



Glazed ham with Spicy Peach Balls, parsley-buttered carrots, Scalloped Potatoes, Avocado-Shrimp Dressing on lettuce, and chiffon cake.

HOT CRAB-MEAT CANAPÉS

TO PREPARE: 15 MIN.

TO BROIL: 4-5 MIN.

- 3½ tablespoons mayonnaise
- 1 tablespoon prepared mustard
- 1 tablespoon lemon juice
- ¼ teaspoon salt
- ½ teaspoon freshly ground pepper
- 1 egg yolk, well beaten
- 1½ cups (1 6½-oz. can) crab meat, drained and bony tissue removed
- 5 slices white bread, crusts removed
- Softened butter
- ¼ cup shredded Parmesan cheese

1. Combine mayonnaise, mustard, lemon juice, salt, and pepper. Blend in the egg yolk. Lightly mix in the crab meat.
2. Toast bread on one side only. Cut each slice into fourths and spread the untoasted sides with softened butter. Spread crab-meat mixture on each bread finger. Sprinkle about ½ teaspoon Parmesan cheese over top of each. Arrange on baking sheet.
3. Broil about 3 in. from source of heat 4 to 5 min., or until heated and slightly browned. Serve hot.

About 20 canapés

SCALLOPED POTATOES

TO PREPARE: 30 MIN.

TO BAKE: 35 MIN.

- 6 medium-size (about 2 lbs.) potatoes
- 2 tablespoons butter or margarine
- ½ cup chopped onion
- 2 eggs, well beaten
- 1 cup thick sour cream
- 1 teaspoon salt
- ½ teaspoon black pepper
- ½ cup (about 2 oz.) grated sharp Cheddar cheese

1. Wash potatoes. Cook, covered, in boiling salted water to cover 25 to 35 min., or until tender. Drain. Dry potatoes by shaking pan over low heat. Peel and cut into ¼-in. slices. Arrange potato slices in neat, close layers in a buttered 1½-qt. casserole.
2. Heat butter in a saucepan over low heat. Add onion and cook until tender.
3. Blend onion with a mixture of the eggs, sour cream, salt, and pepper. Spoon sour-cream mixture over potatoes in casserole. Top with grated cheese.
4. Bake at 350°F about 35 min.

About 6 servings

SPECIAL NOODLE CASSEROLE

TO PREPARE: 20 MIN.

TO BAKE: 15 MIN.

- 1 cup large-curd cottage cheese, drained
- 1 cup thick sour cream
- ½ cup finely chopped onion
- 1 clove garlic, crushed in a garlic press or minced
- 1 teaspoon Worcestershire sauce
- 4 drops Tabasco
- 1 to 2 tablespoons flour
- ¼ teaspoon salt
- ½ teaspoon white pepper
- 4 oz. fine noodles, cooked
- ¼ cup buttered fine dry bread crumbs

1. Mix first six ingredients together. Blend in a mixture of the flour, salt, and pepper.
2. Mix cottage cheese mixture with cooked noodles. Turn into a buttered 1½-qt. casserole. Sprinkle bread crumbs over top.
3. Bake at 350°F about 15 min., or until crumbs are lightly browned.

About 8 servings