

CHEESE, PLEASE!

(...and sure to please.)



Chicken Divan

TO PREPARE: 25 MIN. TO BROIL: 3 MIN.

- 1½ lbs. broccoli or 2 10-oz. pkgs. frozen broccoli spears
- ¼ cup butter
- ¼ cup flour
- ½ teaspoon salt
- 2 cups chicken broth
- ½ teaspoon marjoram
- ¼ cup crumbled Blue cheese
- ½ cup whipping cream, whipped
- 3 chicken breasts, cooked, skinned, boned, and sliced
- 1 cup shredded Parmesan cheese

1. Set out six shallow ramekins.
2. Cook broccoli until just tender; drain and keep warm.
3. Heat butter in a saucepan. Blend in the flour and salt; heat until mixture bubbles. Remove from heat. Add chicken broth gradually, stirring constantly. Bring rapidly to boiling and cook about 2 min., or until sauce thickens slightly. Remove from heat.
4. Add the marjoram and Blue cheese, stirring rapidly until cheese is melted. Blend in the whipped cream.
5. Divide broccoli among the six ramekins. Using one-half of the sauce, spoon some of it over each portion of broccoli. Top each serving with slices of the cooked chicken.
6. Blend ½ cup of the Parmesan cheese into remaining sauce. Spoon over chicken and sprinkle with the remaining Parmesan cheese and paprika.
7. Put ramekins under broiler about 4 in. from source of heat for 3 min., or until tops are lightly browned. Serve hot. 6 servings

Camembert Salad with Creamy Dressing

TO PREPARE: 10 MIN.

- ½ cup thick sour cream
- 2 tablespoons chili sauce
- 1 tablespoon lemon juice
- 1 teaspoon sugar
- ¼ teaspoon salt
- Few grains white pepper
- 1 small head lettuce
- ¼ lb. Camembert cheese, cut in pieces
- ¾ cup (3 oz.) shredded sharp Cheddar cheese

1. For the dressing, blend together the first six ingredients. Chill until ready to use.
2. Arrange lettuce leaves on chilled salad plates. Shred remaining lettuce and toss lightly with the cheeses. Spoon onto lettuce. Serve with the dressing. 4 servings

Clockwise from top left: French bread, assorted cheeses, tub butter, Chicken Divan, Camembert Salad, apple-pear salad, and Creamy Dressing.

Swiss Cheese Appetizer Tarts

TO PREPARE: 40 MIN.
TO BAKE: 10-15 MIN.

Pastry for 2-crust pie (your favorite recipe and a prepared mix)

- 1½ teaspoons butter
- 2 tablespoons finely chopped onion
- ½ cup (2 oz.) grated Swiss cheese
- 1 egg, slightly beaten
- ½ cup thick sour cream
- ½ teaspoon prepared mustard
- ½ teaspoon salt
- Few grains cayenne pepper
- 1 tablespoon butter, melted

1. Twenty-four 1¼-in. muffin-pan wells (1 in. deep) will be needed.
2. Prepare pastry; divide dough into two balls. On a lightly floured surface, roll each ball ⅛ to ⅜ in. thick; cut 3-in. rounds and fit carefully into the muffin-pan wells so that the dough is not stretched. Press edges against rims with fork. Prick pastry.
3. Bake at 450°F about 10 min., or until pastry is golden. Remove pastry shells to a baking sheet.
4. Heat the 1½ teaspoons butter in a small skillet. Add the onion and cook over medium heat, stirring occasionally until onion is soft. Add the onion to the Swiss cheese and mix thoroughly.
5. Blend together thoroughly the egg, sour cream, mustard, salt, and cayenne pepper. Stir in the cheese mixture and spoon about 2 teaspoons into each tart shell. Drizzle with melted butter. Sprinkle with nutmeg.
6. Bake at 350°F 10 to 15 min., or until filling is light golden. Serve piping hot. 2 doz. tarts

Zucchini Omelet

TO PREPARE AND COOK: 35 MIN.

- 4 small zucchini squash
- ¼ cup butter
- ¼ teaspoon salt
- Few grains black pepper
- 4 eggs, beaten
- ½ cup shredded Parmesan cheese
- ½ teaspoon marjoram

1. Wash zucchini and trim off ends. Cut crosswise into ½-in. slices.
2. Heat the butter in a skillet over low heat; add zucchini and sprinkle with a mixture of the salt and pepper. Cook slowly, moving and turning slices occasionally, until lightly browned.
3. Blend Parmesan cheese and marjoram into eggs. Pour mixture over zucchini in skillet and cook until eggs are set.
4. Remove skillet from heat and set under broiler about 4 in. from source of heat for 2 min., or until top is lightly browned. Serve immediately, cut in wedge-shaped pieces. 4 servings

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