

SPECIAL-DAY



Prunes inserted into pork roast add succulence and fine flavor to please epicurean tastes.

Prune-Stuffed Pork Roast

- 1 3- to 4-lb. pork loin roast
- 15 to 20 prunes
- ¼ to 1 teaspoon salt
- Few grains black pepper
- 1½ teaspoons ground ginger
- Prune Gravy (see recipe)

1. Rinse prunes, cut into halves, and remove pits.
2. Rub fat side of roast with a mixture of salt, pepper, and ginger.
3. Lightly mark the fat side of meat at about ½-in. intervals to indicate slices. Cut 2 or 3 pockets along each line and insert prunes as they are completely embedded in meat. (Some prunes come to the top of the meat by the end of the roasting period.)
4. Insert roast-meat thermometer so that tip rests in thickest part of meat, not in fat or on bone. Place roast, fat side up, on a rack in a shallow roasting pan.
5. Roast, uncovered, at 325° to 350°F until internal temperature registers 185°F, about 1½ to 2 hrs. (Allow 35 to 40 min. per pound.)
6. Transfer roast to heated serving platter and keep warm while preparing gravy. Pour off all

but ¼ cup of drippings (to be used for gravy). Strain some of remaining drippings over roast. To serve, carve roast so that prune designs will appear on each surface of each slice.

About 6 servings

Prune Gravy

Add about 2 cups hot water to the ¼ cup drippings in roasting pan; bring to boiling, stirring constantly to loosen browned residue. Stir in a mixture of ½ cup cold water and ¼ cup flour. Season with about ¼ teaspoon salt. Bring to boiling and boil 1 to 2 min., stirring constantly. Stir in ½ cup chopped prunes; heat thoroughly. Serve with the pork roast and Oven-Browned Potatoes or candied yams.

Oven-Browned Potatoes

About 1 hr. before roast is done, wash, pare, and cut potatoes into halves. Cook in boiling salted water for 10 min.; drain. Arrange potatoes around roast. Bake 40 to 50 min., or until potatoes are tender, turning occasionally and basting with drippings in roasting pan. Remove from pan; serve on platter with roast.

Family Weekly Cookbook MELANIE DE PROFT, Food Editor

Tomatoes Bouquet

- 4 medium-sized firm, ripe tomatoes
- 2 teaspoons sugar
- ¼ cup butter or margarine
- ½ clove garlic, crushed
- ¼ teaspoon salt
- Few grains black pepper
- 1 tablespoon tarragon vinegar
- ½ teaspoon dill weed
- ¼ cup snipped parsley

1. Remove stem ends from tomatoes and cut, crosswise, into halves. Place in shallow baking pan. Sprinkle cut surfaces lightly with sugar.
2. Heat the butter or margarine over medium heat in a small skillet with the garlic; blend in remaining ingredients.
3. Cover cut surfaces of tomato halves generously with the parsley mixture.
4. Bake at 325°F about 10 min., or until heated through. Serve immediately. *8 servings*

Note: If desired, ¼ teaspoon basil and ¼ teaspoon thyme may be substituted for the dill weed in the parsley mixture.

Broccoli Parmesan

- 1 bunch (1½ lbs.) broccoli
- 2 tablespoons butter or margarine
- 1 tablespoon minced onion
- 2 tablespoons flour
- ½ teaspoon salt
- Few grains black pepper
- ½ teaspoon dry mustard
- ¼ teaspoon marjoram
- ½ cups milk
- 1 chicken bouillon cube
- 1 cup shredded Parmesan cheese
- Paprika

1. Cook broccoli in boiling salted water until tender; drain.
2. Meanwhile, heat butter or margarine in a saucepan. Add onion and cook until soft. Blend in a mixture of the flour, salt, pepper, mustard, and marjoram. Heat until mixture bubbles, stirring constantly. Remove from heat. Add milk gradually, stirring constantly.
3. Return to heat and add bouillon cube. Bring rapidly to boiling and continue stirring. Cook 1 to 2 min. longer. Remove from heat. Add ½ cup of the cheese and stir until melted.
4. Arrange cooked broccoli on a heat-resistant platter or in a shallow baking dish. Pour sauce over broccoli and sprinkle with the remaining cheese, then with paprika.
5. Broil about 3 in. from heat source until cheese is melted and mixture is bubbly, about 4 min. *About 6 servings*

DINNER

Party Yeast Rolls

Prepare your favorite yeast-roll recipe, or use a yeast-roll mix. Follow one of the suggestions below for rolls of distinction.

ORANGE-GLAZED ROLLS—Mix in a saucepan ½ cup sugar, ¼ cup light corn sirup, ¼ cup hot water, and 1 tablespoon grated orange peel. Bring to boiling; boil 1 to 2 min., stirring occasionally. Set aside to cool. Brush baked rolls with the glaze as soon as they are removed from oven. Serve warm in a napkin-lined basket.

GLAZED SEED ROLLS—Beat together 2 egg yolks and 2 teaspoons milk. Mix in 2 tablespoons sesame seed, 1 tablespoon celery seed, or 1 tablespoon caraway seed. Brush generously on tops of rolls, let rise according to directions, and bake until lightly browned.

Filled Rolls

Roll dough ¼ in. thick. Cut with a lightly floured 2½-in. round cutter. Brush with melted butter. Using handle of a table knife, make a crease

not quite in center of each round. Top smaller half of each round with any of the filling mixtures (see recipes). Fold larger half over filling and seal. Brush tops with melted butter. Let rise according to directions. Bake.

CHEESE-ALMOND FILLING—Sprinkle generously with sharp Cheddar-cheese spread and sprinkle generously with finely chopped blanched, toasted almonds.

CHOCOLATE FILLING—Push semisweet chocolate pieces, pointed end down, into crease of dough.

SUGAR-ALMOND FILLING—Sprinkle generously with a mixture of sugar and finely chopped blanched, toasted almonds.

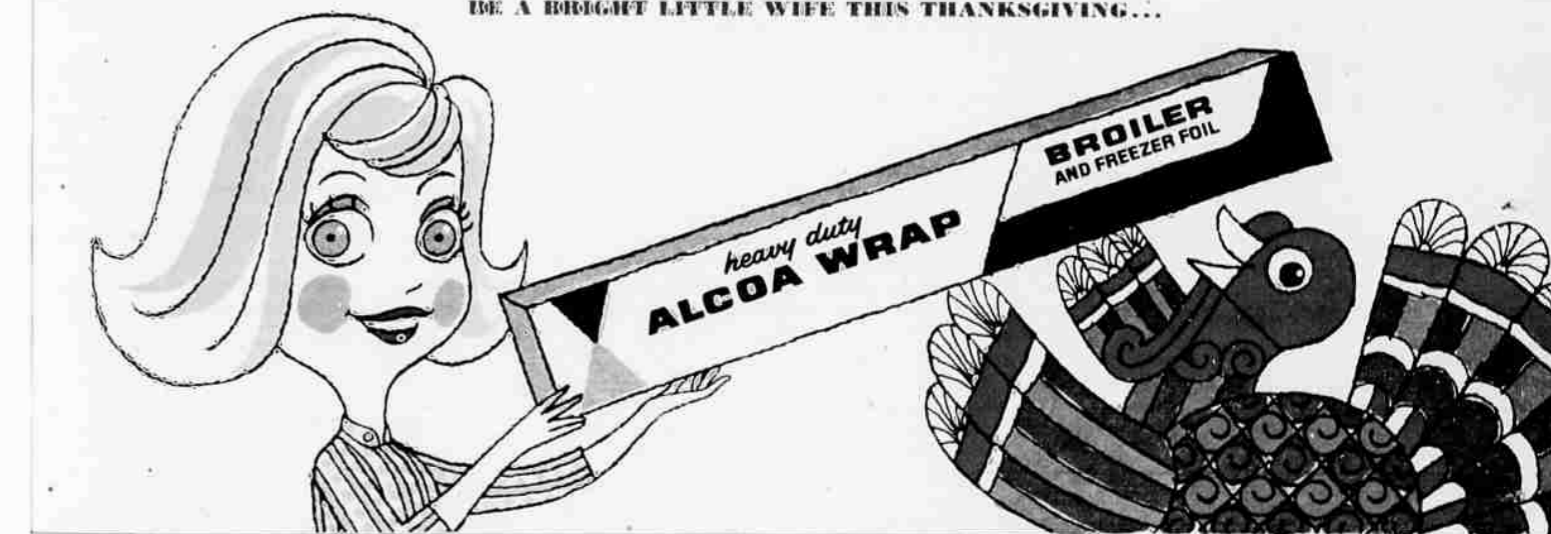
ORANGE FILLING—Sprinkle generously with a mixture of ½ cup sugar and 3 tablespoons grated orange peel. Brush with Orange Glaze (see Orange-Glazed Rolls) as soon as rolls are removed from oven.

Chocolate Chip Fluff

- ½ cup cold water
- 1 tablespoon unflavored gelatin
- 3 egg yolks, slightly beaten
- 1¼ cups milk
- ½ cup sugar
- ¼ teaspoon salt
- 4 oz. sweet chocolate
- 1 to 2 teaspoons cooking oil
- 3 egg whites
- ¼ cup sugar
- 2 teaspoons vanilla extract
- 1 cup chilled whipping cream, whipped

1. Soften gelatin in cold water.
2. Mix together in a heavy saucepan the egg yolks and milk. Stir in the ½ cup sugar and salt. Cook over low heat, stirring constantly until mixture coats a spoon.
3. Stir softened gelatin into custard mixture until dissolved. Cool and chill until consistency of thick, unbeaten egg white; stir occasionally.
4. Meanwhile, melt chocolate with cooking oil over simmering water. Set aside.
5. Beat egg whites until frothy; gradually add ¼ cup sugar, beating well after each addition. Continue beating until stiff peaks are formed. Fold into custard with vanilla and cream.
6. Turn half of mixture into an 11x7x1½-in. pan; spoon half the chocolate over custard layer, spreading evenly. Cover with second half of custard, then spread chocolate over top.
7. Chill several hours or overnight.
8. Spoon into sherbet glasses and serve immediately. *6 to 8 servings*

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