



ENTERTAIN a crowd easily on a hot evening with a tempting salad buffet featuring a hearty vegetable salad with a tangy Blue cheese dressing and your choice of cold beverage.

Salad For Guests

Be a cool and cook-less hostess. On summer's hottest days, serve your guests a cold, party buffet featuring hearty combinations like chef's salad, chilled seafood with crisp vegetable relishes or an array of cold cuts with potato salad.

For a beverage, pitchers of cold milk for the youngsters, iced coffee or tea or beer for the adults.

For dessert, offer ice cream parfaits, made easily by alternating spoonfuls of boughten ice cream with prepared sauce and shopped nuts.

This salad bowl is sized for a crowd, but it can be adjusted easily by using smaller amounts of the ingredients.

PARTY SALAD BOWL

- 1 small head Boston lettuce
- 1 small head iceberg lettuce
- 1 small bunch fresh spinach
- 1 small head cabbage
- 1 cucumber, sliced
- 4 small tomatoes, cut in wedges
- 4 hard-cooked eggs, sliced
- 1/2 pound salami or cooked ham cut in thin strips
- 1 cup sliced celery

Wash, dry and chill salad greens, spinach and cabbage. Tear lettuce and spinach into bite-size pieces; cut cabbage into fine shreds. Place salad greens and cabbage in large salad bowl. Arrange cucumber slices, tomato wedges, egg slices, salami (or ham) strips and celery slices across top of salad. Toss with Blue Cheese Dressing just before serving. Makes 8 to 10 main-dish servings.

BLUE CHEESE DRESSING
 1 clove garlic, peeled (optional)
 1/2 teaspoon salt
 1/4 teaspoon ground black pepper
 1/2 cup wine, cider or malt vinegar

HONEYSKOTCH SAUCE

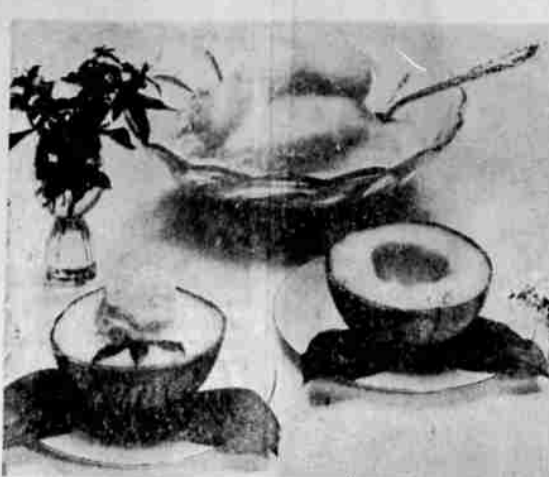
Ice cream, cake or just any number of other simple desserts become specialties of the house when topped off with this luscious honeyscotch sauce. The sauce which has a nice smooth pouring consistency leans toward butter-scotch in flavor, but has just enough honey-sweetness to make it different.

The method for making the sauce isn't complicated at all. It's the good ingredients that go into it, the butter, double-rich evaporated milk and honey, that produce such marvelous results.

You can make up the sauce anytime just to have on hand. It's good hot or cold and will be ready for a quick dessert or an impromptu sundae party in the afternoon or evening.

HONEYSKOTCH SAUCE

- 1/2 cup sugar
 - 1/2 cup honey
 - 1/4 teaspoon salt
 - 1/4 cup butter
 - 2-3 cup evaporated milk
- Combine sugar, honey, salt, butter and 1-3 cup of the milk in a saucepan. Cook over medium heat, stirring occasionally, to soft ball stage (234 degrees Fahrenheit). Stir in remaining 1-3 cup milk and cook until thick and smooth, about 5 minutes. Serve hot or cold. Makes about 1 1/2 cups of sauce.



GLACIER-COLD ORANGE SHERBET mounded into chilled cantaloupe halves and decorated with mint leaves makes an appealing summertime dessert. Recipe for sherbet is from the test kitchens of Minute Maid Fresh-Frozen Orange Juice.

END THE MEAL ON COOL NOTE

One hot dish in the meal, even in the most sizzling weather is a sound suggestion from the nutrition experts. But let's end on a cooling note, the most refreshing dessert we can concoct. Orange Sherbet, for instance, nestling in chilly mounds inside a half cantaloupe is an inspiration for a summer menu and one of the prettiest of all desserts.

This Orange Sherbet with its fresh-frozen orange juice is a concentrated source of Vitamin C, while cantaloupes contribute generous amounts of Vitamin A. Never neglect your vitamins, even in the hottest weather.

Did you know that sherbets and other frozen desserts need fast freezing for velvet smoothness? Too slow freezing creates large water crystals which roughen the texture.

STUFFED PORK CHOPS

When you are going to stuff rib pork chops for braising, cut the pocket in the chops from the rib side along the bone. Chops cut from this side hold the stuffing better.

When storing sherbet, cover with waxed paper to prevent formation of crystal on the surface.

ORANGE SHERBET

- 1 cup sugar
 - 1 cup milk
 - 1 cup heavy cream
 - 1 can Minute Maid Fresh-Frozen Orange Juice
 - 2 cups water
 - 1 teaspoon almond flavoring
- Blend sugar, milk and cream together in heavy pan and stir over low heat until sugar is dissolved. Remove from heat. Blend contents of fresh-frozen orange juice can with 2 cups water and stir slowly into milk and cream mixture. Blend in almond flavoring. Pour mixture into 2 refrigerator trays and place in freezing compartment of refrigerator. Set dial for fast freezing. When mixture is

frozen, return dial to normal. Yield: 8-10 servings.

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