



Any
potato
worth its
salt is worth



When it rains it pours



Crab Meat au Gratin is the perfect main dish for a casual company supper.

■ For informal entertaining, an attractive casserole takes top place on the menu. This perfectly delicious treatment of crab meat in a creamy sauce is no exception. The recipe for this intriguing combination of ingredients, which will please everyone, is sure to go into your "make-it-again" file. The suggestions to accompany the crab-meat casserole are in good taste, too, and are simple to prepare. These culinary "go-togethers" all add up to a wonderful repast for supper dining.

CRAB MEAT AU GRATIN

A delicately rich dish—excellent with broccoli or asparagus accented with browned butter sauce.

TO PREPARE: 40 MIN.

TO HEAT: 35 MIN.

- ½ cup butter
- ¾ cup flour
- 2 teaspoons salt
- 2½ cups milk
- 2 6½-oz. cans crab meat, drained
- 4 cups chopped celery
- ½ cup chopped green pepper
- 2 pimientos, drained and chopped
- 2 tablespoons grated onion
- ½ cup slivered blanched almonds, toasted
- 4 hard-cooked eggs, chopped
- 1 cup shredded sharp Cheddar cheese
- 1 tablespoon butter
- 2½ cups (about 3 slices) bread cubes (double amount to cover entire surface)

1. Heat butter in a saucepan. Add a mixture of the flour and salt; blend well. Heat until mixture bubbles, stirring constantly. Remove from heat and add milk gradually, stirring until blended. Return to heat and cook rapidly, stirring constantly until mixture thickens. Cook 1 to 2 min. longer.
2. Remove and discard bony tissue from crab meat and separate into pieces. Mix crab meat, celery, green pepper, pimientos, onion, almonds, and hard-cooked eggs into sauce. Turn mixture into a shallow 2-qt. casserole. Sprinkle with the shredded cheese.
3. Heat 1 tablespoon butter in a skillet. Add bread cubes and toss until coated. Spoon onto top of casserole.
4. Heat in a 350°F oven 35 min. If desired, garnish with slices of hard-cooked eggs. 8 to 10 servings

ORANGE-AVOCADO SALAD

Arrange Marinated Orange Slices and wedges of avocado on chilled salad plates lined with chilled salad greens. Spoon any extra marinade over salad greens. Garnish avocado with grated orange peel. For Marinated Orange Slices—With a sharp knife, cut the peel and white membrane from 3 medium-size oranges. Cut crosswise into slices ¼ in. thick. Add a mixture of 1 tablespoon sugar, 1 tablespoon wine vinegar, and 2 teaspoons instant minced onion (or 3 tablespoons finely chopped onion); toss lightly. Chill in refrigerator several hours.

About 6 servings

NEW MOON YEAST ROLLS

CONVENIENCE FOOD RECIPE

TO PREPARE: 35 MIN.

TO BAKE: 15 MIN.

(allow 1 hr. for rising)

- 1 pkg. active dry yeast
- ¼ cup warm water (105°F to 115°F)
- 3 cups biscuit mix
- 2 tablespoons sugar
- 1 egg
- 2 tablespoons butter, softened
- 4 oz. (about ½ cup) almond paste, sieved

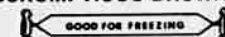
1. Dissolve yeast in warm water in a large bowl. Add biscuit mix, sugar, and egg; beat vigorously until well mixed. Turn onto a lightly floured surface. Knead until smooth (about 20 times).
2. Roll dough into a 10-in. square and spread softened butter over one-half of dough. Fold unbuttered half over buttered portion; press edges to seal. Roll dough into a 12-in. circle and distribute almond paste evenly over surface. Cut dough into 16 wedge-shaped pieces. Roll up each wedge beginning at wide end.
3. Place rolls on greased baking sheets with points underneath. Curve into crescents. Cover with waxed paper and towel; let rise in a warm place (about 80°F) 1 hr.
4. Bake at 375°F about 15 min., or until golden brown. If desired, brush with melted butter.

16 rolls

Family Weekly Cookbook
MELANIE DE PROFT, Food Editor

GO-TOGETHERS FOR A FINE GET-TOGETHER

SCRUMPTIOUS BROWNIES



TO PREPARE: 35 MIN.

TO BAKE: 35-40 MIN.

Enjoy the deep richness of chocolate in this dessert treat! Serve with fragrant hot tea or a robust brew of coffee.

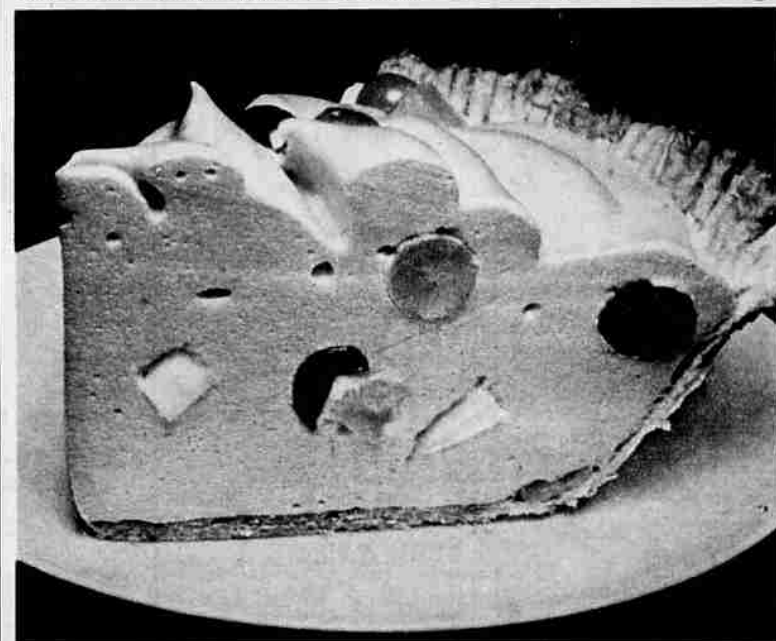
- ½ cup undiluted evaporated milk
- ½ cup sugar
- 4 teaspoons water
- ½ sq. (½ oz.) unsweetened chocolate, grated
- 1½ teaspoons butter
- ¾ teaspoon vanilla extract
- ½ teaspoon salt
- ½ cup butter
- 1½ sq. (1½ oz.) unsweetened chocolate
- ¾ cup sifted flour
- ½ teaspoon baking powder
- ½ teaspoon salt
- 2 eggs
- 1 cup sugar
- ¾ cup (about 3 oz.) pecans, coarsely chopped

1. Combine the first three ingredients in top of a double boiler. Stirring constantly, bring to boiling over medium heat and boil 3 min. Remove from heat and blend in grated chocolate, butter, extract, and salt. Set over simmering water until needed.
2. Melt butter and chocolate together; cool.
3. Sift together the flour, baking powder, and salt; set aside.
4. Combine eggs and sugar; beat until mixture is thick and piled softly. Blend in cooled chocolate-butter mixture. Mixing until well blended after each addition, add dry ingredients in thirds to egg mixture. Turn one-half of the batter into a greased 9 x 9 x 2-in. baking pan; spread evenly into corners. Pour one-half of the sauce evenly over batter. (Remove double boiler from heat but keep top in place.) Turn remaining batter into pan and spread evenly.
5. Bake at 350°F 35 to 40 min., or until wooden pick inserted in center comes out clean. Cool on cooling rack for 5 min. Spread remaining sauce over the top and sprinkle with the nuts.
6. Broil about 4 in. from source of heat 1 to 2 min., or until entire top is bubbly. Watch carefully so sauce will not burn. Remove pan to cooling rack; cool completely. Cut into 1½-in. squares.

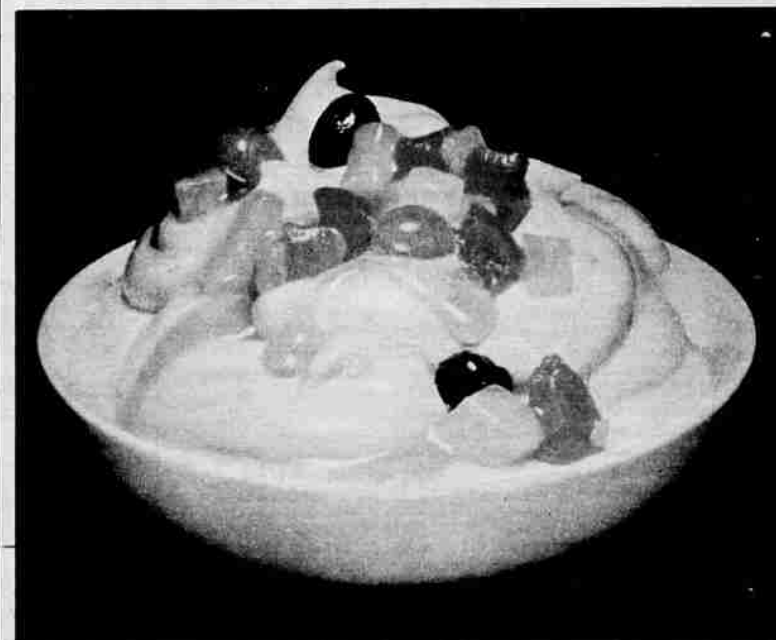
3 doz. brownies

The newest desserts are chiffon and fruit cocktail

make them in minutes with Jell-O Chiffon Pie Filling



Fruited Strawberry Chiffon Pie Drain 1 can (1 lb.) fruit cocktail. Whip up Jell-O Strawberry Chiffon, using ½ cup fruit cocktail syrup instead of cold water; reduce sugar to two tablespoons. Fold in fruit cocktail. Pile in a baked 9-inch pie shell. Chill until set.



Fruited Lemon Chiffon Delight So easy! So luscious! Just follow simple package directions for making Jell-O Lemon Chiffon Pie Filling. Heap sky high in your favorite dessert dishes. Chill until set. Before serving, spoon on colorful, delicious fruit cocktail.



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