

FROSTY COLA APRIC-ADE

TO PREPARE: 20 MIN.

- ½ cup sugar
- 1½ cups water
- 3 12-oz. cans (about 4½ cups) apricot nectar
- 1½ cups lime juice
- ½ cup orange juice
- Cola Sherbet

1. Mix sugar and water; stir over low heat until sugar is dissolved. Cover, bring to boiling and boil 5 min. Cool.
2. Blend together the apricot nectar, lime juice, orange juice, and the cooled sirup. Chill thoroughly.
3. When ready to serve, pour fruit-juice mixture into a chilled bowl. Serve in punch cups or mugs and top each serving with a scoop of Cola Sherbet.

About 2 qts. punch

For Cola Sherbet (about 1½ pts.)—Blend together in a large bowl: ¾ cup sugar, 1 cup carbonated cola beverage, 1 teaspoon grated lime peel, few grains salt, and 1½ cups cream. Stir until sugar is dissolved. Pour into a 1-qt. refrigerator tray. Freeze until mixture is mushy. When mushy, turn into a chilled bowl and beat with a chilled beater until smooth. Immediately return mixture to refrigerator tray and freeze until firm, about 3 hrs.

A \$10 PRIZE-WINNING RECIPE

from a FAMILY WEEKLY reader

Mrs. Robert Morley, St. Petersburg, Fla.

SPARERIBS WITH TANGY PLUM SAUCE

A noodle casserole is a flavorful accompaniment.

TO PREPARE: 20 MIN.

TO ROAST: 1 HR. 45 MIN.

- 3 lbs. spareribs, cracked through center
- 2 teaspoons salt
- 1 14-oz. can purple plums, drained (reserve ½ cup sirup)
- ½ cup frozen orange juice concentrate
- ½ teaspoon Worcestershire sauce

1. Set out a shallow roasting pan with a rack.
2. Cut spareribs into serving-size pieces; put into roasting pan, meaty side up. Sprinkle with salt. Roast at 350°F 1 hr.
3. Meanwhile, force plums through a sieve. Mix in plum sirup, orange concentrate, and Worcestershire sauce.
4. Pour off drippings from roasting pan and remove rack. Spoon one-half of plum sauce over ribs. Roast 20 min. longer. Turn ribs and spoon remaining sauce over them. Roast another 25 min., or until meat is tender.

About 8 servings

A \$10 PRIZE-WINNING RECIPE

from a FAMILY WEEKLY reader

Mrs. J. B. Minor, Fairmont, W. Va.

EASY HOMEMADE PICKLES

CONVENIENCE FOOD RECIPE

Here are best-ever pickles for the relish tray.

TO PREPARE: 20 MIN.

- 1 1-qt. jar dill pickles (about 12), drained
 - 1 clove garlic, cut in half
 - 4 cups sugar
 - 2 cups cider vinegar
 - 2 tablespoons crushed stick cinnamon (about 6 3-in. sticks)
 - 2 tablespoons celery seed
 - 1 tablespoon mustard seed
1. Cut pickles crosswise into ½-in. thick slices. Put into two 1-qt. jars. Add a garlic half to each jar.
 2. Combine sugar and vinegar in a saucepan. Bring to boiling, stirring until sugar is dissolved. Stir in the remaining ingredients.
 3. Pour hot vinegar mixture over pickles. Cover jars; cool; set in refrigerator for 1 week before serving.

1 qt. pickles



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CARNATION INSTANT WHIPPED TOPPING

(Makes about 2½ cups)

1. Mix ½ cup Carnation Instant Nonfat Dry Milk “Magic Crystals” with ½ cup ice water.
2. Whip until soft peaks form (3-4 minutes). Add 2 tablespoons lemon juice.
3. Beat gradually adding ¼ cup sugar until stiff peaks form (3-4 minutes longer).

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