egg whites
 Deviled Ham 'n' Mushroom Filling (see recipe)

- Grease and flour a 15½x10½x1-in. jelly-roll pan. Set aside.
- Heat butter or margarine in a saucepan; remove from heat and blend in flour and salt. Gradually add milk, stirring constantly until smooth. Continue to stir and bring rapidly to boiling; boil 1 to 2 min. Remove from heat.
- Beat egg yolks until thick and lemon colored. Add sauce, a small amount at a time, to egg yolks, stirring vigorously after each addition. Set aside to cool.
- Using a clean beater, beat egg whites until rounded peaks are formed (peaks turn over slightly when beater is slowly lifted upright).
- Gently spread egg yolk mixture over the beaten egg whites. Carefully fold together until just blended.
- Turn the soufflé mixture into the pan and spread evenly to corners.
- Bake at 325°F 50 to 55 min., or until golden brown. Loosen edges of soufflé and invert onto a sheet of aluminum foil on a large cooling rack. Spread with Deviled Ham 'n' Mushroom Filling. Gently roll lengthwise, wrap in foil, and allow to stand about 10 min. to set.
- To serve, remove roll from foil, place on a warm serving platter, and surround with water cress.

About 12 servings

Note: Roll may be prepared in advance, cooled completely, then wrapped and frozen. If served cold, thaw completely. If served warm, set on a baking sheet, spread foil open, and heat in a 325°F oven for about 30 min. Transfer to a warm serving platter.

Deviled Ham 'n' Mushroom Filling

1 tablespoon butter or margarine
 2 ½-oz. cans mushroom stems and pieces, drained
 2 4½-oz. cans deviled ham
 ½ cup dairy sour cream
 2 tablespoons lemon juice
 ¼ cup chopped chives or scallions

- Heat butter or margarine in a skillet. Add the mushrooms and cook 5 min., or until mushrooms are lightly browned; stir occasionally.
- Blend a mixture of the remaining ingredients into the mushrooms.

2 cups filling

Love Apples en Brochette

Thread cherry tomatoes onto 4-in. skewers, allowing three tomatoes to each. Center a water cress "bouquet" on a chilled 12-in. serving plate; alternate the tomato skewers and sprigs of water cress spoke-fashion around "bouquet."

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You are cordially invited to... A SHOWER FOR THE BRIDE

Family Weekly Cookbook • MELANIE DE PROFT, Food Editor

Angel-Lime Fluff

1 cup cold water
 2 tablespoons (2 env.) unflavored gelatin
 2 6-oz. cans frozen limeade concentrate, thawed
 1 cup cold water
 ¼ teaspoon green food coloring
 1 1-lb., 4-oz. angel food cake, torn into pieces
 2½ cups undiluted evaporated milk
 2 teaspoons lemon juice

- Soften gelatin in 1 cup cold water in a small saucepan. Set over low heat until dissolved, stirring constantly.
- Combine the limeade concentrate, 1 cup cold water, and the food coloring in a bowl; stir in the gelatin. Chill until mixture is slightly thicker than the consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
- Meanwhile, chill evaporated milk in a tray in freezer until ice crystals begin to form around edge.
- When gelatin is of desired consistency, pour over the angel food cake pieces and beat to-

gether until smooth and well blended.

- Beat icy evaporated milk and lemon juice together until very stiff. Fold into the lime mixture until thoroughly blended.
- Turn enough of the mixture into a 10-in. tubed spring-form pan (removable bottom) to fill to within 1 in. of top.
- Place a waxed paper collar* around inside top of pan and center tube so that each extends about 2 in. above rim. Pour remaining mixture into the pan and swirl the top (see photo). Chill until set, about 4 hrs.
- Remove waxed paper collars; unmold and place on a serving plate. Garnish simply, as desired.

About 12 servings

*Waxed paper collar—Cut length of waxed paper long enough to circle pan. Fold in fourths lengthwise. Bring ends together to form circle. Repeat for center tube.

Note: For easy removal of dessert from mold, fit a ring of heavy cardboard covered with moisture-vaporproof material onto bottom of the tubed spring-form pan.