

For Summer Eating



For the summer cookout (or indoors during cool weather) what is more typically American than juicy hamburgers, foil roasted corn and potato salad? Allow two pounds of ground beef for eight servings when ordering. A short cut in making the potato salad is to begin with packaged hash brown potatoes — directions are on the package. After removing the husks and silk from the ears of corn place each on a square of aluminum foil, dot with butter, salt and pepper, then wrap in foil. Roast 20 to 30 minutes, turning two or three times.



This hearty one-dish meal goes into the refrigerator instead of the oven and emerges well chilled for a refreshing summer dinner. To make Chilled Tuna Casserole drain vegetable oil from 1 can (9 1/4 ounces) tuna; add salad oil to make 1/2 cup. Arrange tuna across center of rectangular serving dish. Arrange artichoke hearts from 1 pound can on one side and row of whole mushrooms from a 6 ounce can on other side of tuna. Arrange drained chick peas (1 pound, 4 ounce can) and 2 canned pimientos, cut in strips, in row at either end of casserole. Combine oil, 1/4 cup of vinegar, 1 teaspoon salt, 1/2 teaspoon oregano, 1/4 teaspoon pepper and 3 sliced scallions; mix well. Pour over ingredients in casserole. Chill. To serve, toss together. Serves 4.



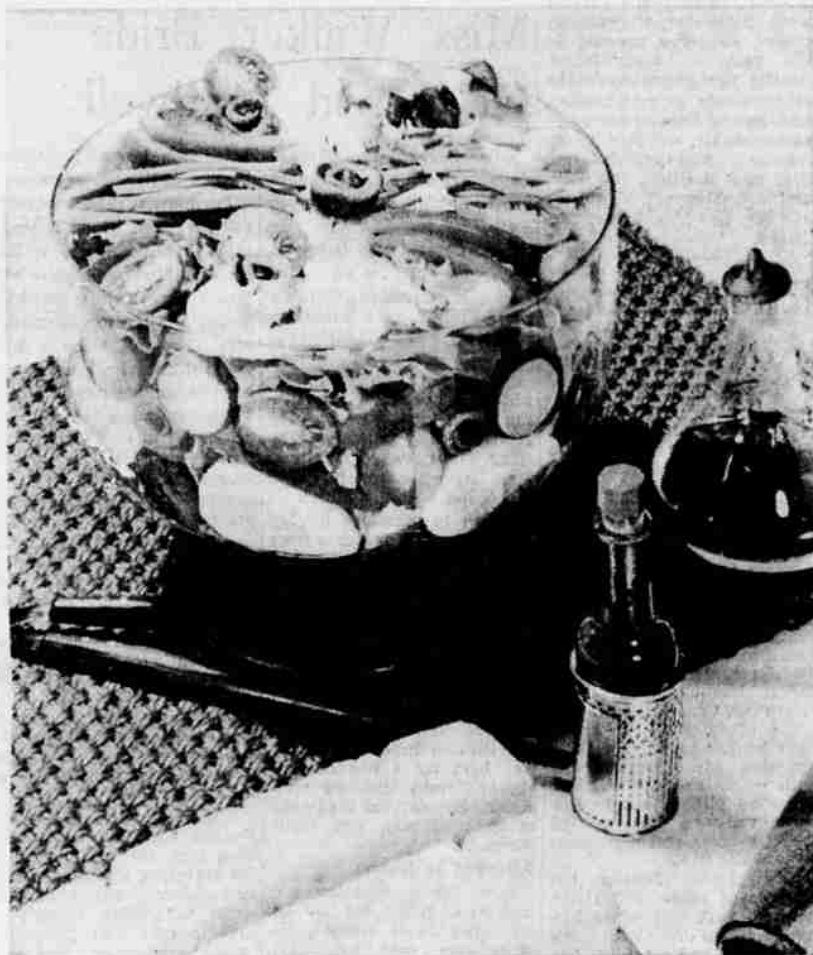
Jellied Jubilee may be served as salad, dessert or first course. To make, sprinkle 2 envelopes of unflavored gelatine on 1 cup of water in a 2 1/2 quart saucepan to soften. Place over moderate heat, stirring constantly, until gelatine is dissolved—about 3 minutes. Remove from heat; stir in 1/2 cup sugar, 1 1/4 cups water and 1/2 cup sweetened lime juice. Chill until mixture is the consistency of unbeaten egg white. Fold in 2 cups diced cantaloupe and 1 cup fresh blueberries or 3 cups of fresh fruit or berries as desired. Turn into 5 cup mold or 8 individual molds. Chill until firm. Unmold to serve.



Plump, delectable chicken legs are just the ticket for barbecue cookery. To prepare this food for informal nibbling, place 12 broiler-fryer chicken legs on grate, skin side up. Mix together 1 teaspoon each of dry mustard, salt and paprika and 1/2 teaspoon garlic salt. Stir in 1/4 cup of vinegar, 1/2 cup salad oil, 1/2 teaspoon of Tabasco, and 1 tablespoon unsulphured molasses. Brush chicken with sauce and grill until tender, brushing frequently.



Versatile seafoods add variety to summer cookouts. An inexpensive fish, readily available in Medford is red snapper. To prepare Lemon-Butter Grilled Red Snapper Fillets cut 2 pounds of the fish, either fresh or frozen, into serving-size portions. Combine 1/2 cup melted butter, 2 tablespoons lemon juice, 1 tablespoon chopped parsley, 1 tablespoon hickory liquid smoke, 2 teaspoons salt and a dash of pepper. Baste fish with sauce. Place fish in well-greased, hinged wire grills. Cook on a barbecue grill about 4 inches from moderately hot coals for 8 minutes. Baste with remaining sauce. Turn and cook for 7 to 10 minutes longer or until fish flakes easily when tested with a fork. Serves 6.



Never too hot for a chef's salad. To make wash and halve 12 cherry tomatoes. Add 1/2 cup French dressing; let marinate 2 to 3 hours. Wash and crisp salad greens as needed. Place in bowl with a layer of 3 hard cooked eggs, halved; 1 can rolled anchovies, 1/2 green pepper cut in strips and 1/2 cup sliced radishes. Cut 1/2 pound each sliced Swiss cheese and ham or luncheon meat into thin strips. Place on top of salad. Serve with Tabasco Cheese Loaf. From one loaf of unsliced day-old white bread, slice crust from top and sides. Cut bread lengthwise almost through to bottom crust, then cut crosswise to form 8 cubes. Combine 1 cup grated cheddar cheese, 2 tablespoons butter and 1/4 teaspoon Tabasco in saucepan; heat, stirring until well blended. Pour mixture over bread letting some run down into cubes and over top. Sprinkle with 2 tablespoons minced onion, if desired. Tie loosely with string. Place on cookie sheet and bake in moderate oven (350 degrees) 10 to 15 minutes. Remove string and serve warm. Serves 6.



Slices of crisp iceberg lettuce topped with a favorite garnish and dressing are quick and easy salads when the crowd gathers. The cool crunchy slice may be decorated with pink shrimp and water cress, brown and white slices of mushrooms edged with cucumber, slices of cheese and tomato, or favorite cold cuts of meat. Offer a choice of dressings for a "do-it-yourself" appeal.



Top off that summer menu with Strawberry Cream Filled Angel Cake. In medium-size bowl, combine 1 1/2 cups sweetened condensed milk, 1/2 cup lemon juice and 1 teaspoon almond extract. Blend well. Whip 1 cup chilled heavy cream until stiff peaks form. Fold into other mixture, chill 10 to 15 minutes. Slice a 1-inch horizontal layer from the top of a white angel food cake. Lift off and set aside. Measure 1 inch in from outer edge of cake and 1 inch from center hole. With a sharp knife, cut down to within 1 inch from take bottom and around entire cake. With a fork remove the center cut of cake. Tear or cut the removed portion of cake into 1 inch cubes. Pour only 1 1/2 cups of the chilled mixture into a bowl. Stir in cake pieces until well blended. Fold in 1 pint of whole strawberries. Lightly spoon this mixture into the cake shell. Place layer cut from top over filling and press on gently. Use remaining whipped cream mixture to swirl over entire cake. Place in freezer and chill about 2 hours or until frosting is firm. At serving time, garnish top and sides of cake with 1 pint of strawberries.



Three brand new coffee combinations have been announced for summer. They are Coffee Peach Shake, Chilled Cafe a la Creme and Coffee New Fashioned. To make the shake combine a 1-pound can of sliced cling peaches, 2 teaspoons instant coffee powder, 1/4 cup water and 1 cup light cream in electric blender. Blend on high speed until thoroughly combined. Add 1/2 pint vanilla ice cream about one fourth at a time, blending after each addition. If blender is too full, pour off some of the mixture; this can be returned later when all ice cream has been added. Serve in chilled glasses. Makes 4 servings. For Chilled Cafe a la Creme fill parfait glasses to the brim with chipped ice. Pour in strong, cold coffee, sweetened or not, filling glasses about two-thirds full. If desired, add a dash of a liqueur, such as cognac, maraschino or white creme de menthe. Pour in plain, heavy cream almost to brim. Serve at once. For the third recipe place ice cubes in double old-fashioned glasses. Add 3 tablespoons syrup from canned pineapple spears and 1 tablespoon maraschino cherry syrup to each glass. Add 1 pineapple spear, 2 half slices of orange and 1 maraschino cocktail cherry to each glass. Fill glasses with strong, ice-cold coffee.