

Overture to THANKSGIVING

Family Weekly Cookbook
MELANIE DE PROFT, Food Editor

Like good music, these delectables can be enjoyed any time, but all of them, with the exception of Spicy Fruited Pork Chops, are especially appropriate for the Thanksgiving feast.

Spicy Fruited Pork Chops

TO PREPARE: 25 MIN. TO COOK: 45 MIN.

- 4 canned peach halves, drained (reserve ½ cup sirup)
- ½ cup sugar
- ½ cup water
- 1½ cups fresh cranberries
- 1 3-in. stick cinnamon
- ¼ teaspoon ground nutmeg
- 1 teaspoon grated lemon peel
- 1 tablespoon fat
- 4 pork chops, cut about 1 in. thick
- 1 teaspoon salt
- ½ teaspoon black pepper

- Mix together in a saucepan the reserved peach sirup and next six ingredients. Cook, stirring frequently, until berries pop (8 to 10 min.). Remove cinnamon.
- Meanwhile, brown pork chops on both sides in fat in skillet. Pour off excess fat. Season chops with salt and pepper.
- Spoon one-half of the cranberry mixture over chops. Simmer, covered, about 40 min., or until thoroughly cooked; baste occasionally with sauce.
- Add remaining cranberry mixture and peach halves. Cover and simmer 5 min. longer.

4 servings

Cranberry Lattice Pie

TO PREPARE: 25 MIN. TO BAKE: 30 MIN.

- 2¼ cups sugar
- ¼ cup orange juice
- 2 tablespoons water
- 1 teaspoon salt
- 4 cups fresh cranberries
- 2 tablespoons water
- 1 tablespoon cornstarch
- 2½ tablespoons butter or margarine
- 1 teaspoon grated lemon peel
- 1 teaspoon grated orange peel
- Pastry for 9-in. lattice topped pie (your favorite recipe or a prepared mix)
- Melted butter or margarine

- Mix first four ingredients together in a saucepan. Set over medium heat and stir until sugar dissolves. Bring mixture to boiling; add cranberries. Cook slowly 3 to 4 min., or just until skins of cranberries begin to pop.
- Blend water and cornstarch together to a smooth paste. Add cornstarch mixture gradually to hot cranberries while stirring constantly. Bring rapidly to boiling, stirring constantly; cook 3 min. longer.
- Remove from heat and stir in the butter, lemon peel, and orange peel. Cool.
- Meanwhile, prepare pastry. Brush shell with melted butter. Pour cooled filling into pastry shell. Top with pastry strips to form a lattice design.
- Bake at 450°F 10 min. Reduce heat to 350°F and bake about 20 min., or until lightly browned. Serve warm or cold.

One 9-in. pie

Cranberry-Nut Bread

TO PREPARE: 25 MIN. TO BAKE: 70 MIN.

- 2 cups sifted flour
- 1 cup plus 2 tablespoons sugar
- 1¼ teaspoons baking powder
- ½ teaspoon baking soda
- 1 teaspoon salt
- 1 egg, well beaten
- ½ cup orange juice
- ¼ cup water
- 2 tablespoons butter or margarine, melted
- 2 cups fresh cranberries, cut in halves
- ¼ cup coarsely chopped pecans
- 1 teaspoon grated orange peel

- Grease bottom only of one 9½x5¼x2¾-in. loaf pan. Line with waxed paper cut to fit bottom; grease waxed paper. Set aside.
- Sift together into a bowl the flour, sugar, baking powder, baking soda, and salt.
- Combine egg, orange juice, and water. Stir in the melted butter.
- Make a well in center of dry ingredients and add liquid mixture all at one time. Stir only enough to moisten dry ingredients. Add the cranberries, nuts, and orange peel. Stir just until blended (do not overmix). Turn into pan and spread to corners.
- Bake at 350°F about 70 min., or until a cake tester or wooden pick comes out clean when inserted in center of bread.
- Remove from oven; cool 10 min. in pan on cooling rack. Remove from pan.

One 9x5-in. loaf

Curry Cheese Dip

TO PREPARE: 10 MIN.

- 8 oz. cream cheese, softened
- ¼ cup thick sour cream
- ¼ cup mayonnaise
- 2 tablespoons prepared horseradish
- 1 teaspoon minced onion
- 2 teaspoons Worcestershire sauce
- Few drops Tabasco
- 1 teaspoon curry powder

Blend ingredients together in the order listed. Beat until smooth and creamy. Chill thoroughly before serving.

About 1½ cups dip

Tossed Salad Specialty

TO PREPARE: 20 MIN.

- ½ cup French dressing
- ¼ cup crumbled Roquefort cheese
- 1 clove garlic, crushed
- ½ head lettuce
- 2 oz. (about 2 cups) spinach
- ½ cup sliced ripe olives
- 1 3-oz. jar pickled onions, drained

- Mix together the French dressing, Roquefort cheese, and garlic. Chill thoroughly.
- Tear lettuce and spinach into pieces and lightly toss together. Chill.
- When ready to serve, toss together the chilled greens, olives, and onion. Add the dressing and gently turn and toss until greens are evenly coated. Serve immediately.

About 4 servings

A \$10 Prize-Winning Recipe from a FAMILY WEEKLY reader — Mrs. R. L. Lyerly, Mocksville, N. C.

Beau-Catcher Pie

CONVENIENCE FOOD RECIPE

TO PREPARE: 30 MIN.

Pastry for 2-crust 9-in. pie (your favorite recipe or a prepared mix)

- 1 pkg. chocolate pudding mix
- ½ teaspoon ground cinnamon
- 1 teaspoon instant coffee
- 2 cups milk
- 1 pkg. butterscotch pudding mix
- 2 cups milk
- ½ sq. (½ oz.) unsweetened chocolate, shaved
- 1 cup chilled whipping cream, whipped

- Shape pastry into two balls. Prepare a 9-in. pie shell from one ball and an 8-in. pastry round from the other. Bake and cool.
- Blend together in a heavy saucepan the chocolate pudding mix, cinnamon, and instant coffee. Add

2 cups milk gradually, stirring until thoroughly blended. Cook until mixture comes to a full boil; stir constantly. Cool.

3. Prepare butterscotch pudding using the mix and 2 cups milk; cook, following procedure for chocolate pudding. Cool slightly.

4. Fold half of shaved chocolate into butterscotch pudding; reserve remaining chocolate for garnish.

5. Spoon cooled chocolate pudding into baked pie shell; cover with baked pastry round. Spoon butterscotch pudding over round. Chill.

6. Before serving, spread whipped cream over filling and sprinkle with remaining shaved chocolate.

One 9-in. pie

Lemon Chiffon-Rice Dessert

CONVENIENCE FOOD RECIPE

TO PREPARE: 20 MIN.

TO CHILL: 3 HRS.

- 1 pkg. lemon-flavored chiffon pie filling mix
- ½ cup thick sour cream, chilled
- 2 cups cold cooked rice
- ½ cup toasted blanched almonds, sliced

1. Lightly oil a 9x9x2-in. pan with salad or cooking oil (not olive oil); set aside to drain.

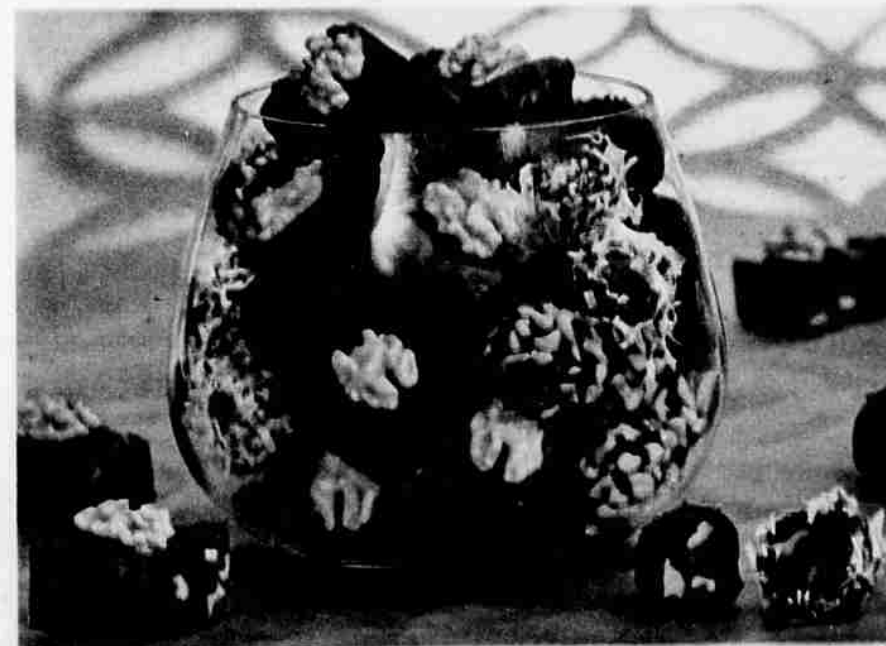
2. Prepare chiffon pie filling mix according to directions on package.

3. Using a chilled bowl and beater, beat sour cream until cream piles softly. Gently fold sour cream and rice into chiffon filling. Turn into pan and top evenly with almond slices. Garnish with slivers of crystallized ginger and thin strips of candied orange, lemon, or grapefruit peel. Chill until set, about 3 hrs.

4. To serve, cut into squares.

About 12 servings

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CHOCOLATE NUT FUDGE

Never grainy, cooks in 5 min., no beating!

- In a heavy 2-qt. saucepan mix 2¼ cups Sugar, ¼ cup Butter or Margarine, 1 cup Marshmallow Creme (5 oz.) and ½ cup PET Evaporated Milk. Cook and stir to a full, all over boil. (Mixture will be bubbly all over top.) Boil and stir over medium heat 5 minutes. Take off heat.
- Stir in 6-oz. pkg. Semi-sweet Chocolate Pieces (1 cup) until melted. Stir in 1 cup broken Nuts and pour into buttered 8 or 9-inch pan. Press nut halves on top, if desired. Cool thoroughly. Cut into about 30 pieces. Makes 2 lbs.

CHOCOLATE CHERRY CREAMS

Colorful, delicious new combination

- Stir 6-oz. pkg. Semi-sweet Chocolate Pieces (1 cup) and ½ cup PET Evaporated Milk in a heavy 2-qt. saucepan over very low heat until chocolate melts. Take off heat.
- Stir in until well mixed 1½ cups sifted Powdered Sugar, ½ cup cut-up Nuts and ½ cup cut-up Maraschino Cherries, well drained. Chill until cool enough to handle.
- Roll teaspoonfuls of mixture in ¼ cups Coconut. Chill until firm, about 4 hours. Keep chilled. Makes 2 dozen.

CHOCOLATE NUGGETS

No cooking... just mix and shape

- Stir 6-oz. pkg. Semi-sweet Chocolate Pieces (1 cup) in a 2-qt. bowl over hot (not boiling) water until melted.
- Take from water. Stir in 3 Tablesp. Corn Syrup and 1 Teaspoon Vanilla. Stir in gradually ½ cup PET Evaporated Milk, then ½ cup Powdered Sugar, then 2½ cups Vanilla Water Crumbs (½ lb.) and 1 cup finely cut Nuts.
- Mix well. Let stand about 30 min. Then shape into 1-inch balls and roll in about ¼ cup Chocolate Decorettes or finely cut Nuts. Chill. Makes 4½ dozen.

