

Patio Dining



Patio entertaining is a breeze when you serve a meal you and your guests can manage with ease. With preliminary planning and preparation, the suggestions presented here can be done in whole or in part the morning of the party, or the day before. Early in the day, have the whole family join in the fun of making the ice cream. Our color photo suggests the appeal that's added to good food by attractive and colorful serving dishes and the arrangement of the food.

PEACH SUNDAE SAUCE

TO PREPARE AND COOK: 15 MIN.

- 1 No. 2½ can peach slices, drained and coarsely crushed (reserve ½ cup sirup)
- ½ cup sugar
- 1 tablespoon cornstarch
- Few grains salt
- ½ cup orange juice
- 1 tablespoon lemon juice
- 1 tablespoon lime juice
- 1 in. piece of preserved ginger, finely chopped

Mix together in a saucepan the sugar, cornstarch, and salt. Blend in reserved peach sirup and orange, lemon, and lime juices. Add crushed peaches and ginger. Simmer about 5 min., or until slightly thickened. Remove from heat. Cool. Serve over ice cream.

About 2½ cups sauce

SPICY PRUNES

These prunes give just the right flavor accent to your favorite fried chicken.

Combine in a saucepan contents of 1 12-oz. can apricot nectar, 1 3-in. stick cinnamon, and 4 whole cloves; heat to boiling. Put 1 lb. rinsed prunes (about 2½ cups) into a 1-qt. jar. Pour hot mixture with spices over prunes. Cool. Cover and refrigerate 2 or 3 days before using.

VANILLA ICE CREAM SUPERB

For a fruit variation, crushed peaches may be blended into mixture before freezing.

TO PREPARE: 10 MIN.

- 1½ cups sugar
- 1½ qts. cream, chilled
- 3 tablespoons vanilla extract
- ¼ teaspoon salt

1. Wash, scald, and drain the cover, container, and dasher of a 4-qt. ice cream freezer; chill thoroughly before using. Crushed ice and rock salt will be needed.

2. Mix together in a large bowl the sugar, cream, vanilla extract, and salt.

3. Fill freezer container two-thirds full with mixture. Cover tightly. Set in freezer tub. (For electric freezer, follow manufacturer's directions.) Fill tub with alternate layers of crushed ice and rock salt, using 8-parts crushed ice and 1-part rock salt.

4. Turn handle slowly 5 min. Turn rapidly until handle becomes difficult to turn, about 15 min. Add ice and salt as needed. Carefully wipe lid and remove dasher. Pack down ice cream; cover with waxed paper, aluminum foil, or moisture-vapor-proof material.

5. Replace lid and fill opening for dasher with cork. Repack freezer with alternate layers of ice and salt, using 4-parts ice and 1-part rock salt. Cover with the heavy paper or cloth. Allow to stand 2 to 3 hrs. to ripen.

About 3 qts. ice cream

Pleasing table companions for patio dining—pink lemonade, frosted brownies, peach sauce to top luscious home-churned ice cream, parsley-buttered crusty bread, relish tray, lima bean casserole, and fried chicken garnished with fruit kabobs.