

Family Weekly Cookbook

MELANIE DE PROFT, Food Editor

Beef Ring De Luxe

- 2 lbs. lean ground beef
- 2 teaspoons salt
- ¼ cup minced onion
- 1 tablespoon prepared mustard
- 2 eggs, beaten
- ½ cup milk
- 2 cups soft bread crumbs
- 1 5-oz. can water chestnuts, drained and sliced

Glazed Curried Apples (see recipe)

1. Mix the meat, salt, onion, and mustard together. Add a mixture of the next three ingredients with the water chestnuts; mix lightly. Spoon into a greased 5-cup ring mold and pack lightly.
2. Bake at 350°F for 50 min. Remove from oven and let stand 5 to 10 min.
3. Unmold onto a warm serving plate. Fill center with hot cooked rice and sprinkle with chopped green onion. Garnish with curried apples and parsley sprigs. Spoon sauce from the apples over the meat ring. *About 8 servings*



Glazed Curried Apples add a provocative flavor contrast to fluffy cooked rice and Beef Ring De Luxe.

HARVEST

and Recipe-Pickin' Time

Glazed Curried Apples

- ¼ cup butter or margarine
- 1 tablespoon curry powder
- 1 cup water
- ½ cup firmly packed dark brown sugar
- 3 tablespoons lemon juice
- 4 medium-sized apples, halved, pared, and cored
- Whole cloves
- 1 tablespoon cornstarch
- 1 tablespoon cold water

1. Melt butter or margarine in a skillet. Blend in curry powder and heat until bubbly. Stir in 1 cup water, brown sugar, and lemon juice; bring to boiling. Add apple halves, cover, and simmer gently until tender, about 10 min.; during cooking, occasionally turn and baste the apples.
2. Remove apples with a slotted spoon and place, cut-side down, on a cooling rack; stud generously with the whole cloves.
3. Meanwhile, mix the cornstarch and cold water together. Stir into sauce in skillet. Bring rapidly to boiling, stirring constantly; boil 1 to 2 min. Return apples to skillet to reheat and coat with sauce. *8 curried apple halves*

ENTERTAINING SIX OR EIGHT



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Fresh Tomato Juice Cocktail

- 2 lbs. ripe tomatoes, cut in pieces
- 1½ teaspoons sugar
- ½ teaspoon seasoned salt
- ½ teaspoon basil, crushed
- 3 tablespoons lemon juice
- 1 teaspoon Worcestershire sauce
- ½ teaspoon prepared horse-radish
- ½ teaspoon fresh onion juice
- 6 drops Tabasco

1. Put tomatoes into a blender container and blend until smooth. Pour mixture through a fine sieve to remove seeds.
2. Mix remaining ingredients into tomato juice. Chill thoroughly.
3. Top each serving with freshly ground black pepper and garnish with a lemon slice. *About 8 servings*

Note: If desired, freeze the cocktail until of mushy consistency. Serve in stemmed glasses; sprinkle with grated lemon peel and insert short straws in each serving.

Broiled Bacon-Cheese Canapés

- 4 oz. sharp Cheddar cheese, cut in pieces
- 3 slices bacon
- ¼ medium-sized green pepper
- 2 teaspoons grated onion
- 2 teaspoons mayonnaise
- 2 doz. 2-in. bread rounds

1. Put cheese, bacon, and green pepper through the coarse blade of a food chopper. Blend in the onion and mayonnaise.
2. Toast bread rounds on one side. Spread the topping on untoasted side.
3. Arrange rounds on baking sheet or broiler rack and set under broiler 3 in. from source of heat; broil until topping is bubbly and light golden. *2 doz. canapés*

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