

Add your traditional fixin's to these basics—
Roast Duckling
and stuffing, a salad
mold, and hot rolls.



Christmas is a'comin'

Do you imagine you hear bells, Christmas bells? They're coming closer, and it's not too soon to plan your Christmas menu.

Roast Duckling

Rinse 2 4- to 5-lb. ducklings and remove any excess fat from body cavities. Pat dry with absorbent paper. Rub ducklings inside and out with 1 teaspoon salt; lightly spoon *Apricot-Apple Stuffing* into cavities. To close body cavity, sew or skewer and lace with a cord. Fasten neck skin to back with skewer. Loop cord around legs, tighten, and then tie; secure wings to body. Place ducklings, breast side down, on rack in a large, shallow roasting pan. Roast, uncovered, at 325°F for 45 min. Turn, breast side up, and continue roasting for 1¾ to 2¼ hrs., or until ducklings test done, basting every half hour and removing fat. Duckling is done when drumstick meat feels soft. Place on a heated platter; remove skewers and cord. Garnish. Serve with *Gravy*.
6 to 8 servings

Apricot-Apple Stuffing

Heat ½ cup butter in a saucepan. Stir in ½ cup chopped celery and 1 medium-sized onion, minced; cook about 5 min. Combine with 2 qts. coarse bread crumbs, ⅔ cup snipped dried apricots, 1½ cups diced apple, 1 tablespoon lemon juice, and a mixture of 2 tablespoons brown sugar, 1½ teaspoons salt, ½ teaspoon ground coriander, ¼ teaspoon ground cumin, and ¼ teaspoon basil, crushed. Toss lightly, mixing thoroughly.

Gravy—Pour off all but ¼ cup fat from roasting pan; stir in 2 cups hot water and bring to boiling. Blend in a smooth mixture of ½ cup cold water and ¼ cup flour. Bring to boiling and boil 1 to 2 min., stirring constantly. Season to taste with salt and pepper.

Grapefruit-Lime Mold

1 cup fresh grapefruit sections (cut in pieces if very large)
½ cup sugar
1 pt. lime sherbet, softened
½ cup fresh lime juice
1 8¼-oz. can crushed pineapple, drained; reserve sirup
2 tablespoons unflavored gelatin
¼ cup quartered maraschino cherries, well drained

1. Sprinkle ¼ cup of sugar over grapefruit.
2. Add lime juice to sherbet; as sherbet melts, stir occasionally to blend.
3. Mix together remaining sugar and gelatin in a saucepan. Add enough water to pineapple sirup to make 2 cups liquid. Mix 1 cup of the liquid into the gelatin mixture. Stir over low heat until gelatin is dissolved. Remove from heat; add remaining liquid and the sherbet. If necessary, beat with rotary beater until well mixed.
4. Chill mixture until the consistency of thick, unbeaten egg white; stir occasionally. Fold in grapefruit (including sirup), pineapple, and cherries. Turn into a 5-cup star-shaped mold which has been rinsed with cold water. Chill until firm.
5. Unmold onto serving plate. Garnish (see photo).
6 to 8 servings

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