

Design for December

For the final month of '58, let these fine recipes grace your table.



Sea Food Casserole

CONVENIENCE FOOD RECIPE

TO PREPARE: 25 MIN. TO BAKE: 35 MIN.

- 1 10-oz. can frozen condensed cream of shrimp soup, thawed
- 1 6½-oz. can crab meat, drained; bony tissue removed
- 1 5-oz. can lobster meat, drained; bony tissue removed
- ¼ cup finely chopped celery
- ½ cup packaged precooked rice
- 1 tablespoon instant minced onion
- ¼ teaspoon curry powder
- ¼ teaspoon seasoned salt
- Few grains white pepper
- 1 cup water

1. Set out a 1-qt. casserole or baking dish having a cover.
2. Separate crab meat; cut lobster meat into 1-in. pieces. Put into a bowl. Add remaining ingredients; mix until blended; turn into the baking dish.
3. Cover and bake at 400°F 35 min., or until rice is tender. Stir after 20 min.

About 4 servings

Top Hat Shrimp Soufflé

CONVENIENCE FOOD RECIPE

TO PREPARE: 30 MIN. TO BAKE: 50 MIN.

- 1 10-oz. can frozen condensed cream of shrimp soup, thawed
- 1½ cups (about 6 oz.) shredded sharp Cheddar cheese
- 1 tablespoon flour
- ¼ teaspoon dry mustard
- Few grains white pepper
- ¼ cup parsley flakes
- 2 tablespoons grated onion
- 6 egg yolks, well beaten (until thick and lemon-colored)
- 6 egg whites

1. Set out a 2-qt. casserole; do not grease. Fold a 2-ft. piece of waxed paper lengthwise in half. Place waxed paper around casserole, cut-side down, overlapping the ends; tie with a string to secure around casserole.
2. Put soup into a saucepan. Blend in a mixture of the flour, mustard, and pepper. Stir in parsley and onion. Heat until mixture bubbles; stir constantly. Cook

3 min. longer over medium heat, stirring constantly.

3. Remove from heat; cool slightly. Add the cheese at one time and stir until cheese is melted.

4. Slowly spoon sauce into beaten egg yolks, stirring vigorously. Set aside.

5. Using clean beater, beat egg whites until stiff peaks are formed and egg whites do not slide when bowl is partially inverted. Spread the egg-yolk mixture over the beaten egg whites. Carefully fold together until just blended. Turn into prepared casserole. About 1 to 1½ in. from edge of casserole, insert the tip of a spoon 1 in. into mixture; run a line around mixture. (Inner part of mixture will form a "hat.")

6. Bake at 325°F 50 min., or until a silver knife comes out clean when inserted halfway between center and edge of casserole. Serve immediately.

About 6 servings

Lime and Cottage Cheese Salad Mold

TO PREPARE: 25 MIN. TO CHILL: 3-4 HRS.

- 1 pkg. lime-flavored gelatin
- 1 cup very hot water
- 1 medium-size cucumber
- 1 cup cream-style cottage cheese
- ½ cup mayonnaise
- ½ cup sliced ripe olives
- 2 teaspoons grated onion
- ½ teaspoon salt
- ½ teaspoon white pepper

1. Empty gelatin into a bowl. Add the very hot water and stir until gelatin is completely dissolved.

2. Cool; chill in refrigerator or over ice and water until gelatin is slightly thicker than the consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.

3. Lightly oil a 9½x5½x2¼-in. loaf pan with salad or cooking oil (not olive oil); set aside to drain.

4. Rinse and pare the cucumber. Cut into halves lengthwise; remove and discard seeds. Dice enough cucumber to yield 1 cup.

5. Mix the diced cucumber with the cottage cheese, mayonnaise, olives, onion, and a mixture of the salt and pepper.

6. When gelatin is of desired consistency, blend in the cottage-cheese mixture. Turn into the prepared mold and chill until firm, about 3 hrs.

7. To unmold, run tip of knife carefully around edge of mold. Invert onto a chilled serving plate and remove mold. (If necessary, wet a clean towel in hot water and wring it almost dry; wrap hot towel around mold for a few seconds. If mold does not loosen, repeat.)

About 8 servings

Saucy Shrimp and Poached Eggs

TO PREPARE: 30 MIN.

- 1 10-oz. can frozen condensed cream of shrimp soup, thawed
- 1 tablespoon butter or margarine
- 2 tablespoons chopped onion
- ¼ teaspoon sweet basil
- ½ cup cream
- 2 tablespoons coarsely chopped ripe olives
- 4 poached eggs*
- 3 slices buttered toast, cut diagonally into halves

1. Heat butter in a saucepan. Add onion and cook over medium heat until onion is transparent, occasionally moving and turning with a spoon.

2. Blend in the sweet basil. Add the soup and cream; stir until blended. Heat thoroughly, stirring occasionally. Stir in the olives. Set aside to keep warm.

3. Arrange the poached eggs on a warm serving platter. Overlap the toast points around edge of platter. Pour sauce over eggs; garnish with parsley. Serve immediately.

4 servings

*For Poached Eggs—Grease bottom of a heavy skillet or shallow pan. Add water to 2-in. depth or enough to rise 1 in. above the tops of eggs. Add ½ to ¼ teaspoon salt to water. Bring water to boiling and reduce heat to keep water simmering. Break 4 eggs, one at a time, into a saucer or small dish. Tilt dish toward edge of the pan and quickly slip each egg into water; do not crowd. Cook 3 to 5 min., depending upon firmness desired. Carefully remove eggs with slotted spoon or pancake turner. Drain over absorbent paper a few seconds.

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