



# We are gathered here...

## Creamed Turkey and Avocado

CONVENIENCE FOOD RECIPE

TO PREPARE AND COOK: 1 HR.

- 1/3 cup butter or margarine
- 1/2 lb. mushrooms, cleaned and sliced
- 1/4 cup finely chopped onion
- 1/2 cup flour
- 1/2 teaspoon seasoned salt
- 1/4 teaspoon white pepper
- 1/4 teaspoon ground nutmeg
- 1 1/2 cups cream
- 1 1/2 cups quick chicken broth (use 2 chicken bouillon cubes to 1 1/2 cups hot water)
- 4 5-oz. cans boned turkey
- 2 medium-size avocados
- Lemon juice

1. Heat butter in chafing-dish blazer or skillet over direct heat. Add the mushrooms and onion. Cook, frequently moving and turning with a spoon, until onion is transparent and mushrooms are tender and lightly browned. (Mushrooms should be tender but remain light.) With slotted spoon remove mushrooms, allowing butter to drain back into pan; set mushrooms aside.

2. Blend flour, seasoned salt, pepper, and nutmeg into butter in pan. Heat until mixture bubbles, stirring constantly.

3. Remove from heat. Add cream and chicken broth gradually, stirring constantly; cook 1 to 2 min. longer. Add mushrooms and turkey pieces. Cook mixture slowly until turkey is thoroughly heated.

4. Cut avocados into halves lengthwise and remove pits. Using a melon-ball cutter or 1/2-teaspoon measure, cut into balls. Sprinkle with lemon juice to prevent discoloration. Combine with creamed turkey just before serving. Keep warm over pan of hot water. Serve over patty shells. *6 to 8 servings*

## Patty Shells à la Puff Paste

CONVENIENCE FOOD RECIPE

TO PREPARE: 20 MIN. TO BAKE: 15 MIN.

- 1 9- to 10-oz. pkg. pie crust mix
- 1/4 cup butter
- 1 tablespoon melted butter

1. Turn pie crust mix into a mixing bowl. Using a pastry blender or two knives, cut in the butter until pieces are the size of small peas.

2. Follow package directions for quantity and method of adding liquid.

3. Gather dough into a ball and put onto a lightly floured surface. Flatten dough. Roll, from center to edges, into a rectangle about 1/8-in. thick. With a knife or spatula, loosen pastry wherever sticking occurs, lift slightly, and sprinkle flour underneath.

4. Using a 3 3/4-in. scalloped-cookie cut-



ter, cut one-half of the pastry into eight rounds. Prick them with the tines of a fork. With a spatula transfer four pastry rounds to a baking sheet. Brush lightly with melted butter. Cover each with a second round (making two layers of pastry). Brush with melted butter.

5. With the 3 3/4-in. scalloped-cookie cutter, cut the remaining pastry into eight rounds. Then, with a 2-in. scalloped-cookie cutter, cut center circles out of these rounds, forming pastry rings. Prick the rings with tines of a fork. Place a ring on top of each base on baking sheet. Brush with melted butter. Repeat, making four layers in all. Place inner circles on baking sheet.

6. Bake at 425°F: inner circles 10 min.; shells 15 to 16 min., or until light golden brown. With spatula remove to cooling rack to cool. When ready to serve, spoon creamed mixture over patty shells and top with inner circle. *4 patty shells*

## Spicy Peach Salad Molds

TO PREPARE: 55 MIN. TO CHILL: 50 MIN.

- 1 3/4 cups canned sliced peaches
- 1 cup reserved peach syrup
- 1 teaspoon grated lemon peel (grated through color only)
- 1/4 cup strained lemon juice
- 1 tablespoon (1 env.) unflavored gelatin
- 5 whole cloves

- 2 3-in. cinnamon sticks
- 2 tablespoons sugar
- 1/4 teaspoon salt
- 1 7-oz. bottle ginger ale

1. Pour the lemon juice into a small cup or custard cup. Sprinkle gelatin evenly over lemon juice. Let stand about 5 min. to soften.

2. Mix together in a saucepan the reserved peach syrup, lemon peel, cloves, and cinnamon sticks. Bring to boiling, stirring occasionally, and boil 5 min.

3. Strain contents of saucepan and measure liquid. If necessary, add hot water to make 3/4 cup.

4. Add softened gelatin to hot liquid and stir until gelatin is completely dissolved. Stir in sugar, salt, and ginger ale.

5. Chill in refrigerator or over 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.

6. Lightly oil eight 1/2-cup heart-shaped molds with salad or cooking oil (not olive oil); set aside to drain.

7. When gelatin mixture is of desired consistency, mix in the peach slices. Turn into the prepared molds and chill in refrigerator until firm.

8. Unmold onto a chilled serving platter. Garnish with curly endive, and top molds with maraschino cherries having stems. *8 servings*

## Cheese Finger Rolls

CONVENIENCE FOOD RECIPE

TO PREPARE: 35 MIN. TO BAKE: 20 MIN. (allow 2 1/2 hrs. for rising)

Serve these elegant rolls with a water-cress butter.

- 1 14 1/2-oz. pkg. hot roll mix
- 1 cup (about 4 oz.) grated sharp Cheddar cheese
- 1 egg
- 1 tablespoon water

1. Follow package directions for Richer Dough. Add cheese with the dry mix.

2. Knead dough and let rise according to package directions.

3. Lightly grease baking sheets.

4. When dough has doubled, punch down and turn onto a lightly floured surface. Divide dough into four pieces.

5. Break off a small portion of dough and shape into an oblong 2 1/2 x 1-in. and about 1/2-in. thick. Pinch both ends to points, making it 3-in. long. Place on baking sheet about 1 in. apart. Repeat, using remaining dough. Brush tops with a mixture of the egg and water.

6. Cover with waxed paper and towel, and let rise until doubled.

7. Bake at 375°F about 20 min., or until golden brown. *About 3 doz. rolls*

Note: If desired, sprinkle sesame seeds on baking sheets and place rolls on seeds before baking.