



A delicate sea-foam green in color coupled with the refreshing full flavor of lime—Angel-Lime Fluff is the grand finale to a bridal shower luncheon.

You are cordially invited to... A SHOWER FOR THE BRIDE

Family Weekly Cookbook • MELANIE DE PROFT, Food Editor

Angel-Lime Fluff

- 1 cup cold water
- 2 tablespoons (2 env.) unflavored gelatin
- 2 6-oz. cans frozen limeade concentrate, thawed
- 1 cup cold water
- ¼ teaspoon green food coloring
- 1 1-lb., 4-oz. angel food cake, torn into pieces
- 2½ cups undiluted evaporated milk
- 2 teaspoons lemon juice

1. Soften gelatin in 1 cup cold water in a small saucepan. Set over low heat until dissolved, stirring constantly.
2. Combine the limeade concentrate, 1 cup cold water, and the food coloring in a bowl; stir in the gelatin. 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. Meanwhile, chill evaporated milk in a tray in freezer until ice crystals begin to form around edge.
4. When gelatin is of desired consistency, pour over the angel food cake pieces and beat to-

gether until smooth and well blended.

5. Beat icy evaporated milk and lemon juice together until very stiff. Fold into the lime mixture until thoroughly blended.
6. Turn enough of the mixture into a 10-in. tubed spring-form pan (removable bottom) to fill to within 1 in. of top.
7. Place a waxed paper collar* around inside top of pan and center tube so that each extends about 2 in. above rim. Pour remaining mixture into the pan and swirl the top (see photo). Chill until set, about 4 hrs.

8. Remove waxed paper collars; unmold and place on a serving plate. Garnish simply, as desired.

About 12 servings

*Waxed paper collar—Cut length of waxed paper long enough to circle pan. Fold in fourths lengthwise. Bring ends together to form circle. Repeat for center tube.

Note: For easy removal of dessert from mold, fit a ring of heavy cardboard covered with moisture-vaporproof material onto bottom of the tubed spring-form pan.

Deviled Ham Soufflé Roll

GOOD FOR FEELING

- ¼ cup butter or margarine
- ½ cup flour
- ½ teaspoon salt
- 2 cups milk
- 4 egg yolks
- 4 egg whites
- Deviled Ham 'n' Mushroom Filling (see recipe)

1. Grease and flour a 15½x10½x1-in. jelly-roll pan. Set aside.
2. Heat butter or margarine in a saucepan; remove from heat and blend in flour and salt. Gradually add milk, stirring constantly until smooth. Continue to stir and bring rapidly to boiling; boil 1 to 2 min. Remove from heat.
3. Beat egg yolks until thick and lemon colored. Add sauce, a small amount at a time, to egg yolks, stirring vigorously after each addition. Set aside to cool.
4. Using a clean beater, beat egg whites until rounded peaks are formed (peaks turn over slightly when beater is slowly lifted upright).
5. Gently spread egg yolk mixture over the beaten egg whites. Carefully fold together until just blended.
6. Turn the soufflé mixture into the pan and spread evenly to corners.
7. Bake at 325°F 50 to 55 min., or until golden brown. Loosen edges of soufflé and invert onto a sheet of aluminum foil on a large cooling rack. Spread with Deviled Ham 'n' Mushroom Filling. Gently roll lengthwise, wrap in foil, and allow to stand about 10 min. to set.
8. To serve, remove roll from foil, place on a warm serving platter, and surround with water cress.

About 12 servings

Note: Roll may be prepared in advance, cooled completely, then wrapped and frozen. If served cold, thaw completely. If served warm, set on a baking sheet, spread foil open, and heat in a 325°F oven for about 30 min. Transfer to a warm serving platter.

Deviled Ham 'n' Mushroom Filling

- 1 tablespoon butter or margarine
- 2 4-oz. cans mushroom stems and pieces, drained
- 2 4½-oz. cans deviled ham
- ½ cup dairy sour cream
- 2 tablespoons lemon juice
- ¼ cup chopped chives or scallions

1. Heat butter or margarine in a skillet. Add the mushrooms and cook 5 min., or until mushrooms are lightly browned; stir occasionally.
2. Blend a mixture of the remaining ingredients into the mushrooms.

2 cups filling

Love Apples en Brochette

Thread cherry tomatoes onto 4-in. skewers, allowing three tomatoes to each. Center a water cress "bouquet" on a chilled 12-in. serving plate; alternate the tomato skewers and sprigs of water cress spoke-fashion around "bouquet."

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