

Dimmer

duos

Three distinguished entrees—each in itself a special taste treat—become doubly appealing when an old-fashioned apple dessert is the final accent to the meal

BRISKET OF BEEF, BARBECUED

TO PREPARE AND COOK: 4½ HRS. TO HEAT: 40 MIN.
(Allow time for chilling)

- 6-lb. brisket of beef
- Water (about 8 cups)
- 1 large onion, sliced ½ in. thick
- 1 bay leaf
- 16 whole cloves
- Few grains garlic salt
- 2 cups catsup
- ¼ cup Worcestershire sauce
- 2 tablespoons brown sugar
- 2 tablespoons dry mustard

1. Put meat into a large sauce pot or kettle. Add enough water to cover meat. Add onion, bay leaf, cloves, and garlic salt. Cover and bring to boiling. Reduce heat and simmer about 4 hrs., or until meat is tender. Cool in liquid. Drain off liquid.

2. Trim off excess fat. Chill meat in refrigerator several hrs., or overnight.

3. Cut meat into very thin slices and arrange meat slices close together (standing on end) in a shallow baking pan. Pour over meat a mixture of the remaining ingredients.

4. Heat in a 350°F oven about 40 min., basting occasionally with sauce in bottom of pan.
8 to 10 servings

HAM AND CHEESE CASSEROLE

TO PREPARE: 25 MIN. TO HEAT: 25 MIN.

- 8 oz. cream cheese
- 1 cup milk
- ½ teaspoon salt
- ½ teaspoon garlic salt
- ¼ cup shredded Parmesan cheese
- 2 cups diced cooked ham
- ½ cup sliced celery
- ¼ cup chopped green pepper
- 4 oz. noodles, cooked and drained
- ¼ cup shredded Parmesan cheese

1. Put the cream cheese in top of a double boiler and set over simmering water. Stir until cream cheese is softened and smooth. Add milk gradually, blending well. Heat until hot. Mix in the salt, garlic salt, ¼ cup Parmesan cheese, ham, celery, and green pepper; blend well.

2. Pour the sauce over the cooked noodles and toss lightly to mix. Turn into a greased 1½-qt. casserole. Sprinkle with remaining Parmesan cheese.

3. Heat in a 350°F oven about 25 min., or until mixture is bubbly and top is lightly browned.
About 6 servings

A \$10 PRIZE-WINNING RECIPE

From A FAMILY WEEKLY Reader

Mrs. B. A. Macaulay, Reno, Nev.

SPICY LAMB SUPERB

TO PREPARE: 10 MIN. TO BROIL: 30 MIN.
(Allow about 8 hrs. for marinating)

- 1 8-oz. can tomato sauce
- ¼ cup unsweetened pineapple juice
- 1 bay leaf
- ¼ teaspoon ground ginger
- ¼ teaspoon ground allspice
- ¼ teaspoon ground cinnamon
- ¼ teaspoon oregano
- ½ teaspoon curry powder
- 6 lamb shoulder chops, cut ½ in. thick

1. Blend together in a saucepan all ingredients except lamb chops. Bring mixture to boiling; reduce heat and simmer, uncovered, 5 min. Cool. Remove bay leaf.

2. Arrange lamb chops in a large shallow dish. Pour sauce over chops and set in refrigerator to marinate for 8 hrs.

3. Arrange chops on broiler rack. Broil 3 in. from source of heat 15 min., basting occasionally with marinade. Turn and broil second side about 15 min., occasionally brushing with marinade. Test for doneness by cutting a slit along the bone and noting color of meat.
6 servings

APPLE-COCONUT PASTRIES

TO PREPARE: 35 MIN. TO BAKE: 45 MIN.

Prepare pastry for 2-crust pie (your favorite recipe or prepared mix). Line a 15½ x 10½ x 1-in. baking pan with pastry; flute edge. Arrange 9 cups thinly sliced apples in crosswise rows on pastry. Sprinkle with a mixture of ½ cup firmly packed brown sugar and ½ teaspoon ground cinnamon. Dot top with 2 tablespoons butter or margarine. Bake at 425°F 25 min. Remove from oven. Combine 1 egg, beaten, ¼ cup whipping cream, 1¼ cups flaked coconut, ½ cup sugar, and few grains salt. Spread mixture evenly over apples. Reduce heat to 350°F. Bake about 20 min. longer, or until top is lightly browned. Cool; cut into 12 pieces.
12 servings

BAKED APPLE AND CHEESE DESSERT

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

Arrange 5 cups sliced apples in a shallow 1½-qt. baking dish. Sprinkle with ¼ cup firmly packed brown sugar and 1 tablespoon lemon juice. Mix together in a bowl ½ cup sifted flour, ¼ teaspoon salt, ½ cup firmly packed brown sugar, ½ teaspoon ground cinnamon, and ¼ teaspoon ground mace. Cut in ¼ cup butter or margarine until mixture is crumbly; mix in 1 cup grated sharp Cheddar cheese. Spoon mixture over apples. Bake at 350°F about 30 min., or until apples are tender. Serve warm with cream.
About 6 servings

INDIVIDUAL DEEP-DISH APPLE PIES

TO PREPARE: 20 MIN. TO BAKE: 30 MIN.

Combine ¾ cup firmly packed brown sugar, ¼ teaspoon ground nutmeg, 2 tablespoons grated orange peel, and 1 tablespoon grated lemon peel. Toss with 7 cups sliced apples until mixed. Fill 6 deep ramekins with apple mixture. Dot top of each with 1½ teaspoons butter or margarine. Top with pastry rounds (for pastry use your favorite recipe or a prepared mix). Bake at 425°F about 30 min., or until apples are tender.
6 servings

DUTCH APPLE CAKE

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

Sift together into a bowl 2 cups sifted flour, 3 tablespoons sugar, 1 tablespoon baking powder, and 1 teaspoon salt. Beat 1 cup chilled whipping cream until it is of medium consistency (piles softly). Using a fork, lightly blend whipped cream into flour mixture; spread in a greased 9 x 9 x 2-in. pan. Wash, quarter, core, and pare 3 medium-size apples; cut each quarter into 3 slices. Arrange slices in parallel rows on batter; press into batter. Combine ¼ cup sugar and ½ teaspoon ground cinnamon; sprinkle evenly over apples. Pour 2 tablespoons melted butter over top. Bake at 400°F 25 min., or until cake tests done. Cut into squares. Serve warm with cream.
9 servings

Luscious apple desserts from top to bottom and left to right: (1) Individual Deep-Dish Apple Pies; (2) Dutch Apple Cake; (3) Apple-Coconut Pastries; (4) Baked Apple and Cheese Dessert shown with accompaniments to accentuate the fine apple flavor.

