

To Serve with Somethin' in a Pumpkin

Family Weekly Cookbook • MELANIE DE PROFT, Food Editor



Creamy dairy eggnog, topped with mounds of whipped cream and freshly grated nutmeg, is served imaginatively from a fresh pumpkin punch bowl.

A tray of attractive appetizers or a hearty, hot sandwich loaf—whichever you choose will depend upon the size of your group and the occasion.

Hot Mushroom Appetizers

Wash 1 lb. large mushrooms; remove stems and set caps aside. Heat 3 tablespoons butter or margarine in a skillet. Chop stems and combine with $\frac{1}{2}$ teaspoon fresh onion juice and $\frac{1}{2}$ lb. chicken livers; cook in heated butter 10 min., stirring occasionally to cook evenly. Remove livers and chop; return to skillet with 1 cup crushed wheat wafers, 1 chicken bouillon cube dissolved in $\frac{1}{2}$ cup water, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{8}$ teaspoon tarragon leaves, crushed. Blend thoroughly. Generously brush mushroom caps, inside and out, with garlic butter; fill with the chicken liver mixture. Place in a shallow baking pan and bake at 375°F for 20 min. Garnish with sieved hard-cooked egg yolk. Serve hot.

Chipped Beef-Pecan Log

Combine 8 oz. (1 pkg.) softened cream cheese, 1 teaspoon grated onion, 1 to 2 teaspoons prepared horse-radish, and 2 drops Tabasco in a small bowl; beat until light and fluffy. Blend in $\frac{1}{2}$ cup finely snipped chipped beef and $\frac{1}{4}$ to $\frac{1}{2}$ cup finely chopped salted pecans. Shape into a log about $1\frac{1}{2}$ in. in diameter; roll in finely snipped parsley. Chill. Slice and serve with assorted crisp crackers.

Canapés Sophisticate

Spread seasoned whipped butter on bread fingers. Top with a thin slice of smoked turkey, then spread with a thin layer of hollandaise sauce and cover with a slice of country-style ham. Garnish canapés by tucking a tiny sprig of water cress between the layers of meat.

Cucumber Canapés

Using an electric mixer at high speed, whip $\frac{1}{2}$ cup firm butter and 1 teaspoon lemon juice just until butter is fluffy. Blend in 2 tablespoons prepared horse-radish. Cut bread slices into diamond shapes and toast. For each canapé, spread with butter, then dip two of the parallel edges into minced parsley. Twist a thinly cut scored cucumber slice and center on each diamond. Garnish with pimiento-stuffed olive slices and tiny sprigs of parsley tucked into the cucumber twist.

Bacon 'n' Egg Canapés

Dice 3 slices bacon and fry until crisp; drain. Mix with 2 finely chopped hard-cooked eggs, 4 teaspoons cream, 1 teaspoon tarragon vinegar, $\frac{1}{2}$ teaspoon chervil leaves, crushed, and $\frac{1}{4}$ teaspoon rosemary leaves, crushed. Cut rye or white bread into $1\frac{1}{2}$ -in. rounds; toast one side. Spread a teaspoonful of the egg mixture on the untoasted side of each bread round. Top with a thin layer of mayonnaise. Place on a broiler rack and broil 2 in. from source of heat until golden brown, about 1 min. Garnish with slivers of green pepper or tomato.

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