

may this coming week bring the warm, spicy aromas of baking, the mysterious rustle of wrapping paper, the excitement of tree trimming, and, from us to you, all the joys of this Christmas Season

Family Weekly Cookbook

MELANIE DE PROFT

Food Editor

Cranberry Cloud Dessert

TO PREPARE: 30 MIN.

(allow time for chilling)

- 1 1/2 cups (14 1/2-oz. can) undiluted evaporated milk
- 1/2 cup cold water
- 1 tablespoon (1 env.) unflavored gelatin
- 2 cups cranberries, finely chopped
- 1 1/4 cups sugar
- 1 teaspoon grated lemon peel
- 3 tablespoons lemon juice
- 15 ladyfingers, split (30 single ladyfingers)
- 1 tablespoon lemon juice

1. Chill evaporated milk in a refrigerator tray in freezer until ice crystals form.
2. Meanwhile, sprinkle gelatin evenly over cold water. Let stand about 5 min. to soften. Dissolve gelatin over very hot water.
3. Mix sugar, lemon peel, and 3 tablespoons lemon juice with the chopped cranberries. Stir gelatin and blend into cranberry mixture. Chill in refrigerator or over ice and water until mixture begins to gel (gets slightly thicker). If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
4. Meanwhile, arrange single ladyfingers in bottom and around side of a 9-in. spring-form pan.
5. Using a chilled bowl and beater, beat chilled evaporated milk until stiff. Add 1 tablespoon lemon juice and beat until mixture is very stiff. Fold cranberry-gelatin mixture with whipped evaporated milk. Turn filling into ladyfinger-lined pan. Decorate top with green and red maraschino cherry pieces to form a wreath. (See photo.) Chill about 8 hrs. or overnight. About 12 servings

Guide for Roasting Poultry

Roast poultry listed below at 325°F. Time indications are approximate, but should be a helpful guide.

Turkey

6 lbs.	3 3/4 hrs.
10 lbs.	4 1/2 hrs.
15 lbs.	6 hrs.

Duckling

4 lbs.	2 3/4 hrs.
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Goose

8 to 10 lbs.	3 1/2 to 3 3/4 hrs.
10 to 12 lbs.	3 3/4 to 4 1/4 hrs.

Capon

6 to 9 lbs.	3 1/2 to 4 1/2 hrs.
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1. Roast poultry, uncovered, on a rack in a shallow roasting pan, breast side up. Brush skin thoroughly with melted butter (omit for duckling and goose). Place fat-moistened cheesecloth over top

and sides of bird. Keep cloth moist during roasting by brushing occasionally with fat from bottom of pan.

2. Ingredients for stuffing should be mixed and stuffed into bird just before roasting. Any extra stuffing may be put into a greased, covered baking dish or wrapped in aluminum foil; bake in the oven during the last hour of roasting. Allow about 1 cup bread cubes per pound of ready-to-cook weight of bird; if weight is 10 lbs. or less, subtract 1 cup cubes from total; if weight is more than 10 lbs., subtract 2 cups from the total. Increase or decrease remaining ingredients in recipe proportionately.

3. To close body cavities, sew, or skewer and lace with cord. With skewers, fasten neck skin to back. Bring wing tips onto back. (For capon and turkey, tie drumstick to tail; for duckling and goose, loop a cord around drumstick ends and tighten slightly.)

4. Bird is done when roast-meat thermometer (inserted in center of inside thigh muscle) registers 190°F; or when the thickest part of drumstick feels soft when pressed with fingers protected with a paper napkin; or when drumstick twists out of joint easily.

5. If desired, turkey may be roasted in heavy-duty aluminum foil. Brush bird thoroughly with melted butter; wrap securely in foil; close with a drugstore or lock fold to prevent leakage of drippings. Place, breast side up, in roasting pan (omit rack). Roast a 10- to 12-lb. turkey at 450°F about 3 hrs. About 20 min. before end of roasting time, remove from oven. Quickly unfold foil to edge of pan. Insert roast-meat thermometer. Return uncovered bird to oven and complete cooking. (Turkey will brown sufficiently in this time.)

Oyster-Mushroom Stuffing

TO PREPARE: 30 MIN.

- 1/4 cup butter
- 1/2 lb. coarsely chopped mushrooms
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 3 cups chopped oysters (reserve liquid; remove any shell particles)
- 6 cups soft bread cubes
- 1 tablespoon chopped parsley
- 1 1/2 teaspoons salt
- 1/4 teaspoon white pepper
- 1/2 teaspoon Accent
- 1 teaspoon poultry seasoning
- 2 eggs, beaten

1. Heat butter in skillet over low heat. Add mushrooms, onion, and celery; cook over medium heat until mushrooms are lightly browned and onion is tender, moving and turning occasionally with a spoon. Remove from heat.

2. In a large bowl, mix together the oysters, bread cubes, parsley, and a mixture of the salt, pepper, Accent, and poultry seasoning. Add mushroom mixture, 1 cup of the reserved oyster liquid, and the beaten eggs; toss lightly until mixed.

3. Spoon the stuffing lightly into neck and body cavities of bird; do not pack.

Enough stuffing for an 8-lb. turkey or capon

Apple Stuffing

TO PREPARE: 20 MIN.

- 8 cups soft bread cubes (about 8 slices bread)
- 2 medium-size apples, pared and diced (about 2 cups, diced)
- 1/2 cup chopped celery with leaves
- 1/2 cup chopped onion
- 1/4 cup melted butter
- 2 teaspoons salt
- 1/4 teaspoon black pepper
- 1 teaspoon marjoram
- 1/4 cup sweet apple cider

1. Add apple, celery, and onion to the bread cubes.
2. Mix butter, salt, pepper, and marjoram together.
3. Pour seasoned butter and cider over bread mixture and toss together lightly until mixed. Spoon the stuffing lightly into neck and body cavities of bird; do not pack.

Stuffing for three 4-lb. ducklings or a 10-lb. turkey or goose

Broccoli with Lemon-Olive Sauce

TO PREPARE AND COOK: 20 MIN.

- 2 10-oz. pkgs. frozen broccoli, cooked
- 1/2 cup butter
- 1 clove garlic, minced
- 1 4 1/2-oz. can finely chopped ripe olives
- 1/2 teaspoon salt
- Few grains black pepper
- 2 to 4 tablespoons lemon juice

1. Heat butter and garlic in a heavy saucepan about 5 min. over low heat.
2. Add olives, salt, pepper, and lemon juice. Heat thoroughly and pour over cooked broccoli arranged on a heated serving dish. Serve immediately.

6 to 8 servings

Sour Cream-Sweet Potato Casserole

TO PREPARE: 20 MIN.

TO HEAT: 30 MIN.

- 2 1-lb., 2-oz. cans vacuum-packed sweet potatoes
- 1 cup thick sour cream
- 1 tablespoon butter
- 1/4 cup finely chopped onion
- 2 tablespoons chopped parsley
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon ground coriander
- 1 1/2 teaspoons chervil, crushed
- 1/4 cup coarsely chopped almonds, toasted and salted

1. Whip potatoes and sour cream together until fluffy.
2. Heat butter in a small skillet, add onion, and cook until golden. Blend onion, parsley, and a mixture of the salt, pepper, and herbs into potatoes. Turn into a buttered 1 1/2-qt. shallow baking dish. Top with almonds.
3. Heat in a 350°F oven for 30 min. 6 to 8 servings

Christmas Salad

Arrange spinach leaves and wedges of fresh pears on chilled salad plates. Top generously with pomegranate seeds. Serve with an oil and vinegar-type salad dressing.