

FOOD FAVORITES OF THE



Sock



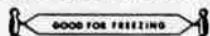
Hop Set

Family Weekly Cookbook



Boys and girls bursting with energy will dip deep for scoops of Caramel-Nut Custard.

Caramel-Nut Custard



- ¾ cup firmly packed brown sugar
- 2 tablespoons flour
- ½ teaspoon salt
- 2 tablespoons butter or margarine
- 1 cup reconstituted nonfat dry milk
- 2 egg yolks, slightly beaten
- 2 teaspoons vanilla extract
- 2 egg whites
- ½ cup icy cold water
- ½ cup nonfat dry milk
- 1 tablespoon lemon juice
- ½ cup chopped salted pecans

1. Blend the brown sugar, flour, and salt together thoroughly.
2. Heat the butter or margarine in top of a double boiler over direct heat. Stir in the brown sugar mixture and reconstituted nonfat dry milk. Bring mixture to

boiling; boil 1 to 2 min.; stir constantly.

3. Remove from heat; vigorously stir about 3 tablespoons of hot mixture into egg yolks. Stir into mixture in top of double boiler and cook over simmering water 5 min., or until mixture coats a spoon. Remove from heat and cool. Stir in the extract.

4. Beat egg whites until rounded peaks are formed (peaks turn over slightly when beater is slowly lifted upright). Fold cooled custard into the beaten egg whites.

5. Beat icy cold water and nonfat dry milk until soft peaks are formed; add lemon juice and continue beating until stiff. Fold whipped milk and nuts into custard mixture. Turn into refrigerator trays and freeze until firm.

About 1 qt. frozen custard

Party Pizza

- 2 cups cheese-cracker crumbs (about 44 round crackers)
- ¼ cup butter or margarine, softened
- 3 tablespoons water
- 1 8-oz. can tomato sauce
- 1 6-oz. can tomato paste
- 1 tablespoon sugar
- ¼ teaspoon salt
- Few grains black pepper
- 1½ teaspoons oregano
- 1 bay leaf
- 6 oz. Mozzarella cheese, thinly sliced
- 1 tablespoon olive oil

1. Turn cracker crumbs into a bowl. Using a fork, mix in the butter or margarine and water. Press crumb mixture firmly into an even layer on bottom and sides of a 9-in. pie pan. Level edges; set aside.
2. Mix together in a saucepan the tomato sauce, tomato paste, sugar, salt, pepper,