



Fresh Shrimp Curry



TO PREPARE: 35 MIN.

- 1½ lbs. cooked, peeled, deveined shrimp
- ½ cup butter or margarine
- 3 tablespoons chopped onion
- 3 tablespoons chopped celery
- 3 tablespoons chopped green apple
- 12 peppercorns
- 1 bay leaf
- ½ cup flour
- 2½ teaspoons curry powder
- ½ teaspoon Accent
- ¼ teaspoon sugar
- ¼ teaspoon ground nutmeg
- 2½ cups milk
- 2 teaspoons lemon juice
- ½ teaspoon Worcestershire sauce
- ½ cup butter or margarine

1. Heat ½ cup butter in a heavy, 3-qt. saucepan. Add onion, celery, apple, peppercorns, and bay leaf. Cook over me-

dium heat until onion is golden yellow.
2. Blend in a mixture of the flour, curry powder, Accent, sugar, and nutmeg. Heat until mixture bubbles, stirring constantly. Remove from heat. Add milk gradually, stirring constantly. Return to heat and bring rapidly to boiling. Stirring constantly, cook until mixture thickens. Cook 1 to 2 min. longer.
3. Remove from heat. Stir in the lemon juice and Worcestershire sauce. Strain through a fine sieve, pressing vegetables against sieve to extract all sauce. Set sauce aside to keep warm.
4. Heat ½ cup butter in a skillet over low heat. Add the cooked shrimp and brown lightly over medium heat, gently moving and turning with a spoon. Pour the contents of the skillet into the sauce and blend thoroughly. Serve at once with fluffy cooked rice, and such curry condiments as grated coconut, golden raisins, and peanuts. About 6 servings

Chutney Baked Apple

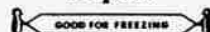
TO PREPARE: 20 MIN. TO BAKE: 40 MIN.
6 medium-size (about 2 lbs.) baking apples

- 1¼ cups drained chutney (reserve sirup)
- 1½ tablespoons butter or margarine

1. Set out a 2-qt. casserole having a tight-fitting cover.
2. Remove all core by making a complete turn with corer through both ends of each apple. Pare a 1-in. strip from the stem end. Arrange apples in casserole, pared sides up.

3. Fill cavity of each apple with about 3 tablespoons of the chutney. Dot tops with butter. Add enough hot water to cover bottom of casserole. Cover.
4. Bake at 350°F about 40 min., or until apples are tender.
5. Remove from oven. Brush pared surfaces of apples with reserved chutney sirup. Place in broiler with tops of apples 3 to 4 in. from source of heat. Broil 2 to 3 min. to glaze. Serve hot as a main-dish accompaniment. 6 servings

Rupees



A Cookie? Let's say, rather, "a treasure of Far Eastern spices."

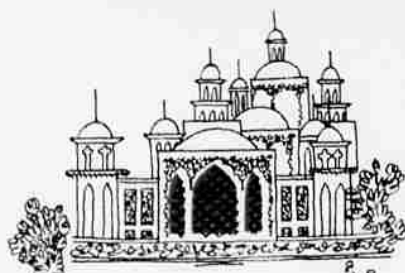
TO PREPARE: 25 MIN.

- 1 cup sifted flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 teaspoon concentrated soluble coffee
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- ¼ teaspoon ground cloves
- ½ cup butter or margarine
- ½ cup firmly packed brown sugar
- 1 egg, well beaten (until thick and piled softly)
- 2 tablespoons molasses

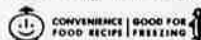
1. Lightly grease cookie sheets.
2. Sift together the flour, baking soda, salt, coffee, cinnamon, ginger, and cloves.
3. Cream butter until softened. Add brown sugar gradually, creaming until fluffy after each addition.
4. Add egg in thirds, beating thoroughly after each addition. Blend in molasses.
5. Mixing until well blended after each addition, add dry ingredients in halves to the creamed mixture.
6. Drop by teaspoonfuls about 2 in. apart onto cookie sheets.
7. Bake at 350°F 10 to 12 min. (Cookies will puff up, spread, and then flatten.) Remove cookie sheets to cooling racks; cool 2 min. before removing cookies. About 4 doz. cookies

FIT FOR A

MAHARAJAH



Buttery Honeys



TO PREPARE: 10 MIN. TO BAKE: 10-12 MIN.
1 pkg. plain cookie mix
Butter, melted and cooled
Honey

1. Empty the cookie mix into a bowl.
2. Substitute equal amounts of butter and honey for the liquid called for on package. (For example, if package calls for ½ cup liquid, use ¼ cup butter and ¼ cup honey.)
3. Make a well in the center of cookie mix and blend in the butter and honey.
4. Drop by teaspoonfuls about 2 in. apart onto ungreased cookie sheets.
5. Bake at 350°F 10 to 12 min. Remove cookie sheets to cooling racks and cool 3 min. before removing cookies.
About 3 doz. cookies

Nutty Honeys

Follow recipe for Buttery Honeys. Stir in 1 cup (about 4 oz.) chopped nuts before baking.

Cola Sherbet

TO PREPARE: 10 MIN. TO FREEZE: 2-3 HRS.

- ¾ cup sugar
- 1 cup carbonated cola beverage
- 1 teaspoon grated lime peel (grated through colored part only)
- Few grains salt
- 1½ cups cream

1. Set refrigerator control at coldest operating temperature. Chill a bowl and rotary beater in refrigerator.
2. Blend together in a large bowl, in order: the sugar, cola beverage, lime peel, salt, and cream. Stir until sugar is dissolved. Pour into a 1-qt. refrigerator tray. Freeze until mixture is mushy.
3. Turn mixture into the chilled bowl and beat with the chilled beater until smooth. Immediately return mixture to refrigerator tray and freeze until firm. About 1½ pts. sherbet