

CLAM PIE

CONVENIENCE  FOOD RECIPE

TO PREPARE: 25 MIN.

TO BAKE: 20 MIN.

- 1 1-lb. can whole cooked potatoes, drained and potatoes diced
- 3 7-oz. cans minced clams, drained (reserve ½ cup liquid)
- 3 tablespoons butter
- ¼ cup chopped onion
- 2 tablespoons flour
- ½ teaspoon salt
- Few grains black pepper
- ¼ teaspoon Accent
- ½ cup milk
- Pastry for 1-crust 8-in. pie (your favorite recipe or a prepared mix)

1. Heat the butter in a large skillet. Add the onion and cook until onion is transparent, occasionally moving and turning with a spoon.
2. Blend in a mixture of flour, salt, pepper and Accent. Heat until mixture bubbles. Remove from heat. Add the reserved clam liquid and the milk gradually, stirring constantly.
3. Return to heat and bring rapidly to boiling, stirring constantly. Cook 1 to 2 min. longer. Remove from heat; mix in the diced potatoes and minced clams. Turn into an 8-in. pie pan.
4. Prepare pastry and roll out to fit over clam mixture. Cut a simple design near center of pastry to allow steam to escape during baking. Place pastry on clam mixture and flute edge.
5. Bake at 450°F about 20 min., or until pastry is lightly browned.

4 to 6 servings

QUICK INDIAN PUDDING

TO PREPARE: 15 MIN.

TO COOK: 30 MIN.

- 2 cups milk
- 2 eggs, slightly beaten
- ¼ cup yellow corn meal
- ¼ cup sugar
- 1 teaspoon salt
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- 2 tablespoons cold milk
- ¼ cup light molasses

1. Scald the 2 cups milk in top of a double boiler over simmering water (just until thin film appears).
2. Blend remaining ingredients together in a bowl. Add the scalded milk gradually, stirring constantly. Return mixture to double boiler.
3. Cook over direct heat, stirring constantly, until mixture thickens, about 12 min.
4. Cover and cook over simmering water 15 min. Remove cover and cook 15 min. longer. Serve hot with ice cream, whipped cream or fruit.

4 to 6 servings

APPLE-CABBAGE SLAW

TO PREPARE: 15 MIN.

- ¼ cup thick sour cream
- 1 teaspoon lemon juice
- 1 teaspoon prepared horse-radish
- 1 teaspoon sugar
- ½ teaspoon salt
- ¼ teaspoon white pepper
- 1 cup finely diced unpared red apple
- 1 cup finely shredded cabbage

1. Blend together the sour cream, lemon juice, horse-radish, sugar, salt and pepper. Set in refrigerator, 30 to 60 min., to allow flavors to blend.
2. Just before serving, pour dressing over apple and cabbage. Toss lightly to coat evenly. Serve on cabbage leaves.

4 to 6 servings

LIMA BEAN BAKE

TO PREPARE: 15 MIN.

TO HEAT: 15 MIN.

- 2 10-oz. pkgs. frozen lima beans
- 2 tablespoons instant minced onion
- ½ lb. frankfurters
- ¼ cup catsup
- ¼ cup molasses
- 3 gingersnaps, crushed
- 2 tablespoons dark brown sugar
- 1 teaspoon dry mustard
- ½ teaspoon salt
- ¼ teaspoon paprika
- 1½ teaspoons Worcestershire sauce

1. Cook lima beans with onion according to directions on package. Drain, if necessary.
2. Cut frankfurters into halves lengthwise; cut each in half crosswise. Set aside.
3. Mix together the cooked lima beans and remaining ingredients except frankfurters.
4. Spoon one-half of the bean mixture into a 1½-qt. casserole. Arrange half of frankfurters over beans; repeat layers. (See photo.)
5. Heat in a 375°F oven about 15 min., or until thoroughly heated.

About 6 servings

IN THE NEW ENGLAND TRADITION

From top to bottom: drop doughnuts, Lima Bean Bake and Quick Indian Pudding topped with ice cream or fruit.

CARDAMOM DROP DOUGHNUTS

TO PREPARE: 20 MIN.

TO DEEP-FRY: 1 MIN.

- Hydrogenated vegetable shortening, all-purpose shortening, lard or cooking oil
- 1½ cups sifted flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 teaspoon ground cardamom
- ¼ cup sugar
- 2 egg yolks
- 1 tablespoon cooking oil
- ¼ teaspoon vanilla extract
- ½ cup milk

1. Fill a deep saucepan one-half to two-thirds full with fat. Heat fat slowly to 360°F. When using an automatic deep-fryer, follow manufacturer's directions for amount of fat and timing.
2. Sift the flour, baking powder, salt and cardamom together.
3. Beat together thoroughly the sugar, egg yolks, cooking oil and vanilla extract. Add milk and beat well. Add the dry ingredients and mix thoroughly.
4. Drop batter by teaspoonfuls into heated fat. Deep-fry until golden brown, about 1 min., turning several times during cooking. Lift from fat with a slotted spoon. Drain over fat a few seconds before removing to absorbent paper. Sift confectioners' sugar generously over the doughnuts.

About 3 doz. doughnuts

PECAN DROP DOUGHNUTS

Follow recipe for Cardamom Drop Doughnuts. Omit cardamom. Mix ½ cup chopped pecans into batter. Proceed as directed.

MOLASSES DROP DOUGHNUTS

Follow recipe for Cardamom Drop Doughnuts. Omit cardamom. Blend 2 tablespoons light molasses with the egg-yolk mixture. Decrease milk to ½ cup. Proceed as directed.