

Tasty Seasonal Recipes

A Sauce-y Chocolate Frosting



What's sauce for the pudding may be frosting for the cake! This fine sauce with the rich flavor of unsweetened chocolate can be made into a frosting just by adding two cups of sugar to the basic recipe.

Fudge Sauce and Frosting

5 squares unsweetened chocolate 1 1/2 cups (1 tall can) undiluted evaporated milk
 1/2 cup butter or margarine 1/4 teaspoon vanilla
 3 cups sifted confectioners' sugar

Melt chocolate and butter in saucepan. Remove from heat. Add sugar, alternately with milk, blending well after each addition. Place over medium heat and bring to a boil, stirring constantly. Then cook and stir about 8 minutes, or until mixture becomes thick and creamy. Remove from heat and stir in vanilla. Serve warm as a sauce. Makes 3 cups sauce.

To Make Frosting, use 2 cups of the above recipe and cool to room temperature. Then add an additional 2 cups sifted confectioners' sugar, blending well. Makes 2 1/2 cups frosting, or enough to cover tops and sides of two 8- or 9-inch layers, or 24 cupcakes.

A New Season... A New Dessert



Welcome summer with a festive dessert made from the new orange-pineapple flavor gelatin. This combination of fruit flavors is delicious served plain, and makes interesting salads, as well as a wide variety of more elaborate desserts. Used here in Pineapple Dapple, it is the base for a rich and tasty filling, as well as the thickener for the "dapple" of pineapple. You will find this is a refreshing dessert that can be made in the cool of the morning to serve in the afternoon or evening of a warm summer day.

Pineapple Dapple

1 cup fine graham cracker crumbs 1 1/4 cups boiling water
 2 tablespoons sugar 1 package (3 ounces) cream cheese, softened
 1/2 cup butter, melted 1/4 teaspoon orange rind
 1 can (8-1/2 ounces) crushed pineapple 3 tablespoons sugar
 1 regular size package (3 ounces) orange-pineapple flavor gelatin 1/4 teaspoon vanilla
 1 cup sour cream

Combine crumbs and 2 tablespoons sugar. Add butter and mix well. Press firmly into the bottom of an 8-inch square pan. Chill.

Drain pineapple, reserving juice. Dissolve gelatin in boiling water. Add pineapple juice. Cool. Meanwhile, combine cream cheese, orange rind, 3 tablespoons sugar and vanilla.

Combine 1/4 cup cooled gelatin and the pineapple. Set aside. Gradually add remaining gelatin to cream cheese mixture, blending until smooth. Fold into sour cream. Pour onto graham cracker crust. Chill until firm. Then carefully spoon on the pineapple mixture. Chill. Makes about 9 servings.

Tomato Soup Tops Menu For Good Springtime Eating



Spring, the light-hearted season, demands meals of a matching mood. Gay and delightful Tomato Confetti Soup—a marriage of canned condensed tomato soup and beef broth garnished with green pepper and cucumber—is easy on the eye and easy on the cook. Serve it in mugs and sip it with a supper of Hamburger Balls and Nuted Green Beans. Tasty Hawaiian Macaroons will be just right for dessert.

NUTTED GREEN BEANS

1 pound fresh green beans or 3 packages (8 ounces each) frozen whole green beans 1/2 cup butter
 1/2 cup salted peanuts, cut in half

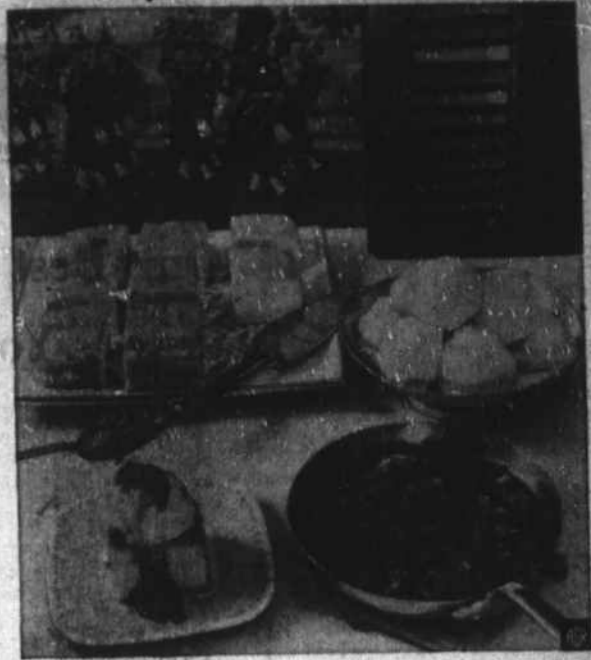
Cook green beans until tender. Drain; add butter and peanuts. Season to taste. Toss lightly. Makes 4 to 6 servings.

HAWAIIAN MACAROONS

1 box (13 ounces) coconut macaroon mix 1/4 (about 1 cup) minced pineapple chunks

Prepare macaroon mix according to package directions. Before baking, lightly press one pineapple chunk into the center of each cookie. Bake in moderate oven (350° F.) about 12 minutes or until lightly browned. Makes 2 dozen cookies.

Saucy Butterscotch Tops All



Butterscotch, as typical of Scotland as plaids and bagpipes, takes a quick trip around the world to join forces with crushed pineapple in an exotic dessert sauce. This meeting of West and East produces a sauce of mellow color and flavor that glamorizes ice cream or cake.

Thanks to butterscotch flavored morsels, the sauce can be made in a few minutes and, once made, it keeps well in the refrigerator. Butterscotch morsels are the same size and shape as the famous semi-sweet chocolate morsels that go into Toll House cookies. Like the chocolate morsels, too, they can be eaten as a candy, put into cookie dough, or melted for use in sauces, frostings or baked goods. But they have a flavor all their own, the flavor so popular in traditional butterscotch candy. Because these morsels melt so readily, they need only be stirred into the simmering pineapple to complete the sauce.

Butterscotch-Pineapple Skillet Sauce

1 can (8 ounces) crushed pineapple 2 tablespoons butter
 1 6-ounce package (1 cup) butterscotch morsels

Put crushed pineapple with syrup into saucepan. Add butter and bring to a boil, stirring occasionally. Reduce heat; simmer 5 minutes. Remove from heat. Add butterscotch morsels and stir until melted. Yield: Approximately 1 1/2 cups.

Note: If sauce is chilled in refrigerator; reheat over low heat, before serving.

Herbed Beans Make The Meal



You can make a meal of Herbed Beans or accent and extend summer's barbecued meats, the legacy of winter-dinn. The simple ingredients are Great Northern beans—that large white grown-in-Idaho variety, plump, tender, full-of-flavor—and a magic blending of herbs with a ham bone cooked in or meat drippings added before serving.

Have you met these unusual Idaho-grown beans—the "Great Northern" as the attractive bags on your grocer's shelves will read? They are well worth your acquaintance. Obligingly they become salad, soup, meat accompaniment, main course dishes, contributing "Good Eating" not only in food enjoyment.

They, with others of the Bean Family, are some of our richest common sources of protein among foods of plant origin. High in food energy, beans are also good suppliers of B-vitamins and some of the important minerals, iron especially.

Porcupine Meatballs Please Youngsters of All Ages



Youngsters of all ages love porcupine meatballs because they're lots of fun to eat. The ground beef, mixed with eggs, onion, parsley, and spices, is cooked in a delicious sauce created in a twinkling from canned condensed tomato soup. Green beans with white onions, brown-and-serve French rolls—cut lengthwise—and raw vegetable relishes complete the main meal. For dessert, there's ice cream with strawberry sauce and cookies.

PORCUPINE MEATBALLS

1 can (16 1/2 ounces) condensed tomato soup 2 tablespoons minced parsley
 1 pound ground beef 1 teaspoon salt
 1/4 cup uncooked rice 1 small clove garlic, minced
 1 egg, slightly beaten 2 tablespoons shortening
 1/2 cup minced onion 1 cup water

Mix 1/4 cup soup with beef, rice, egg, onion, parsley, and salt. Shape into balls 1 1/2 inches in diameter (about 16). Brown meatballs and garlic in shortening; blend in remaining soup and water. Cover. Simmer about 40 minutes, or until rice is tender; stir often. Makes 4 servings.

Pickback Cookies Give Snacktime Lift



A new type of cookie comes out of the cookie jar to make snacktime a complete success. It's called a Chocolate Pickback and it combines two of America's favorite cookie ingredients, chocolate and oatmeal. The crisp oatmeal base supports a creamy chocolate filling, and a smaller oatmeal cookie goes for a ride on top.

Semi-sweet chocolate morsels, the nuggets that made Toll House cookies famous, turn into a rich-tasting, de luxe filling. These versatile morsels, which can be eaten just as they come from the package, melt smoothly over hot water. Combined with cream cheese, they make a soft mixture that contrasts nicely with the crisp cookies. The chocolate and oatmeal flavors are on excellent terms, too.

Pickback Cookies

1/2 cup shortening 1/4 teaspoon baking soda
 1/2 cup sugar 1/2 teaspoon salt
 1 egg 1 1/2 cups rolled oats
 1/2 teaspoon vanilla 1/2 cup chopped nuts
 1/2 cup sifted flour

Cream together shortening, sugar, egg and vanilla. Sift in flour, soda and salt. Add oats and nuts. Mix well. Form into equal numbers of 1-inch and 1/2-inch balls. Place on ungreased cookie sheet and flatten with spatula or bottom of glass dipped in flour. Bake in a moderate oven (375° F.) 10 minutes or until lightly browned. Cool. Spread Chocolate Filling* on large cookies; top with small cookies.

***Chocolate Filling**

1 6-ounce package (1 cup) semi-sweet chocolate morsels 1 tablespoon water
 1/2 cup sifted confectioners' sugar 1 package (3 ounces) soft cream cheese

Melt semi-sweet chocolate morsels with confectioners' sugar and water over hot (not boiling) water. Blend in cream cheese; beat until smooth. Cool. Yield: Approximately 3 dozen cookies.

Grapefruit Spring Plentiful



What would springtime dinners be without ham and Florida grapefruit? Although they usually appear on the menu separately, these two plentiful are a good team when prepared together as a dinner entrée.

The juicy tartness of grapefruit goes well with ham and since the fruit lends itself to broiling it can be done right on the broiler rack with a thick ham slice. If you're not familiar with broiled or baked grapefruit, try it soon and see what a treat it can be. The heat seems to bring out the sunshine flavor of Florida's prize fruit.

This time of year brings lots of grapefruit from Florida to local markets so buy enough to serve them often as juice and halves, in salads and fruit cups, and in cooking.

Broiled Grapefruit and Ham

2 Florida grapefruit 3 tablespoons brown sugar
 1 ready-to-eat 1-inch thick ham slice 1 tablespoon catchup
 1/2 teaspoon Tabasco

Cut Florida grapefruit in half; remove core if desired. Cut around each section loosening fruit from membrane. Do not cut around entire outer edge of fruit. Place ham in pre-heated broiler; broil 10 minutes. While ham is broiling, blend together sugar, catchup and Tabasco. Spread part of the topping over cut surface of grapefruit halves. At end of 10 minutes, turn ham; spread with remaining topping. Place grapefruit halves on broiler rack with ham. Broil slowly 15 to 20 minutes, or until heated through. Yield: 4 servings.

Note: If desired, ham and grapefruit may be baked in a moderate oven, (350° F.) 45 minutes.

Nogs for Summer Sipping



Quick Chocolate Nog will help avoid too light a diet this summer, since with this beverage, a simple fruit salad or sandwich will make a delicious and nutritious lunch. The chocolate flavor of this Nog is so easy to achieve, using quick chocolate-flavored mix that disperses instantly in milk. There is extra nourishment in quick chocolate-flavored mix because it is fortified with vitamin C and iron.

A wonderfully refreshing drink that is frothy and flavorful, you'll enjoy Quick Chocolate Nog any day this summer. If the heat over-takes you and you even feel too lackadaisical to tackle making a Quick Chocolate Nog, then just stir quick chocolate-flavored mix into milk for a nourishing yet even simpler solution to beverages that go with summer meal schemes.

Quick Chocolate Nog

2 eggs 1/2 cup quick chocolate-flavored mix
 1/4 cup sugar 3 cups cold milk

Beat eggs until thick; add sugar gradually and beat until very thick. Stir in quick chocolate-flavored mix and milk, and beat well. Pour into 4 tall glasses. Yield: 4 servings.

Note: Mixture tends to separate upon standing; beat well before serving.

Breezy Way's Best For Junior Guests



Lucky is the child who can have his birthday party outdoors on a patio or porch. His mother is fortunate, too, because with the formality of damask and china packed away with winter woollens, spring and summer parties are easy to plan, give and clean up after.

Indoors or out, the children's party should be set with hi-jinks in mind. Marmec dinnerware is bright and break resistant; paper decorations and serve-yourself trays also allow for the bounce-about habits of small diners. Party finery can be covered with tea towel "lapkins" or ponchos snipped from sheets.

When young ladies as old as 11 or 12 years for an exotic party, transport them to the Orient with the table setting pictured above. Obi-like criss-cross on the table is blue sailcloth to match the blue chrysanthemum plates. Suspended parasols and fans are paper. The wicker dolls are take-homes favors, always a treat at children's parties.

An authentic Oriental menu is easy to prepare with frozen foods and canned, and let there be chopsticks for the adventurous and fortune cookies to add to the merriment. At the meal's close, pass "ashitori"—hot, damp, rolled up towels, for a real Oriental finish, and the mothers of your small guests will appreciate.

They're Cooking Without Mess



A new "drop-in" rotisserie has removed the last unpleasant burden from outdoor cooking—that of cleaning up messy ashes. The unit heats on liquefied petroleum gas, commonly known as LP-Gas. The rotisserie is so simple to use that even the man of the house can take over as the backyard chef.

The backyard cookout has become a delightful fixture in the living pattern of leisure-minded America.

During the summer months millions of families across the nation—following an established trend—will abandon cooped up homes to frolic and dine in sun-kissed outdoors.

This year backyard chefs won't have to bother with charcoal and wood to do their cooking. A new "drop-in" rotisserie removes the last unpleasant burden from outdoor cooking—that of cleaning up messy ashes.

The LP-Gas rotisserie fits neatly into the well of a barbecue. Or, it can be installed anywhere in the house—in a kitchen counter, patio, porch or recreation room, which makes it practical for year around use.

Twin radiant burners provide clean, efficient heat which seals in natural meat juices and makes food more delicious. The unit is equipped with a sausage wheel for cooking fowl, roasts, ham, shish kebab and spare ribs to perfection.

It converts quickly to a broiler for "pamper cooking" steaks and other chops. The rotisserie can be covered when not in use.

Hamburgers Take Shape



Small, large, round or long... hamburgers are the shape of things to come. Some will be decorated with lettuce, tomato or onion, others with cheese—or a pickle or olive perched atop a toothpick.

All these hamburgers, irrespective of shape, size or garnish, will have one thing in common: delicious taste, because Ac-cent has brought out their full beef flavor and juiciness. Once your meat is well-seasoned, shape it to suit your mood—and almost any kind of bread or roll.

Shape-A-Burgers

1 pound ground beef 1/2 teaspoon salt
 1 teaspoon Ac-cent 1/2 teaspoon pepper

Break up meat with fork in mixing bowl. Sprinkle with Ac-cent, salt and pepper. Toss gently with fork to distribute ingredients. Form into 4 hamburgers. Panbroil or broil to desired doneness, turning once. Or cook to desired doneness on outdoor grill which has been lined with heavy duty aluminum foil. Yield: 4 servings.

For Frankfurter: Shape meat mixture into 4 oblong patties to fit frankfurter rolls.

For Hero Burger: Shape meat mixture into one large oblong patty to fit small loaf of French bread.

For Big Burger: Shape meat mixture into one large round patty. Split large round loaf of bread; place meat between halves. Cut in wedges.

For Mini Burgers: Shape meat mixture into miniature burgers. Cook about 1 minute on each side. Serve in miniature biscuits.