



## Corned Beef

Put a 4- to 6-lb. piece of corned beef into a large sauce pot, kettle, or Dutch oven. Add water to cover. Cover sauce pot tightly and bring water just to boiling over high heat. Reduce heat and simmer (do not boil) 3 to 5 hrs. (allow 40 to 50 min. per pound), or until meat is tender when pierced with a fork. Remove meat from cooking liquid, slice, and serve hot.

## Parmesan Cheese Fans

CONVENIENCE FOOD RECIPE

TO PREPARE: 18 MIN. TO BAKE: 10 MIN.

2 cups prepared biscuit mix  
 1/2 cup butter, softened  
 1/4 cup grated Parmesan cheese  
 1 tablespoon minced parsley  
 Melted butter

1. Grease bottoms only of 12 2 1/2-in. muffin-pan wells.
2. Blend together the butter, Parmesan cheese, and parsley.
3. Prepare biscuit mix according to directions on package for rolled biscuits. Roll dough into a 12x10-in. rectangle about 1/4 in. thick. Cut into five strips.

Spread evenly with the butter mixture.

4. Stack the strips. Cut into 12 sections. Place cut side up in muffin-pan wells. Brush tops with melted butter.

5. Bake at 450° F 10 to 15 min., or until biscuits are golden brown.

12 Parmesan Cheese Fans

## Cheese-Whipped Potatoes

CONVENIENCE FOOD RECIPE

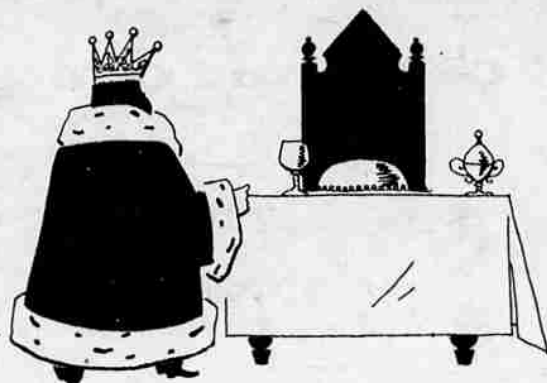
TO PREPARE: 12 MIN.

Fathers go for this with Corned Beef.

Instant mashed potatoes (about 2 cups cooked)  
 1/2 cup (about 2 oz.) grated sharp Cheddar cheese  
 1/2 teaspoon grated onion  
 2 drops Tabasco

1. Prepare potatoes according to directions on package.
2. Whip into the potatoes the grated cheese, onion, and Tabasco. Whip until potatoes are light and fluffy. Spoon into a warm serving bowl and garnish with finely chopped green pepper and pimiento. Serve immediately.

About 4 servings



## East Indian Sauce

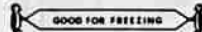
TO PREPARE: 15 MIN. TO CHILL: 3 HRS.

2 cups mayonnaise  
 2 tablespoons minced green onion  
 1 tablespoon minced green pepper  
 1 tablespoon minced parsley  
 1 tablespoon chopped capers  
 4 anchovy fillets, drained and finely chopped  
 1 tablespoon curry powder  
 1/4 teaspoon cayenne pepper  
 3/4 cup (1 6-oz. can) tomato paste  
 2 egg yolks, slightly beaten

1. Blend together the mayonnaise, onion, green pepper, parsley, capers, anchovies, curry powder, cayenne pepper, and tomato paste. Put into a container, cover, and chill in refrigerator several hours to allow flavors to blend.
2. Force chilled mixture through a fine sieve into a bowl. Blend in the egg yolks. Chill thoroughly. Serve as a cocktail sauce over cooked shrimp.

About 2 1/2 cups sauce

## Frozen Tomato Salad



TO PREPARE: 1 HR. TO FREEZE: 2 1/2 HRS.

2 1-lb. cans Italian-style tomatoes (about 4 cups)  
 2 tablespoons chopped onion  
 4 whole cloves  
 4 sprigs parsley  
 1 teaspoon salt  
 1/4 teaspoon pepper  
 1/2 cup chilled whipping cream  
 1/4 cup mayonnaise  
 2 tablespoons catsup

1. Set a medium-size bowl and rotary beater in refrigerator to chill. Set refrigerator control at coldest operating temperature. Set out eight 1/2-cup molds.
2. Combine in a saucepan the tomatoes, onion, cloves, parsley, salt, and pepper. Using a wooden spoon, break tomatoes into pieces. Cook, uncovered, about 30 min., stirring occasionally.
3. Remove from heat. Put tomato mixture through a sieve. Cool; chill.
4. Using the chilled bowl and beater, beat whipping cream until of medium consistency (piles softly). Fold whipped cream, mayonnaise, and catsup into chilled tomato mixture. Turn into a 1-qt. refrigerator tray. Place in freezing compartment of refrigerator and freeze until mixture is mushlike in consistency.

5. Clean and return bowl and beater to refrigerator to chill.

6. When mixture becomes mushy, turn into chilled bowl and beat with chilled beater until smooth. Spoon mixture into the molds and put in freezing compartment of refrigerator until firm. Unmold onto chilled salad plates lined with crisp salad greens. 8 servings

## Sour Cream Fruit Salad

TO PREPARE: 30 MIN.

4 medium-size oranges  
 1 No. 2 can pineapple chunks, drained (about 2 cups)  
 1 1-lb. can pitted light sweet cherries, drained (about 1 1/4 cups)  
 6 oz. marshmallows, cut in pieces  
 1/2 cup sliced maraschino cherries, well-drained  
 1 cup thick sour cream

1. Rinse the oranges. With a sharp knife, cut away peel and white membrane. Remove sections by cutting on either side of the dividing membranes. Discard seeds, if any.
2. Put into a bowl the pineapple chunks, cherries, marshmallows, maraschino cherries, and orange sections. Add the sour cream and toss lightly. Cover; chill in refrigerator overnight.
3. When ready to serve, arrange curly endive on chilled salad plates and carefully spoon a portion of the fruit salad onto each serving plate. If desired, garnish with mint sprigs. About 8 servings

## Cucumbers in Creamy Dressing

CONVENIENCE FOOD RECIPE

TO PREPARE: 8 MIN.

2 medium-size cucumbers, rinsed (do not pare)  
 1/2 cup thick sour cream  
 2 teaspoons sugar  
 1 teaspoon French-style salad dressing mix  
 1 tablespoon cider vinegar

1. Score cucumbers by drawing tines of a fork lengthwise over entire surface; slice thinly, and put into a bowl.
2. Blend together the sour cream, sugar, salad dressing mix, and vinegar. Pour over cucumber slices and toss to coat evenly. Chill thoroughly. 4 to 6 servings