

FAMILY 'ROUND THE TABLE

Treat the family like company with this dinner menu—dishes impressive in flavor and appearance yet deceptively simple to prepare



Family dinner entree—a plank of braised lamb necks with fluffy rice and colorful tender-crisp Brussels sprouts.

Cranberry Appetizer

TO PREPARE: 20 MIN.

- 2 cups fresh cranberries
- 2 cups water
- 3 whole cloves
- 1 3-in. cinnamon stick
- ½ cup sugar
- ½ cup orange juice
- ¼ cup lemon juice

1. Combine cranberries, water, cloves, and cinnamon in a saucepan. Cover and cook only until skins of cranberries burst, about 8 min. Strain and sieve mixture.
2. Immediately add sugar to sieved mixture and stir until sugar is dissolved. Cool.
3. Stir in orange and lemon juice. Chill thoroughly. About 3 cups

Braised Lamb Necks with Brussels Sprouts

TO PREPARE: 20 MIN. TO COOK: 1 HR.

- 2 tablespoons butter or margarine
- 6 lamb neck slices, about ¼ in. thick
- 6 whole white onions
- 1½ cups quick beef broth (dissolve 2 beef bouillon cubes in 1½ cups hot water)
- 1 bay leaf
- 1 teaspoon paprika
- ¼ teaspoon oregano
- ¼ teaspoon thyme
- ¼ teaspoon salt
- ½ teaspoon black pepper
- 2 10-oz. pkgs. frozen Brussels sprouts
- 1 pimiento, sliced
- 1½ tablespoons flour

1. Heat butter in a skillet. Add lamb slices and brown on both sides over low heat. Add whole onions, broth, bay leaf, paprika, oregano, thyme, salt, and pepper. Cook, covered, over low heat 20 min.
2. Add frozen Brussels sprouts and pimiento to skillet mixture. Cover and cook over low heat about 10 min., or until sprouts are just tender. Remove lamb and vegetables to hot serving platter and keep warm.
3. Blend flour with a small amount of cold water and stir into liquid in skillet. Stirring constantly, bring to boiling and cook 2 to 3 min. until thickened.
4. Serve lamb and Brussels sprouts with hot fluffy rice accompanied by gravy in separate serving dish. 6 servings

Raised Buttermilk Biscuits

TO PREPARE: 15 MIN. TO BAKE: 12 MIN.
(allow time for rising)

- 1 pkg. active dry yeast
- 2 cups buttermilk (room temperature)
- 4 cups flour (unsifted)
- ½ teaspoon baking soda
- ¼ teaspoon baking powder
- 1 teaspoon salt
- 3 tablespoons shortening
- 1 tablespoon sugar

1. Add yeast to buttermilk in a bowl; let

stand 5 to 10 min. to soften.

2. Sift together the flour, baking soda, baking powder, and salt.

3. Cream together the shortening and sugar. Alternately add the dry ingredients in fourths and yeast-milk mixture in thirds, beating well after each addition.

4. Roll out dough to ½-in. thickness on floured surface; cut with lightly floured cutter into 2-in. rounds. Place biscuits on lightly greased baking sheet; let rise until light (about 1 hr.).

5. Bake at 400°F about 12 min., or until biscuits are light golden.

About 2 doz. biscuits

Golden Jelly

TO PREPARE AND COOK: 25 MIN.

- 4 cups sugar
- 2 cups orange juice
- 3 tablespoons lemon juice
- 2 tablespoons lime juice
- ½ cup bottled fruit pectin
- ½ lb. paraffin, melted over simmering water

1. Wash and sterilize six 8-oz. jelly glasses.
2. Put sugar and fruit juices into a heavy 3-qt. saucepan. Cook over medium heat, stirring constantly, until sugar is completely dissolved. Increase heat and bring mixture to boiling. Immediately stir in the fruit pectin. Boil rapidly 1 min., stirring constantly. Remove from heat; skim off any foam.
3. Immediately ladle into the drained jelly glasses, filling to within ½ in. of top. Cover each glass with a layer of melted paraffin about ¼ in. thick. When paraffin layer is completely cooled, add more melted paraffin to make another layer about ¼ in. thick. Carefully tilt glass to make an even layer and seal it to sides of glass.

About six 8-oz. glasses

Tomato Aspic

TO PREPARE: 25 MIN. TO CHILL: 3 HRS.

- 1 1-qt., 14-oz. can tomato juice
- 3 tablespoons lemon juice
- 1 small onion, chopped
- 1 teaspoon salt
- ½ teaspoon black pepper
- ½ teaspoon celery salt
- ½ teaspoon cayenne pepper
- ½ teaspoon paprika
- 4 tablespoons (4 env.) unflavored gelatin
- 1½ cups cold water
- 1 cup sliced pimiento-stuffed olives
- 1 cup slivered blanched almonds, toasted
- 1 4½-oz. can artichoke hearts, drained and cut in wedges

1. Put first eight ingredients into a saucepan; bring to boiling.
2. Sprinkle gelatin over water in a large bowl; let stand 5 to 10 min. to soften.
3. Strain hot tomato mixture into gelatin and stir until gelatin is completely dis-

solved. Set in refrigerator until mixture is thoroughly chilled.

4. Distribute the sliced olives, slivered almonds, and artichoke wedges evenly over bottom of a 13x9½x2-in. pan. Gently pour the cooled tomato mixture over them. Set in refrigerator until firm.

5. Cut into individual servings and place on bed of salad greens. Garnish each serving with mayonnaise if desired.

About 16 servings

Lemon Sponge Layer Cake

TO PREPARE: 30 MIN. TO BAKE: 15 TO 18 MIN.

- 6 egg yolks (about ½ cup)
- 1½ cups sugar
- 1 teaspoon lemon extract
- 1 teaspoon grated lemon peel
- 1½ cups sifted cake flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ cup water
- 6 egg whites (about ¾ cup)
- ½ teaspoon cream of tartar

1. Line bottoms of three 9-in. round layer-cake pans with waxed paper.
2. Beat egg yolks until very thick and lemon colored. Add sugar in thirds, beating thoroughly after each addition. Beat in lemon extract and grated peel.
3. Sift together the flour, baking powder, and salt. Alternately add dry ingredients in fourths and water in thirds to egg-yolk mixture, beating only until blended after each addition.
4. Using clean beater, beat egg whites until frothy; add cream of tartar and beat until stiff peaks are formed when beater is slowly lifted. Gently fold into egg-yolk mixture and turn batter into pans.
5. Bake at 325°F 15 to 18 min., or until cake springs back when lightly touched at center. Remove from oven to cooling racks and let stand 10 min. in pans.
6. Run a knife around side of pans to loosen cake. Turn onto cooling racks and remove waxed paper immediately. Cool completely. Fill and frost.

Three-layer 9-in. cake

For Filling and Frosting: Blend fresh or frozen (thawed and well drained) raspberries with sweetened whipped cream. Spread generously between cake layers. Frost sides and top of cake with additional sweetened whipped cream and decorate with a circle of whole raspberries, if desired.

Lemon Sponge Squares

Follow recipe for Lemon Sponge Layer Cake and turn batter into a 13 x 9½ x 2-in. pan. Bake at 325°F 35 to 40 min. Cut into squares when cool and top with fresh fruit and sweetened whipped cream or a custard sauce, or serve as an accompaniment for ice cream.

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