Family Weekly COOKBOOK

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NEW WAYS with favorite foods

"Recipes of imagination" for foods you've undoubtedly served often in other ways. And, this week, a new recipe contest for the teen-ager of your family with a BIG PRIZE!

Golden Lamb Shoulder Chops

The fine flavor of economical lamb shoulder chops blends with, and is glorified by delectable pineapple . . . perfect with rice.

5 lamb shoulder chops, ¾-in. thick
2 tablespoons butter
1 teaspoon salt
½ teaspoon Accent
1 No. 2½ can pineapple slices, drained (reserve sirup)
2½ teaspoons cornstarch

1. With dull edge of knife, lightly scrape meat surfaces. Cut through fat on outside edge at 1-in. intervals, be careful not to cut lean.
2. Heat butter in a large heavy skillet. Add the lamb chops and brown on both sides. Sprinkle chops with salt and Accent after browning each side.
3. Place one pineapple slice on each chop. Pour ½ cup of the pineapple sirup over chops.
4. Cover and cook over low heat 40 min., or until lamb is tender when pierced with a fork. Baste occasionally; add hot water if necessary.
5. When lamb chops are tender, remove to a serving plate. Pour off liquid and return 2 tablespoons to the skillet. Mix in cornstarch. Add the remaining pineapple sirup and cook 5 min., stirring constantly. Spoon sauce over chops. Serve immediately. *5 servings*

Caper Lamb Chops Piquant

Here's another equally delicious presentation of lamb shoulder chops . . . cooked in an exotic "sauce of distinction".

5 lamb shoulder chops, ¾-in. thick
2 tablespoons butter
½ cup sweet pickle liquid
½ cup tarragon vinegar
¼ cup water
4 teaspoons sugar
2 teaspoons dry mustard
1 teaspoon salt
½ teaspoon pepper
6 tablespoons caper liquid
6 tablespoons water
2 tablespoons capers

1. Brown chops as in recipe for Golden Lamb Shoulder Chops; omit seasoning.
2. Mix together the sweet pickle liquid, vinegar, water, sugar, dry mustard, salt, and pepper. Pour over lamb chops.
3. Cover and cook over low heat about 40 min., or until lamb is tender when pierced with a fork. Baste occasionally; add hot water if necessary.
4. When meat is tender, pour off excess liquid. Mix into chops in skillet the caper liquid, water, and capers. Cook 3 to 5 min. to heat thoroughly. Serve immediately. *5 servings*

Exotic Rice

GOOD FOR FREEZING

½ cup (about 1 medium-size) chopped onion
⅓ cup butter
1 clove garlic, crushed in a garlic press or minced (thin, papery outer skin removed)
1 cup uncooked rice
½ teaspoon salt
¼ teaspoon ground cinnamon
¼ teaspoon ground allspice
2¼ cups boiling water
2 tablespoons blanched, slivered almonds
1 tablespoon butter
¼ cup golden raisins
⅓ cup boiling water

1. Heat butter in a large heavy skillet or saucepan. Add onion and garlic and cook over medium heat, occasionally moving and turning with a spoon, until onion is transparent.
2. Add rice gradually, while constantly moving and turning with spoon. Cook 2 to 3 min.
3. Mix in salt, cinnamon, allspice, and the 2¼ cups boiling water. Bring rapidly to boiling. Cover and cook over low heat until water has been absorbed and rice is tender (about 20 min.).
4. Lightly brown almonds in butter.
5. Add raisins to ⅓ cup boiling water. Again bring to boiling. Pour off water and drain on absorbent paper.
6. Toss almonds and raisins lightly with the rice. *6 servings*

Luncheon Salad Molds

½ cup undiluted evaporated milk
1 pkg. lime-flavored gelatin
½ teaspoon salt
⅛ teaspoon white pepper
1 cup very hot water
1 medium-size cucumber, rinsed, pared, grated, and drained (about ⅔ cup)
1 cup cream-style cottage cheese
½ cup mayonnaise
½ cup chopped green pepper
2 tablespoons chopped parsley
1 tablespoon prepared horse-radish

1. Set a bowl and rotary beater in refrigerator to chill. Chill evaporated milk in freezing compartment of refrigerator until icy cold.
2. Put gelatin, salt, and white pepper into a bowl. Add hot water and stir until gelatin is completely dissolved.
3. Cool; chill in refrigerator or in pan of ice and water until mixture is slightly thicker than consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
4. Lightly oil six ¾ cup individual molds with salad or cooking oil (not olive oil); set aside to drain.
5. Mix grated cucumber, cottage cheese, mayonnaise, green pepper, parsley, and horse-radish together. When gelatin mixture is of desired consistency, stir in the cottage cheese mixture.
6. Using chilled bowl and beater, beat evaporated milk until very stiff. Fold into gelatin mixture.
7. Turn into the prepared molds and chill in refrigerator until firm before unmolding. *6 servings*

Note: To unmold, run tip of knife carefully around edge of mold. Invert onto greens on chilled serving plate and remove mold. (If necessary, wet a clean towel in hot water and wring it almost dry; put hot towel around mold for a few seconds. If mold does not loosen, repeat.)

HOLIDAY [illegible]
RECIPE CONTEST
for Teen-Age [illegible] readers
For details of [illegible] Prize,
see page [illegible]