

MEMORABLE FIRSTS

HORS D'OEUVRES, CANAPÉS,
SHRUBS, COCKTAILS, AND SOUP

Family Weekly Cookbook
MELANIE DE PROFT, Food Editor



Although Shrimp and Artichoke Potage can be an appealing meal in itself, it is a fine choice for the first course of a summertime menu.

Shrimp and Artichoke Potage

- 2 tablespoons butter or margarine
- ¼ cup chopped green onion
- ½ teaspoon thyme, crushed
- 2 10 ¾-oz. cans condensed tomato-rice soup
- 2 soup cans water
- 1 cup cooked artichoke hearts, cut in pieces
- Seasoned salt
- 1 cup cooked shrimp pieces
- 2 teaspoons lemon juice

1. Heat butter in a large saucepan; add the onion and thyme and cook about 5 min., stirring mixture occasionally.
2. Stir in the soup and water until well blended. Sprinkle the artichokes generously with the seasoned salt; add with the shrimp to the soup.
3. Heat thoroughly; *do not boil*. Remove from heat and stir in the lemon juice. Serve hot.

6 servings

Shrubs

Fill 4- to 6-oz. glasses about ¾ full with icy cold fruit juice (or a mixture of juices). If desired, before adding sherbet, spark with a dash of sparkling water. Float a small scoopful of sherbet (complementary or contrasting in flavor) on each serving.

Double Orange Shrub—Orange juice with orange sherbet.

Pineapple Shrub—Unsweetened pineapple juice with lime sherbet.

Apricot Shrub—Apricot nectar with lemon or pineapple sherbet.

Deviled Toast Wings

- 2 4 ½-oz. cans deviled ham
- ¼ cup mayonnaise
- 1 cup chopped celery
- ½ cup chopped pecans
- ½ cup chopped raisins
- 12 slices white bread
- Softened butter

1. Mix the first five ingredients in a bowl and chill thoroughly.
2. Trim crusts from bread, butter lightly on both sides, and cut each slice diagonally in half. Put each piece into a 1 ½ x 1-in. muffin-pan well so that points are up.
3. Toast in a 300°F oven for about 20 min., or until golden brown. Remove to cooling racks and cool completely.
4. Fill each "wing" with deviled ham mixture.

2 doz. "wings"

lobster, clams, shrimp, and crab meat into chilled sherbet glasses or sea shells lined with a small lettuce leaf. Top generously with sauce and garnish with sprigs of water cress. Serve with crisp crackers. *About 1 ½ cups sauce*

Tomato-Lime Cocktail on the Rocks

Blend together 3 ½ cups tomato juice, 2 tablespoons lime juice, 1 teaspoon Worcestershire sauce, 8 drops Tabasco, ¼ teaspoon Angostura aromatic bitters, ½ teaspoon seasoned salt, and 4 teaspoons sugar. Chill thoroughly. Serve over ice cubes in 6-oz. glasses. Garnish with thin lime slices.

About 1 quart

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Sea Food Cocktail Sauce Caribbean

- 1 cup mayonnaise
- ½ cup dairy sour cream
- 1 tablespoon lemon juice
- 1 teaspoon anchovy paste
- ¼ cup snipped water cress
- ¼ teaspoon tarragon leaves, crushed
- ½ teaspoon Tabasco
- 1 clove garlic, crushed in a garlic press

1. Blend the mayonnaise, sour cream, lemon juice, and anchovy paste together in a bowl. Stir in the remaining ingredients. Chill the sauce thoroughly.

2. Spoon a chilled cooked sea food mixture of

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