

MORE...



teen-age prize-winning recipes



Dinah Derby—age 15
Murdock, Ill.

Dinah has taken cooking during the five years that she has been a member of 4-H Club and is also a past member of Future Homemakers of America. She is extremely interested in cooking and hopes to become a home economist.



Lynda Rae Hudler—age 17
East Berlin, Pa.

Lynda graduated from high school last June and is employed as a private secretary to a stock broker. Italian and Chinese dishes are her cooking specialties. Her hobbies include raising herbs and making enamel jewelry.



Marie Brown—age 17
Helfin, Ala.

Marie belongs to 4-H Club and Future Homemakers of America. She enjoys collecting recipes and reports she tries out at least one Family Weekly recipe each week. Marie is interested in many sports, especially fishing and boating.

Pork Chop Roast with Honey Sweet Potatoes

- 3 large sweet potatoes, cooked, peeled, and halved
- 6 pineapple slices
- 6 green pepper rings, cut 1/4 in. thick (cleaned; white membrane removed)
- 6 onion slices, cut 1/4 in. thick
- 6 pork chops, cut 3/4 in. thick
- 1/4 cup sifted flour
- 2 teaspoons salt
- 1/4 teaspoon pepper
- 2 teaspoons fat

- 1 tablespoon prepared mustard
- 1 tablespoon brown sugar
- 1/2 cup pineapple juice
- 1/2 cup honey
- 3 tablespoons melted butter

1. Set out a large heavy skillet and a large shallow baking dish.
2. Coat pork chops with a mixture of the flour, salt, and pepper.
3. Heat the fat in the skillet over medium heat. Brown chops on both sides.
4. Arrange pork chops in baking dish. Spread chops with the mustard and brown sugar. Top each chop with a pineapple slice, green pepper ring, and onion slice. Pour pineapple juice over chops.
5. Coat sweet potatoes with a mixture of the honey and melted butter. Arrange, cut-side up, around chops in baking dish. Cover.
6. Bake at 350°F about 1 hr., or until meat is tender and thoroughly cooked. (To test for doneness, cut slit near bone; no pink should be visible.)

6 servings



Judy hopes to become a nurse. Skating and bowling are her favorite sports. She is a former 4-H Club member. Judy enjoyed cooking classes during the three years that she took home economics in high school. And likes to try new recipes.

Judy Roberts—age 18
Gautier, Miss.

Party Pie

- 1 9-in. graham cracker-crust
- 10 oz. marshmallows
- 6 1-oz. milk chocolate-candy bars with almonds, broken in pieces
- 1/2 cup milk
- 1 cup chilled whipping cream

1. Set a bowl and rotary beater in refrigerator to chill.
2. Heat together in the top of a double boiler over simmering water the marshmallows, candy pieces, and milk. Stir occasionally until marshmallows and chocolate are melted. Cool slightly.
3. When mixture is slightly cooled, chill in refrigerator until mixture becomes slightly thicker (about 30 min.).
4. When marshmallow mixture is of desired consistency, using the chilled bowl and beater, beat whipping cream until of medium consistency (piles softly). Fold whipped cream into the marshmallow mixture. Turn into pie shell. Chill in refrigerator until firm (3 to 4 hrs.).

One 9-in. pie

Crazy Cake

- 1 cup chopped dates
- 2 1/4 cups sifted flour
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 2 teaspoons ground nutmeg
- 2 teaspoons ground ginger
- 3/4 cup shortening
- 1 teaspoon grated orange peel
- 1 teaspoon grated lemon peel
- 1 cup sugar
- 2 eggs, well beaten (until thick and piled softly)
- 1 cup buttermilk

1. Grease bottom only of one 9x9x2-in. cake pan. Line with waxed paper cut to fit bottom; grease waxed paper. Set aside.
2. Sift together the flour, baking powder, baking soda, salt, nutmeg, and ginger.
3. Cream together the shortening and orange and lemon peels until shortening is softened. Add sugar gradually, creaming until fluffy after each addition.
4. Add beaten eggs in thirds, beating thoroughly after each addition.
5. Beating only until smooth after each addition, alternately add dry ingredients in fourths, buttermilk in thirds to creamed mixture. Finally, beat only until smooth (do not overbeat). Mix in the dates. Turn batter into prepared pan.
6. Bake at 350°F about 45 min., or until cake tester or wooden pick comes out clean when inserted in center of cake, or until cake surface springs back when lightly touched at center.
7. Remove from oven. Cool 10 min. in pan on cooling rack. To loosen from pan, run a spatula gently around sides. Cover pan with a cooling rack; invert cake and remove from pan. Immediately peel off waxed paper; turn cake top side up. Cool completely.

One 9-in. square cake

Lobster Tails

- 2 12-oz. frozen rock-lobster tails
- 1 cup crab meat (bony tissue removed)
- 1/2 cup fine dry bread crumbs
- 2 teaspoons melted butter
- 1/4 cup chopped green pepper
- 1/4 cup chopped onion
- 1 tablespoon lemon juice
- 1 tablespoon chopped parsley
- 1/2 teaspoon salt
- 1/4 teaspoon white pepper
- 1/4 teaspoon paprika
- 1/4 teaspoon basil
- 1/4 teaspoon crushed tarragon
- 2 teaspoons chopped parsley
- 1 teaspoon paprika
- 1 cup water
- Melted butter

1. Thaw rock-lobster tails according to directions on package. Snip through and remove thin shell on underside of each lobster tail; remove vein. Split through the center from top to bottom with a sharp knife. Holding tail in both hands, bend it towards shell side to crack; or insert a skewer lengthwise through meat—this keeps tail flat.
2. Lightly toss together the bread crumbs and 2 teaspoons melted butter. Mix lightly with the crab meat, green pepper, onion, lemon juice, and a mixture of the 1 tablespoon parsley, salt, pepper, paprika, basil, and tarragon.
3. Fill opening in lobster tails with the mixture. Sprinkle with the parsley and paprika.
4. Set temperature control of range at Broil (500°F or higher). Arrange lobster tails in a 13x9x2-in. pan. Pour water around the lobster tails. Broil about 4 in. from source of heat 12 to 15 min., basting occasionally with melted butter. Serve with additional melted butter. 2 servings