



FOREIGN FOOD is always fun to prepare and serve. Here is a luncheon menu suggested by General Mills, Inc., featuring Fillet Stuffed Tomatoes and Pakistan Bread. The bread is as easy to make as pancakes and the secret is to make them very thin.

LUNCHEON

Here's a novel luncheon twist! Fillet Stuffed Tomatoes and Pakistan Bread! Hearty, yet delightfully light, perfect for a bridge club salurge or a family gathering. And so easy to whip up!

The Pakistan Bread is a soft round bread with a bit of onion flavoring. Made with biscuit mix, butter and milk it's a simple matter to mix up. The dough is rolled into small balls, then flattened and fried on a hot buttered griddle. Served warm with butter its taste is delicious.

The Fillet Stuffed Tomatoes combine thin fillets of fish rolled round a luscious lemon-flavored dressing, then stuffed into hollowed-out tomatoes. Bake for 30 minutes and serve hot.

Spring these surprises on your family real soon. We'll bet they'll nominate you for the "cook of the week" award! These recipes have been tested by the Betty Crocker kitchens.

PAKISTAN BREAD

- 2 cups Bisquick
- 2-3 cup buttermilk
- 2 tbs. soft butter
- 2 tbs. instant dry onion

Add milk, butter, onion all at once to Bisquick. Stir into a soft dough. Beat vigorously 20 strokes until stiff and slightly sticky. Roll around on cloth-covered board well dusted with Bisquick. Knead gently about 15 times. Divide into 14 balls. Roll each ball into a 3 inch circle; fry on both sides on a hot buttered griddle. Serve warm with butter, as a bread to accompany main dishes.

FILLET STUFFED TOMATOES

- 6 large tomatoes
- Salt and pepper
- 1 1/2 pound fish fillets
- 1 1/2 cups soft bread crumbs
- 2 tablespoons chopped onion
- 6 tablespoons minced parsley
- 6 tablespoons butter, melted
- 2 tablespoons lemon juice
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 teaspoon each thyme and savory.

Heat oven to 425 degrees (hot). Scoop out centers of tomatoes (save for salad); sprinkle with salt and pepper. Cut fillets in 6 pieces. Mix rest of ingredients; spread on fillets. Roll up and place one in each tomato. Place in shallow baking dish. Bake 30 minutes. Six servings. Note: Select thin fillets; if thick, split in half.

MEXICAN MOCHA

A blend of exotic flavors, coffee, chocolate and orange, makes this quite a beverage. For 12 servings, mix 3/4 cup instant coffee with 1 cup instant cocoa mix. Add 6 cups boiling water and cover the saucepan so the flavors won't escape. Heat 2 cups milk. Add 1/2 cup cream and pour this into the coffee-cocoa mixture. Beat with a wire whisk until frothy. Serve in big coffee cups or mugs with a topping of orange flavored whipped cream and a glazing of orange rind.



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BUFFET MENUS call for something special like this handsome triple-layered gelatin salad mold. Called Imperial Buffet Salad, it has an abundance of good things hidden in lemon and orange flavored gelatin. Photo and recipe suggestions are courtesy of General Foods.

Apple Tuna Mold

For a bridge luncheon, Apple Tuna Molds and finger sandwiches seem to suit the occasion and the guests to perfection. Juicy red apples and tuna are captured in lemon-flavored gelatin for a delicious and cheerful salad surprise. With so many women watching calories, these simple but appealing gelatin molds are quite satisfying when served with dainty finger sandwiches. To end on a happy note, serve tea and fresh fruit compote with a hint of sherry.

APPLE-TUNA MOLDS

- 1 package (3 ounces) lemon-flavored gelatin
- 1 cup hot water
- 1/4 teaspoon salt
- Dash of pepper
- 1 cup cold water
- 2 tablespoons lemon juice
- 1 can (7 ounces) tuna fish, flaked
- 1/2 cup chopped celery
- 1 cup chopped unpeeled red apple

Dissolve gelatin in hot water. Add salt, pepper, cold water, and lemon juice. Chill until slightly thickened. Fold in tuna fish, celery, and apples. Pour into individual molds. Chill until firm. Unmold. Serve with mayonnaise or salad dressing, and apple slices, if desired. Makes six or seven servings.

CONTEST

Because of the interest in the recipe contest last year for Belgian Endive, the Belgian Endive Association has decided to repeat the competition this year. Cash prizes will be awarded for unusual recipes using Belgian Endive as a salad, cooked vegetable, appetizer, soup, entree or other adaptable method of preparation. Prize-winning recipes will be judged by a panel of food experts. Top prize will be \$100, second prize \$50 and third, \$25. Recipes should be sent to Margaret Herbst, Belgian Endive Association, Room 607, 101 Park Avenue, New York 17, New York. The deadline for this year's contest will be April 1, 1960.

IMPERIAL SALAD

Ever since the first package of fruit-flavored gelatin made its debut some 60 years ago, molded salads have taken a prominent spot on party menus. Two very good reasons for their popularity is the ease of advance preparation and the handsome and colorful accent they lend to a meal. There are hundreds of jellied salad recipes — all delicious and perfect companions for meat, fish or pork — but there's always room for a new and interesting one to add to your repertoire of molded salads.

Here, then, is Imperial Buffet Salad, the perfect answer to "What salad shall I have for my buffet dinner party?" or "What shall I make for the bridge group?" A three-layered majestic salad mold, boasting a bounty of fruit, vegetables and chicken, this buffet salad mold is sure to be a stellar attraction. A suggested menu includes cream of tomato soup, sliced ham, relishes, brioche, angel food cake and coffee.

IMPERIAL BUFFET SALAD

- Layer I
- 2 packages lemon - flavored gelatin
- 1 1/4 teaspoons salt
- 3 cups hot water
- 1/4 cup cold water
- 3 tablespoons lemon juice

Dissolve lemon-flavored gelatin and one teaspoon of the salt in two cups of the hot water. Add 1/2 cup of the cold water and the lemon juice. To one cup of the gelatin mixture add remaining 1/4 cup cold water. Pour into a two-quart mold. Place mold in a bowl of ice and water and chill until gelatin is thick but not thoroughly set.

Layer II

- 1/4 cup mayonnaise

- 1 teaspoon grated onion
- 5 drops Tabasco sauce
- 1 cup diced cooked chicken
- 1/2 cup diced celery

Add mayonnaise, onion, and Tabasco sauce to remaining gelatin mixture. Beat well with egg beater. Pour into ice tray and quick-chill in freezing unit about 15 to 20 minutes, or until firm an inch from the edge but soft in center. (Do not freeze.) Then pour into bowl and whip with egg beater until fluffy and thick. Fold in chicken and celery. Spoon over first layer in mold. Do not refrigerate.

Layer III

- 1 package orange - flavored gelatin
- 1 cup whole cranberry sauce
- 1/4 cup chopped walnuts
- 1 cup diced apples

Dissolve orange-flavored gelatin and 1/4 teaspoon salt in one cup hot water. Add cranberry sauce. Chill until slightly thickened. Then fold in nuts and apples. Spoon over second layer in mold. Chill until firm—about three hours. Unmold and garnish with crisp salad greens. Makes eight to 12 servings.

LOOKS, TASTES GOOD

Matchstick size pieces of red apple (not pared) folded into creamy tapioca pudding gives good texture contrast.

EASY DESSERT

Drain canned pineapple rings, dip in fritter batter and deep-fat fry. Dust with powdered sugar and serve at once.

SOFTEN POTATO SKINS

If you like your baked potato skins soft, rub them with a little butter or margarine before putting them in the oven.

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