

Wholesome Dinner, Family



Family Weekly Cookbook
MELANIE DE PROFT, Food Editor

Dishes Children Love

Small-Fry Delights!

Dozens of simple, step-by-step recipes that youngsters love are in this cookbook. They feature eye appeal as well as delicious flavor—and include all the nutritious elements children need.

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For: FAMILY WEEKLY BOOKS, 153 N. Michigan Ave., Chicago 1, Ill.

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Oven-Roasted Sauted Spareribs



- 2 sides spareribs (3 to 3½ lbs.)
- ¼ cup firmly packed brown sugar
- 2 teaspoons dry mustard
- ¼ teaspoon black pepper
- 1 cup catsup
- ½ cup cider vinegar
- ½ cup water
- 3 tablespoons Worcestershire sauce
- 2 tablespoons grated onion
- 1 clove garlic, crushed in garlic press

1. Leave spareribs whole or cut into serving-sized pieces. Place in a large shallow pan. Roast at 350°F for 30 min.
2. Combine brown sugar, dry mustard, and pepper in a saucepan and blend thoroughly. Stir in remaining ingredients and bring to boiling over medium heat, stirring occasionally.
3. Pour one-half of the sauce over ribs and continue roasting for 30 min.
4. Turn ribs and pour on remaining sauce. Roast 30 to 45 min. longer, or until meat is tender. **4 to 5 servings**

Enlivened with a fine-flavored sauce, oven-roasted spareribs make an excellent choice for a family dinner entree.

Potatoes and Peas in Cream

- 1 cup cream
- ¼ cup butter or margarine
- 3 medium-sized potatoes, pared and cut in ½-in. cubes
- 1 10-oz. pkg. frozen peas, partially thawed
- 1 teaspoon salt
- ½ teaspoon savory
- ¼ teaspoon thyme
- ¼ teaspoon ground nutmeg
- 2 tablespoons finely chopped parsley
- 1 teaspoon grated onion

1. Combine cream and butter in a heavy saucepan; place over low heat until butter is melted.
2. Add cubed potatoes. Cover and simmer until potatoes are almost tender, about 20 min.; do not boil.
3. Stir in peas and remaining ingredients; cover and continue simmering until peas are tender, about 7 min. **4 to 5 servings**

Garden Green Salad Mold

Crisp vegetables give desirable texture contrast to this mildly tart avocado mold, a delightful change-of-pace substitute for the tossed salad bowl.

- 1 3-oz. pkg. lime-flavored gelatin
- 1 cup hot water
- 1 cup cold water
- ¼ teaspoon salt
- 1 medium-sized ripe avocado, mashed
- 1 tablespoon lemon juice
- 2 cups finely shredded cabbage
- ½ cup thinly sliced radishes
- ½ cup thinly sliced green onions with tops

1. Lightly grease a 1-quart ring mold or individual ring molds with salad or cooking oil (not olive oil); set the mold aside to drain.
2. Pour hot water over gelatin in a bowl; stir until completely dissolved. Blend in the cold water and salt. 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.
3. Stir lemon juice into mashed avocado and thoroughly blend with gelatin. Fold in the remaining ingredients.
4. Turn into mold and chill until firm, about 3 hrs. Unmold onto chilled serving plate and garnish with crisp greens. **About 8 servings**

Style

Rhubarb Pinwheel Cobbler

This refreshing dessert has a generous amount of sweet-tart rosy rhubarb sauce. Top each serving with a dollop of thick sour cream or homemade Philadelphia Ice Cream.

- 1½ cups sugar
- ½ cup unsweetened pineapple juice
- ½ cup seedless raspberry jam
- 4 cups ½-in. rhubarb pieces (do not peel, if tender)
- 2 cups biscuit mix
- 2 tablespoons sugar
- ½ cup milk
- 1 tablespoon cooking oil
- 2 tablespoons butter, softened
- ¼ cup sugar
- ¼ teaspoon ground mace
- ¼ teaspoon ground cinnamon

1. Combine first 3 ingredients in a saucepan. Bring to boiling, stirring constantly, and boil 1 min.; set aside.
2. Grease an 8x8x2-in. baking pan; spread 2½ cups rhubarb evenly in bottom of pan; set aside.
3. Blend biscuit mix and the 2 tablespoons sugar in a bowl; add a mixture of the milk and oil all at one time and then stir only until the dry ingredients are moistened.
4. Knead dough with finger tips about 15 strokes on lightly floured surface. Roll into a 9-in. square. Spread softened butter over surface and distribute remaining rhubarb over it.
5. Blend the ¼ cup sugar with spices and sprinkle 3 tablespoons of the mixture over rhubarb on dough; reserve remaining 1 tablespoon for topping.
6. Roll dough jelly-roll fashion and seal edge. Cut roll into 9 crosswise slices.
7. Place slices, cut side up, over rhubarb in pan. Pour the fruit syrup evenly over slices and sprinkle with reserved sugar-spice mixture.
8. Bake at 425°F for 25 to 30 min.
9. Serve warm. **9 servings**

Philadelphia Ice Cream

- 2 cups cream, scalded
- ¼ cup sugar
- ¼ teaspoon salt
- 1 teaspoon vanilla extract
- 2 cups chilled whipping cream, whipped (one cup at a time)

1. Stir the sugar and salt into the scalded cream; set aside to cool. Blend in the vanilla extract.
2. Pour into refrigerator trays; freeze until mushy.
3. Remove from freezer and turn into a chilled large bowl. Beat with a rotary beater just until smooth. Fold in the whipped cream. Return to trays and freeze until firm, about 2 hrs. **About 2 qts. ice cream**

BRINGING UP BABY? HINTS COLLECTED



BY MRS. DAN GERBER, MOTHER OF FIVE



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