

# Specialties in Gourmet

By RUTH KING



MINCEMEAT SNACK TARTS

## QUICK, PRETTY AND APPETIZING

If you're seeking an unusual (but quick!) appetizer for your holiday entertaining, search no more. No matter what the occasion or the age group, Mince-meat Pastry Pinch-ups are sure to be appealing.

Small pastry rounds topped with mincemeat are pinched in the center and baked less than 10 minutes. They look so pretty and appetizing on the tray, and are so quick to fix you can prepare them as a last minute item. Just pop them in the oven after the guests arrive, and serve hot.

A jar of mincemeat and some pie crust mix sticks on hand will keep you prepared for many types of entertaining. The two combine flavorfully in pies, tarts, turnovers—so many dessert ideas. Those same tiny rounds used for the appetizers make a fine dessert or party sweet, using two rounds, filled and topped with mincemeat and dabbed with whipped cream.

### Here are the recipes:

#### MINCEMEAT STACK TARTS

2 sticks Instant Mixing pie crust mix

1 jar (28 oz.) Mince-meat

Heat oven to 475 degrees (hot).

Follow directions on package for 2 sticks of mix. Roll pastry 1/4

inch thick. Cut with cookie cutter

into 3 inch rounds. Place on

ungreased baking sheet. Prick

with fork. Bake 6 to 8 minutes,

until delicately browned. Makes

about 24 rounds.

Top 12 of the pastry rounds

with 2 tsp. warm mincemeat

just before serving. Place the re-

maining 12 pastry rounds on top.

Cover each with 2 tsp. more

mincemeat and garnish.

#### MINCEMEAT PASTRY

##### PINCH-UPS

Put 1 tsp. mincemeat on each

round—bring up sides and squeeze

together in center. Bake 6 to 8

min., until delicately browned.

#### AVOCADOS BRIGHTEN MEALS

Avocados are plentiful in the

markets now. All avocados in the

stores will be ripe, but you will

want to use only the softest of

them immediately. If kept at

room temperature for a few days,

the firmer avocados will become

just right for use; soft-ripe

avocados store well in your refrig-

erator. Served on the half shell,

or served sliced, avocados in

salads, sandwiches or creamed

entrees, they dress up any meal.



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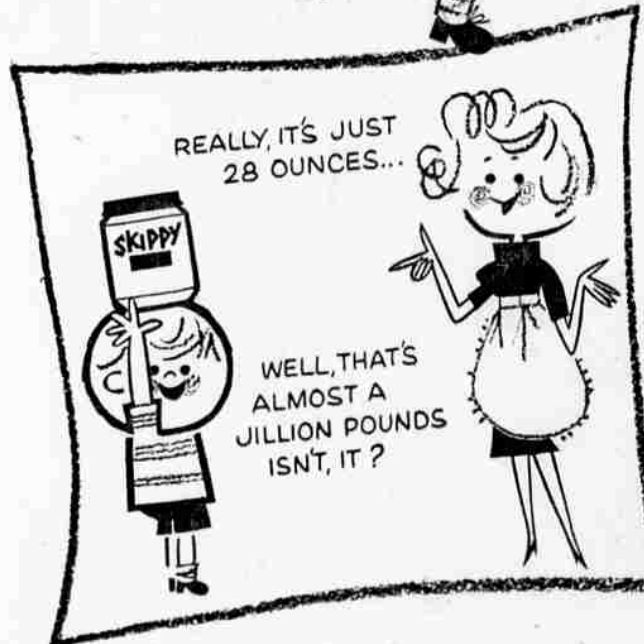
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**SKIPPY** tastes exactly like plump, selected fresh-roasted peanuts with just the right amount of seasoning. Skippy is made entirely from U.S. Grade No. 1 peanuts.

**SKIPPY** stays fresh to the last spoonful at the bottom of the jar. It's the only peanut butter that takes out the "stale-makers."

**GROWN-UPS** enjoy Skippy as much as the youngsters (smooth spreading, easy to digest, won't become dry, sticky or oily).

**BIG JAR**, medium jar or little jar—there's nothing else like Skippy—no other peanut butter is made with Skippy's patented process.

