

SATURDAY NIGHT SPECIAL



Reminiscent of colorful Spain, this stew is an adaptation of an authentic Spanish recipe.

Lamb Stew Picasso

- 2 lbs. lamb stew meat, cut in 2-in. pieces
- ¼ cup flour
- 1 teaspoon salt
- ¼ teaspoon black pepper
- ¼ cup olive oil
- 1 cup beef broth
- 2 medium-sized green peppers, chopped
- ½ teaspoon marjoram
- 3 cloves garlic, crushed in a garlic press or minced
- 1 lb. potatoes, pared and sliced
- 2 medium-sized onions, sliced
- 1 cup chopped celery
- 2 medium-sized tomatoes, cut in wedges
- 1 cup pimiento-stuffed olives

1. Coat lamb pieces with a mixture of the next three ingredients.
2. Heat olive oil in a large skillet; add lamb and brown evenly on all sides. Add beef broth slowly, then stir in the green pepper, marjoram, and garlic. Cover and cook over low heat 30 min.
3. Add potatoes, onions, and celery; cook, covered, about 10 min., or until potatoes are tender. Mix in the tomatoes and olives; heat thoroughly.
4. If a thicker stew is desired, blend in a mixture of seasoned flour and water, bring to boiling, and cook 1 to 2 min. longer. *About 6 servings*

Brilliant Strata Salad

A vivid crimson layer provides the dramatic effect.

- 1 10-oz. pkg. frozen raspberries, thawed and drained (reserve sirup)
- 1 8½-oz. can crushed pineapple, drained (reserve sirup)
- 1 3-oz. pkg. raspberry-flavored gelatin
- ½ cup cold water
- 1 tablespoon (1 env.) unflavored gelatin
- 2 cups small-curd, cream-style cottage cheese
- ¼ teaspoon salt
- ½ cup cream

1. Lightly oil an 8x8x2-in. pan with salad or cooking oil (not olive oil); set aside to drain on absorbent paper.
2. Combine raspberry and pineapple sirups. Add enough water to make 1¾ cups liquid. Heat 1 cup of the liquid until very hot. Pour over raspberry-flavored gelatin in a bowl and stir until gelatin is completely dissolved. Stir in the remaining ¾ cup liquid.
3. Chill until mixture is slightly thicker than the consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
4. Soften unflavored gelatin in the cold water; dissolve over low heat.
5. Mix the cottage cheese, salt, cream, pineapple, and dissolved gelatin together.

Spread half of the cheese mixture evenly in the bottom of the pan. Chill until just set, but not firm.

6. When raspberry gelatin is of desired consistency, fold in the raspberries. When first layer in pan is partially set, spoon raspberry mixture evenly over top. (Both layers should be of the same consistency when combined to avoid separation when served.) Top evenly with the remaining cheese mixture. Chill until firm.

7. Unmold onto a chilled serving plate or cut into squares and serve on individual plates. Garnish with crisp salad greens. *About 9 servings*

Graham Cracker Cake

Creamy Vanilla Filling (see recipe)

- ½ cup sifted cake flour
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 24 graham crackers, finely crushed (2 cups)
- ¼ cup chopped pecans
- 1 cup butter or margarine
- 1½ teaspoons vanilla extract
- 1 cup sugar
- 3 egg yolks, well beaten
- 1 cup milk
- 3 egg whites
- ½ cup sugar
- Confectioners' sugar

1. Prepare Creamy Vanilla Filling and chill thoroughly.
2. Lightly grease bottoms only of two 9-in. round layer-cake pans; set aside.
3. Blend first three dry ingredients together. Mix in crushed crackers and nuts; set aside.
4. Cream the butter and extract together until butter is softened. Add the 1 cup sugar gradually, creaming until fluffy after each addition.
5. Add egg yolks in thirds, beating thoroughly after each addition.
6. Beating only until smooth after each addition, alternately add dry ingredients in fourths and milk in thirds to the creamed mixture.
7. Beat egg whites until frothy; add ½ cup sugar gradually, beating well after each addition. Continue beating until rounded peaks are formed. Spread egg whites over the batter and gently fold together. Turn batter into pans.
8. Bake at 350°F 30 to 35 min., or until cake tester inserted in center of cake comes out clean. Cool on racks 10 min.; remove from pans and cool completely.
9. Spread the chilled filling over one layer of cooled cake. Cover with second layer. Place a lace paper doily over the cake; sift evenly with confectioners' sugar and carefully lift off doily. *One 9-in. round layer cake*

Creamy Vanilla Filling

- ½ cup sugar
- 2½ tablespoons flour
- ¼ teaspoon salt
- 1½ cups cream
- 3 egg yolks, slightly beaten
- 1 tablespoon butter or margarine
- 2 teaspoons vanilla extract
- ¼ teaspoon almond extract

1. Mix first three ingredients together in a double-boiler top. Stir constantly while adding the cream gradually. Bring to boiling, stirring constantly, and cook 3 min. longer.
2. Cover and cook over simmering water for 5 to 7 min., stirring several times.
3. Vigorously stir about 3 tablespoons of the hot mixture into the egg yolks; immediately blend into cream mixture. Cook over simmering water 3 to 5 min., stirring constantly.
4. Remove from heat and blend in the remaining ingredients. Cover and cool slightly. Chill. *About 1½ cups filling*

Creamy Pineapple Filling—Mix ¾ cup drained crushed pineapple into the chilled Creamy Vanilla Filling.

Tomato Aspic Ring

- ½ cup cold water
- 2 tablespoons (2 env.) unflavored gelatin
- 2 1-lb. cans stewed tomatoes
- 2 tablespoons sugar
- ½ teaspoon salt
- 2 tablespoons cider vinegar
- 1 tablespoon prepared horseradish
- 1 tablespoon grated onion
- ½ teaspoon Worcestershire sauce
- 3 hard-cooked eggs, cut in quarters

1. Lightly oil a 5½-cup ring mold with salad or cooking oil (not olive oil) and set aside to drain.
2. Soften gelatin in water; dissolve completely over hot water.
3. Meanwhile, turn contents of cans of tomatoes into a saucepan and break up large pieces with a spoon.
4. Stir in next six ingredients and heat to boiling. Stir in the dissolved gelatin. Cool; chill until mixture begins to gel (gets slightly thicker). If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
5. Arrange egg quarters, cut side down, around the bottom of mold; spoon gelatin mixture into mold.
6. Chill until firm, about 3 hrs.
7. Unmold onto a chilled serving plate; garnish with crisp salad greens, scored cucumber slices, and carrot straws, drizzle vegetables with French dressing. *6 to 8 servings*

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