

Merry May, Merry Meals!



Peach-Glazed Cheese Cake

TO PREPARE: 53 MIN.



TO CHILL: 3 HRS.

- 1 1/2 cups graham cracker crumbs
3 tablespoons sugar
6 tablespoons butter or margarine, softened
1/2 pkg. (about 4 tablespoons) lemon-flavored gelatin
1/2 cup very hot water
8 oz. cream cheese, softened
1/2 teaspoon vanilla extract
1/4 cup sugar
1/2 cup chilled whipping cream
1 1-lb. can sliced peaches, drained (reserve 1/2 cup sirup)
2 teaspoons lemon juice
1 teaspoon unflavored gelatin
- Butter bottom and sides of one 8x1 1/2-in. round layer cake pan with removable bottom. Set a bowl and rotary beater in refrigerator to chill.
- Mix together in a bowl the crumbs and 3 tablespoons sugar. Using a fork or pastry blender, blend in the butter. Using back of a spoon, press crumb mixture very firmly into an even layer on bottom and sides of the pan.
- Bake at 375° F 8 min. Cool.
- Empty gelatin into a bowl. Add the very hot water and stir until gelatin is completely dissolved; cool. Chill in refrigerator, stirring occasionally, until slightly thicker than consistency of thick, unbeaten egg white.

- Meanwhile, mix together in a bowl the softened cream cheese and vanilla extract. Add 1/4 cup sugar gradually, beating until blended.
- When gelatin mixture is of desired consistency, stir several tablespoons into the cheese. Continue adding gelatin mixture slowly, stirring constantly until well blended.
- Use the chilled bowl and beater, beat whipping cream until of medium consistency (piles softly). Gently fold into gelatin-cheese mixture. Pour mixture into the prepared pan. Chill in refrigerator until set (about 1 hr.).
- Meanwhile, pour the lemon juice into a small cup or custard cup. Sprinkle gelatin evenly over lemon juice. Let stand about 5 min. to soften.
- Heat the reserved peach sirup until very hot. Add the softened gelatin and stir until gelatin is completely dissolved; cool. Chill gelatin mixture in refrigerator or over ice and water until slightly thicker than consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
- Arrange peach slices on top of cheese cake (see photo). Spoon glaze evenly over peaches. Chill until glaze is set.

One 8-in. cheese cake

Raspberry Fruit Punch

CONVENIENCE FOOD RECIPE

TO PREPARE: 10 MIN.

Crowd pleasing! No slicing, no squeezing . . . a quick fruit punch to refresh a gathering of thirsty teen-agers or to highlight your adult party.

- 3 env. raspberry-flavored soft-drink powder
- 3 env. grape-flavored soft-drink powder
- 2 1/4 cups sugar
- 6 qts. water
- 3 6-oz. cans frozen pineapple-orange juice concentrate (do not reconstitute)
- 1 1/2 teaspoons red food coloring
- 1/2 teaspoon almond extract
- 12 7-oz. bottles lemon-lime flavored carbonated beverage, chilled
- Mix together in a large bowl the soft-drink powders and sugar. Add water gradually, stirring constantly until sugar and powders are completely dissolved.
- Stir in the pineapple-orange juice concentrate, food coloring, and almond extract; stir until well blended. Chill mixture thoroughly.
- Just before serving, pour in the chilled lemon-lime beverage; stir to blend thoroughly. If desired, a decorative ice block may be floated in the punch.

About 8 qts. punch



Spinach-Tongue Casserole

CONVENIENCE FOOD RECIPE

TO PREPARE: 15 MIN. TO BROIL: 8 MIN.

- 1 10-oz. pkg. frozen chopped spinach
- 1 6-oz. can beef tongue slices
- 1 10 1/2- to 11-oz. can condensed cream of celery soup
- 1/4 cup cream
- 1 tablespoon instant minced onion
- 2 to 3 drops Tabasco
- 1 tablespoon butter
- 1/8 teaspoon pepper
- 1/2 cup grated Parmesan cheese

- Cook spinach according to directions on package.
- Meanwhile, mix together the soup, cream, onion, and Tabasco.
- When spinach is cooked, drain thoroughly. Mix in the butter and pepper. Arrange spinach in bottom of a shallow 1-qt. baking dish. Arrange tongue slices over the spinach. Spoon soup mixture over tongue; sprinkle evenly with cheese.
- Set temperature control of range at Broil (500° F or higher). Put baking dish in broiler with top of mixture about 4 in. from source of heat. Broil 8 min., or until mixture is thoroughly heated.

About 4 servings

Creamy Corn Dip

CONVENIENCE FOOD RECIPE

TO PREPARE AND COOK: 18 MIN.

Thin slices of rye bread (about 2-in. in diameter) buttered and crisply oven-toasted, or crusty Vienna- or French-bread cubes make perfect "dippers". If using bread cubes, spear with a fork, dunk, and twirl them in the dip.

- 2 tablespoons butter
- 2 tablespoons finely chopped green pepper
- 1/4 cup flour
- 1/4 teaspoon salt
- 1/2 teaspoon cayenne pepper
- 1 1/2 cups quick chicken broth (use 1 chicken bouillon cube to 1 1/2 cups hot water)
- 1 cup (about 4 oz.) grated Swiss cheese
- 1 cup (8-oz. can) cream-style corn
- 4 drops Tabasco

- Heat butter in top of double boiler or chafing-dish blazer over direct heat. Add green pepper and cook until just tender, occasionally moving and turning with a spoon. Blend in the flour, salt, and cayenne pepper. Heat until mixture bubbles, stirring constantly.
- Remove from heat. Add chicken broth gradually, stirring constantly. Cook rapidly, stirring constantly, until sauce thickens.
- Remove from heat. Add grated Swiss cheese all at one time, stirring until cheese is melted. Stir in the corn and Tabasco. Keep warm over hot water.

About 6 servings