

# THE LATE, LATE SUPPER

Family Weekly Cookbook • MELANIE DE PROFT, Food Editor

*Handsome and hearty Surprise Cheese Pie and a crisp vegetable salad make a perfect entree-tuosome for a gala late-supper menu.*



## Surprise Cheese Pie

*The garnish on this pie reveals the ingredient (repeated in the filling) which gives a most interesting flavor.*

TO PREPARE: 25 MIN.

TO BAKE: 30-35 MIN.

Pastry for a 1-crust 9-in. pie (your favorite recipe or a prepared mix)  
1 9-oz. pkg. crinkle-cut French fried potatoes, slightly thawed  
 $\frac{1}{4}$  cup butter  
 $\frac{1}{4}$  cup finely chopped onion  
3 tablespoons diced green pepper  
 $\frac{1}{2}$  teaspoon salt  
3 tablespoons chopped pimiento  
 $\frac{1}{2}$  lb. sharp Cheddar cheese, shredded  
 $\frac{1}{4}$  cup flour  
3 eggs, beaten  
 $\frac{1}{2}$  cup undiluted evaporated milk  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{4}$  teaspoon black pepper

1. Line pie pan with pastry, flute edges, and set pastry shell aside.
2. Cut potatoes into  $\frac{1}{2}$ -in. pieces, reserving eight of the longest strips for garnish.
3. Heat butter in a skillet; add the cut potatoes, onion, and green pepper. Sprinkle with the  $\frac{1}{2}$  teaspoon salt. Cook over medium heat until green pepper is tender, stirring occasionally. Remove from heat and stir in the pimiento.
4. Toss the cheese and flour together with a fork. Spoon one-third of the cheese mixture evenly into the bottom of the pastry shell; top with half of the vegetable mixture, spreading evenly. Repeat layering, ending with the cheese mixture.
5. Blend evaporated milk,  $\frac{1}{2}$  teaspoon salt, and pepper into the eggs; pour evenly over cheese mixture. Arrange reserved potatoes spoke-fashion on top.
6. Bake at 425°F for 15 min.; reduce heat to 325°F, cover pie lightly with aluminum foil, and bake 15 to 20 min. longer, or until a knife inserted halfway between center and outer edge of pie comes out clean. Garnish center of pie with water cress and serve immediately.

*About 6 servings*

## Snow Pudding

TO PREPARE: 20 MIN.

TO CHILL: 3-4 HRS.

$\frac{1}{4}$  cup cold water  
1 tablespoon (1 env.) unflavored gelatin  
1 cup hot water  
 $\frac{1}{2}$  cup plus 2 tablespoons sugar  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{4}$  cup strained lemon juice  
3 egg whites

1. Sprinkle gelatin evenly over cold water in a bowl. Let stand about 5 min. to soften.
2. Blend hot water into softened gelatin, stirring until gelatin is completely dissolved. Add sugar,