

Attractively garnished Creamy Almond-Rice Ring is an excellent dessert choice for entertaining large groups.

Family Weekly Cookbook

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Turkey Mole Pueblano

A Mexican legend tells us that a young nun in a Puebla convent scorched a plain mole. To disguise her misfortune, she added spices, raisins, nuts, and chocolate to the sauce. A visiting archbishop praised the dish so highly that Puebla became famous for its mole.

- Turkey slices
- ½ cup cooking oil
- 2 cloves garlic, crushed in a garlic press
- 1 tablespoon puréed fresh small red chiles (seeds and stems removed before forcing through a food mill)
- ½ cup almonds
- 2 tablespoons peanuts
- 2 tablespoons sesame seed
- 1 cup drained canned tomatoes
- 1 cup chicken broth (use 1 chicken bouillon cube and 1 cup water)
- ½ sq. (½ oz.) unsweetened chocolate, melted
- 2 tablespoons seedless raisins
- ½ cup fine bread crumbs
- 1 tablespoon chili powder
- 1 teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon ground cloves
- ¼ teaspoon ground coriander
- Few grains ground ginger
- 1 3-in. cinnamon stick

1. Heat oil and garlic together in a heavy skillet, then add chile pulp.
2. Meanwhile, put nuts and sesame seed into blender container. Cover and flick motor switch on and off several times to chop finely.
3. Add remaining ingredients except stick cinnamon and blend to a smooth paste. Mix into oil in the skillet and add cinnamon; simmer, stirring frequently, until thickened (15 min.).
4. Pour mole over cooked sliced turkey in a shallow baking dish. Cover and heat in a 350°F oven for 15 to 20 min.

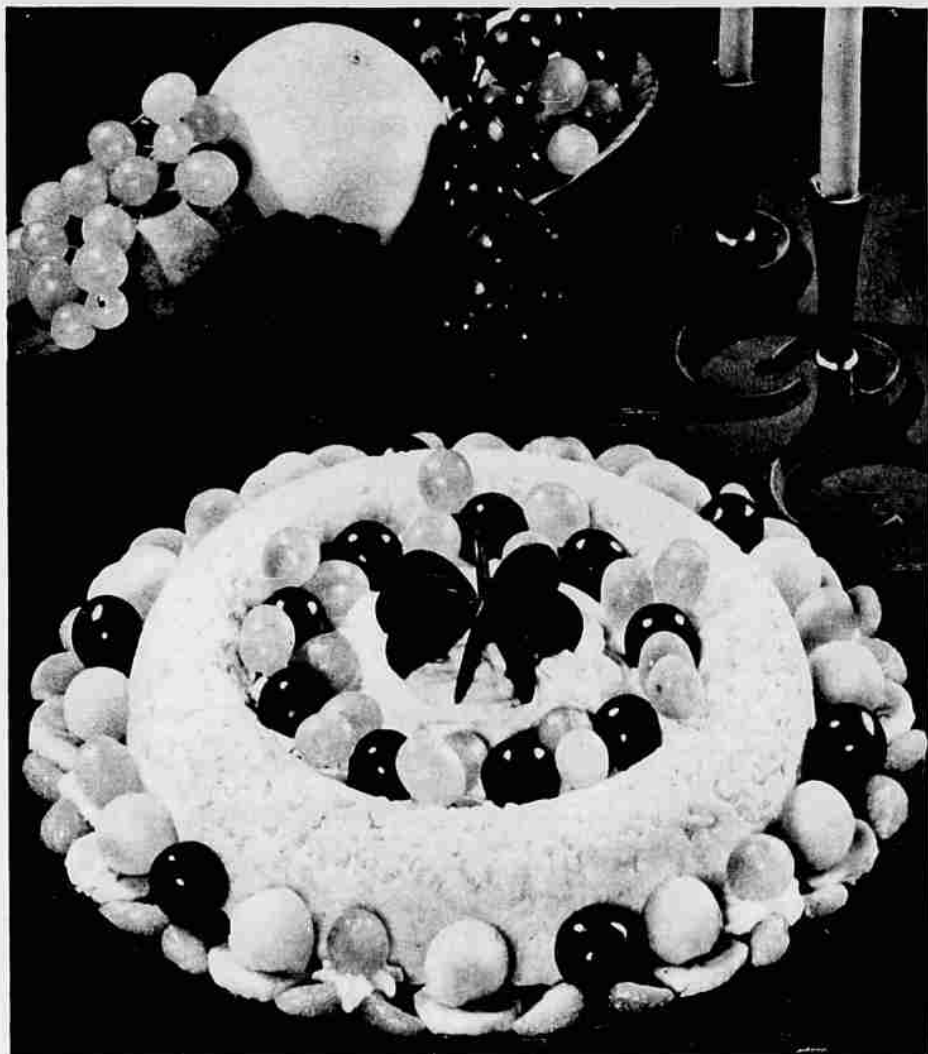
Sauce for 6 to 8 servings

Crab Canapés

Drain, flake, and remove bony tissue from 1 6½-oz. can crab meat; toss with ¾ cup sliced mushrooms, browned in butter, and a mixture of 3 tablespoons cream, ¼ teaspoon salt, and 6 drops Tabasco. Cut 32 2-in. bread rounds and toast on both sides. Spread with Maitre d'Hôtel Butter, cover with the crab meat mixture, and brush lightly with melted butter, then top with a sprinkling of buttered soft bread crumbs and shredded Parmesan cheese. Set under broiler 4 in. from source of heat for 3 min. Serve hot.

Maitre d'Hôtel Butter

Cream together ½ cup softened butter, 2 tablespoons lemon juice, 2 teaspoons chopped parsley, ¼ teaspoon salt, and ⅛ teaspoon black pepper until blended.



Party Pleasers

Creamy Almond-Rice Ring

- 3 cups milk, scalded
- 3 cups boiling water
- 4 teaspoons vanilla extract
- 1 teaspoon salt
- 1 cup uncooked rice
- ½ cup cold water
- 4 teaspoons unflavored gelatin
- 1 cup sugar
- 1 cup chopped toasted blanched almonds
- 3 cups chilled whipping cream, whipped (whip one-half at a time)
- 1 tablespoon vanilla extract

1. Combine the first four ingredients in a heavy saucepan. Bring to boiling; add the rice gradually, stirring with a fork. Continue to stir 1 min. Cover and cook over low heat 45 min. to 1 hr., stirring occasionally, until almost all of the liquid is absorbed and rice is tender.

2. Soften gelatin in cold water. Stir gelatin and sugar into hot rice until gelatin is completely dissolved. Cool.

3. Stir in the almonds. Fold in a mixture of the whipped cream and remaining vanilla extract until thoroughly blended.

4. Turn into a 3-qt. ring mold which has been rinsed with cold water and, if desired, sprinkled lightly with sugar. Chill in refrigerator until firm, at least 3 hrs.

5. Unmold on chilled serving plate. Serve with fruit (see photo). Or stud crown and sides of mold with pomegranate seeds and serve with a colorful red fruit sauce. *16 to 20 servings*

Note: The leftover pomegranate juice imparts fine flavor to any of the leftover rice.