

Cordially Invited

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Family
Weekly

Cook book

Clip 'em, save 'em . . . these recipes and others Family Weekly will publish in the weeks ahead offer a wealth of ideas for Holiday entertain-

Cranberry Jeweled Crown

- 4 cups (1 qt.) fresh cranberries
- 1 cup cold water
- $\frac{3}{4}$ to 1 cup sugar
- $\frac{3}{4}$ cup orange juice
- 1 pkg. orange-flavored gelatin
- $\frac{1}{4}$ teaspoon salt
- 1 cup (4 oz.) walnuts, chopped
- 1 cup chilled whipping cream

1. Set a bowl and rotary beater in refrigerator to chill.
2. Put rinsed cranberries into a saucepan. Mix in the cold water and sugar. Bring to boiling over medium heat and cook until skins of cranberries pop. Force cooked cranberries through a sieve or food mill. Set aside.
3. Heat orange juice. Put gelatin and salt into a bowl. Add orange juice and stir until gelatin is completely dissolved. Stir in the sieved cranberries.
4. Cool; chill in refrigerator or in pan of ice and water until gelatin is slightly thicker than consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
5. Lightly oil a $1\frac{1}{2}$ -qt. fancy mold with salad or cooking oil (not olive oil); drain.
6. When gelatin mixture is of desired consistency, using the chilled bowl and beater, beat whipping cream until of medium consistency (piles softly). Fold whipped cream and nuts into gelatin mixture. Turn into the prepared mold and chill in refrigerator until firm.
7. To unmold, run tip of knife carefully around edge of mold. Invert onto a chilled serving plate and remove mold. (If necessary, wet a clean towel in hot water and wring it almost dry; wrap hot towel around mold for a few seconds. If mold does not loosen, repeat.)

6 to 8 servings



Dramatic Cauliflower Salad

- 1 medium-size head cauliflower
- $1\frac{1}{2}$ cups French dressing
- 2 medium-size ripe avocados
- 2 teaspoons lemon juice
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon pepper
- $\frac{1}{2}$ cup (about 3 oz.) blanched, toasted almonds, coarsely chopped

1. Remove leaves, cut off all the woody base and trim any blemishes from the cauliflower. Let stand in cold salted water 20 to 30 min. to remove any dust or small insects which settle in the cauliflower. Drain. Cook in a loosely covered pan in a large amount of boiling salted water. Cook 20 to 30 min., or until tender but still firm. Drain.
2. Put the whole cauliflower into a deep bowl and pour French dressing over it. Set in refrigerator to marinate 1 to 2 hrs., turning several times.
3. Rinse avocados, peel, cut into halves lengthwise, and remove pits. Cut avocado into pieces. Force through a sieve or food mill into a bowl. Blend in the lemon juice, salt, nutmeg, and pepper. Set in refrigerator to chill.
4. When ready to serve, drain the cauliflower and arrange on a chilled serving plate. Spread avocado mixture over cauliflower. Top with the chopped almonds. Garnish with bundles of green pepper strips and fluted cucumber slices (draw tines of fork lengthwise over unpared cucumber). About 8 servings

Asparagus Supreme

- 4 oz. process Cheddar cheese, shredded (about 1 cup, shredded)
- 3 10-oz. pkgs. frozen asparagus pieces
- 2 tablespoons butter
- 2 tablespoons minced onion
- 1 tablespoon flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon paprika
- $\frac{1}{4}$ teaspoon dry mustard
- $\frac{1}{2}$ teaspoon Worcestershire sauce
- 1 cup undiluted evaporated milk
- 2 tablespoons fine, dry bread crumbs

1. Cook asparagus according to directions on package. Drain, if necessary.
2. Heat butter in a saucepan. Add onion and cook over medium heat until onion is transparent, occasionally moving and turning with a spoon. Blend in flour, salt, paprika, mustard, and Worcestershire sauce. Heat until mixture bubbles, stirring constantly. Remove from heat. Add gradually, stirring in the evaporated milk. Return to heat and bring rapidly to boiling, stirring constantly; cook 1 to 2 min. longer. Remove from heat.
3. Arrange asparagus in a 1-qt. baking dish. Pour sauce over asparagus and mix lightly with a fork. Sprinkle with the cheese and bread crumbs.
4. Set temperature control of range at Broil (500°F or higher). Put baking dish into broiler with top of mixture 2 to 3 in. from source of heat. Broil 3 to 5 min., or until bread crumbs are lightly browned and cheese is melted.

About 8 servings

Swedish Meat Balls

- 1 cup (3 slices) fine, dry bread crumbs
- 1 lb. ground round steak
- $\frac{1}{2}$ lb. ground pork
- $\frac{1}{2}$ cup mashed potatoes
- 1 egg, beaten
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon Accent
- $\frac{1}{2}$ teaspoon brown sugar
- $\frac{1}{4}$ teaspoon pepper
- $\frac{1}{4}$ teaspoon ground allspice
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon ground cloves
- $\frac{1}{4}$ teaspoon ground ginger
- 3 tablespoons butter

1. Set out a large heavy skillet having a tight-fitting cover.
2. Put into a large bowl the ground round steak, ground pork, mashed potatoes, egg, $\frac{1}{2}$ cup of the bread crumbs, and a mix-

ture of the salt, Accent, brown sugar, pepper, allspice, nutmeg, cloves, and ginger. Lightly mix together. Shape mixture into balls about 1-in. in diameter. Roll balls lightly in remaining crumbs.

3. Heat butter in the skillet over low heat. Add the meat balls and brown on all sides. Shake pan frequently to brown evenly and to keep balls round. Cover and cook about 15 min.

About 3 doz. meat balls

Fruit Pockets

- $2\frac{1}{4}$ cups sifted flour
- $\frac{1}{2}$ teaspoon salt
- 1 cup butter
- 8 oz. cream cheese
- Jam (raspberry, strawberry or apricot)

1. Sift together flour and salt. Set aside.
2. Cream butter and cream cheese together thoroughly.
3. Mixing until well blended after each addition, add dry ingredients in fourths. Chill dough thoroughly in refrigerator.
4. Roll dough about $\frac{1}{4}$ in. thick on a lightly floured surface. With a pastry wheel or a sharp knife, cut dough into 2-in. squares. Put about $\frac{1}{4}$ teaspoon of the jam onto two opposite corners of each square. Bring together the other two corners to overlap slightly; press firmly to seal. Transfer to cookie sheets.
5. Bake at 350°F 10 to 15 min., or until delicately browned. Remove cookies to cooling racks.

About 2½ doz. cookies
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"HOLIDAY IN CHICAGO" FAMILY WEEKLY Recipe Contest for TEEN-AGE readers

Teen-age readers 13 to 18 years old are invited to send their favorite original recipes to Culinary Arts Institute, 153 N. Michigan Ave., Chicago 1, Ill. to reach us before **November 22, 1957**. Win a five-day trip to Chicago, all expenses paid for you and a family-approved chaperon, during the Christmas-New Year holidays! Additional \$10.00 awards for recipes published in Family Weekly.