



RICH, FESTIVE EGGNOG, topped with mounds of whipped cream is a welcome sight on the holiday table. The National Dairy Council suggests this recipe with an accent of lemon flavoring.

LEMON SNOW EGGNOG

Egg nog, the symbol of holiday cordiality in the United States, is a truly American tradition. For although this nourishing milk and egg beverage is probably descended from the old English hot drink, sack-posset, the name egg nog was apparently derived from a small drinking vessel used in colonial America—the noggin.

Early recipes for egg nog had a cooked custard base. However, with the typical American tendency for simplification, most egg nog recipes now use the much easier and faster uncooked technique. In addition, most dairies now sell prepared egg nog which is ready to use

just as purchased. Whatever type you prefer, egg nog is an ideal refreshment for holiday entertaining. It's a nourishing drink for children's parties if flavored with vanilla or fruit extract. And it's a favorite with adults too, either plain, with spices or the addition of wine or brandy. The following recipe for Lemon Snow Egg nog calls for the easy, uncooked method, and a delicate flavoring of lemon extract.

LEMON SNOW EGGNOG
6 eggs, separated
1/2 cup sugar
1 tablespoon grated lemon rind

1 quart chilled milk
1/4 teaspoon salt
1 teaspoon vanilla
1 pint whipping cream, whipped

Beat egg yolks and sugar until thick and light in color. Add lemon rind. Stir in milk, salt, and flavoring. Fold in whipped cream and stiffly beaten egg whites. Chill and serve. Makes about 2 1/2 quarts or 20 1/2 cup portions.



FOOTBALL SEASON is party season, says Martha Logan of Swift and Company's test kitchens. She gives her recipe for bacon and cheese tidbits and for bacon-cream dip.

PARTY TIDBITS

Party invitations will be flying as fast as snowflakes from now on through the holidays. In addition to being the party season, this is the football season, and the two seem made for each other. When the crowd gathers for a relish after the game, tasty snacks will be in order.

The hostess who would like to increase her repertoire of hors d'oeuvres recipes will be wise to try some new tricks with bacon. Hot appetizers are always welcome on cool days. So broiled bacon tidbits are popular. Pieces of bacon broiled atop small cheese sandwiches make delicious munching. So do broiled bacon-wrapped olives and smoked eysers. For heartier fare, cheese-filled split franks which have been wrapped with bacon and broiled are classic.

There are do-ahead tricks with bacon, too. Bacon which has been cooked before the party can be chopped and added to softened, seasoned cream cheese. This makes a high-scoring dip for chips and crackers.

For assured success with bacon appetizers, bring home the bacon with the delectable brown sugar cure. It adds a sweet smoke flavor to snacks as well as to meals around the clock.

PARTY TIDBITS

Yield: about 24 appetizers
8 slices cooked bacon
1/4 cup mayonnaise
3 teaspoons finely chopped onion
2 teaspoons prepared mustard
1-3 cup shredded processed cheese, sharp
6 slices white sandwich bread

Combine mayonnaise, onion, mustard, and cheese. Blend. Remove crusts from bread. Cut each slice of bread into four triangular pieces. Place the bread on a cookie sheet. Using the broiler, toast the

TEA SANDWICHES

If your family likes sweet sandwiches with afternoon tea, try combining Philadelphia Cream Cheese (which is the largest selling packaged cheese on the market) with drained crushed pineapple, slivers of pitted dates or chopped plumped raisins and grated lemon rind.



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