

Dessert And Demitasse For Holiday Dinner



Along with Santa Claus and New Year's Eve, the holiday season brings lots of festive dinners for family and friends. Most of us look forward to a traditional favorite for a hearty main course, but dessert is the time for an unusual surprise. Here's where this creamy, refreshing Marquis Royale, accompanied by cups of steaming coffee, should appear. Rich ricotta cheese, a hint of brandy flavoring and a dusting of granulated espresso coffee are the key ingredients. This Italian treat is elegant, delicious and simple to prepare.

For another bit of continental trimming, serve dark, rich Italian coffee. Authentic Italian espresso is made only in a special machine, but you can get an equally fine brew with a regular drip pot. Use one Approved Coffee Measure (equal to two level measuring tablespoons) of Italian or French-roast drip grind coffee to three ounces of water per serving. This is half the amount of water used for regular coffee. For excellent coffee—whether continental or American—start with a clean coffee-maker and freshly-drawn cold water. Pour immediately after brewing for full flavor and aroma.

Marquis Royale

- 1 lb. ricotta (Italian cottage cheese)
- 3 tablespoons brandy or brandy extract
- 1/2 cup milk
- 2 tablespoons instant espresso
- 1/2 cup extra fine granulated sugar

Combine ricotta and milk in bowl and blend until creamy. Gradually add sugar and blend. Add brandy or extract and blend to custard consistency. Spoon into dessert glasses and chill. Before serving, dust with instant espresso. Makes 6 servings.

Delicious Gifts



With a handsome decorator jar that's filled with your own homemade jelly, you have the perfect gift. And you can find these jars in your local markets filled with instant premium blended coffee. In three sizes, 2, 5, and 9 ounces, these jars are convenient holders for other things as well—herbs and spices, dried fruits, candies, cookies—to name just a few. Start a collection now to fill with this flavorful Herb Jelly which is so delicious served with meats and chicken dishes.

Herb Jelly

- 2 cups herb infusion (2 1/2 cups boiling water and 4 tablespoons dried herb leaves*)
- 4 1/2 cups (2 lb.) sugar
- 1/4 cup vinegar
- Few drops of green food coloring
- 1/2 bottle liquid fruit pectin

*Use sage, thyme, tarragon, or marjoram leaves, or a combination of these herbs.

First prepare the herb infusion. Pour 2 1/2 cups boiling water over 4 tablespoons herb leaves. Cover and let stand 15 minutes. Strain and measure 2 cups into a large saucepan.

Then make the jelly. Thoroughly mix sugar and vinegar into infusion in saucepan. Place over high heat and bring to a boil, stirring constantly. Add food coloring. At once stir in fruit pectin. Then bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim off foam with metal spoon, and pour quickly into glasses. Cover at once with 1/4 inch hot paraffin. Makes about 4 1/2 cups jelly or enough for seven 5-oz. jars.

Sweets While On A Diet? Yes!



New low calorie fruit cocktail turns grapefruit into a festive first course or dessert by making this attractive "fruit basket". The firm texture and fresh flavor of low calorie fruit cocktail is especially good with the tart grapefruit sections. And, good news for calorie watchers, this extra special dessert is 112 calories... an excellent substitute for a 350 calorie wedge of cake or pie. Or, if you're really being strict, 1/2 cup fruit cocktail is less than 40 calories.

Spiced Fruit Cup

- 2 grapefruit
- 1 1/4 cups drained Low Calorie Fruit Cocktail (No. 303 or 1 lb. can)
- Nutmeg

Cut grapefruit in half and remove meat and membrane. Combine the grapefruit sections with the fruit cocktail. Spoon the fruit mixture into the grapefruit rinds and sprinkle with nutmeg. Chill before serving. Makes 2 servings, 112 calories per serving.

Special Holiday Recipes

Easy as Eggnog Pie



Delectable Eggnog Pie, fluffy as an angel's wing, is a knockout dish for the holiday buffet. The pie has that wonderful "blue-ribbon cook" appearance—and can be made in two shakes of a reindeer's tail. Reliable unflavored gelatine combines with prepared eggnog for holiday flair; like other dishes made with unflavored gelatine, it's sure to be the kind of light, cool dessert perfect for a hearty dinner. The filling goes into a chocolate nut crust; garnish with a wreath of whipped cream, slivered nuts, chocolate curls, and maraschino cherries.

Eggnog Chiffon Pie

- 2 envelopes unflavored gelatine
- 1/4 cup sugar
- 1 quart non-alcoholic eggnog
- 1 cup heavy cream, whipped until stiff
- Brazil Nut Chocolate Crust*

In the top of a double boiler, stir together the gelatine and sugar; stir in 1 cup of the eggnog. Cook and stir constantly over boiling water until gelatine is dissolved. Remove from heat; stir in remaining eggnog. Chill until thickened but not set. Beat until fluffy and uniform in texture; fold in whipped cream. Chill a few minutes until a little of the mixture mounds when lifted and dropped back with a spoon. Turn into Brazil Nut Chocolate Crust. Chill until set. Cover and refrigerate—overnight, if you like—until serving time.

*Brazil Nut Chocolate Crust

Mix together 1 cup finely ground Brazil nuts, 2 tablespoons sugar and 1/4 cup chopped semi-sweet chocolate pieces. Press over bottom and sides of 10-inch pie plate. Bake in 300° F. oven 15 minutes. Cool.

Cranberry Christmas Ring



Just right for holiday serving is this Cranberry Christmas Ring. It's home-baked from a brand new cranberry bread mix with berry bits right in the mix. Pair pecans with the cranberries' tang, and bake the bread in a mold for this handsome ring. How to serve it? In slices, dolloped with a flavor-matched topping—whipped cream cheese laced with cranberry-orange relish. When to serve it? Just about any time the doorbell rings to announce holiday callers.

Cranberry Christmas Ring

- 1 package cranberry bread mix
- 1/2 cup coarsely broken pecan pieces

Cranberry-Orange Fluff:

- 8 ounce package softened cream cheese
- 1/4 cup cranberry-orange relish

OVEN 350°

ONE RING MOLD

Prepare cranberry bread mix as directed on package adding pecan pieces with the dry mix. Turn into 1 1/2 quart ring mold which has been greased and floured on bottom only. Bake at 350° for 40 to 50 minutes until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool completely. Serve with Cranberry-Orange Fluff.

Cranberry-Orange Fluff: Beat softened cream cheese until fluffy. Fold in cranberry-orange relish.

Coordinate Homemade Chocolate Fudge To Design Of Gift Paper!



Kitchen Santas always have more fun than anyone at Christmas! See what delightful work they'll be doing this year. Here's a simple recipe which produces a marvelous homemade candy. Because semi-sweet chocolate morsels are pre-sweetened, ready-to-eat "as is," they make delicious fudge with the addition of only one ingredient—thriftily, sweetened condensed milk. With frosting and a paper tube, you can pipe designs on squares of fudge, box four squares, then wrap the boxes in Christmas papers that go with the fudge designs. It's fun and there's no end to the merry designs you can make!

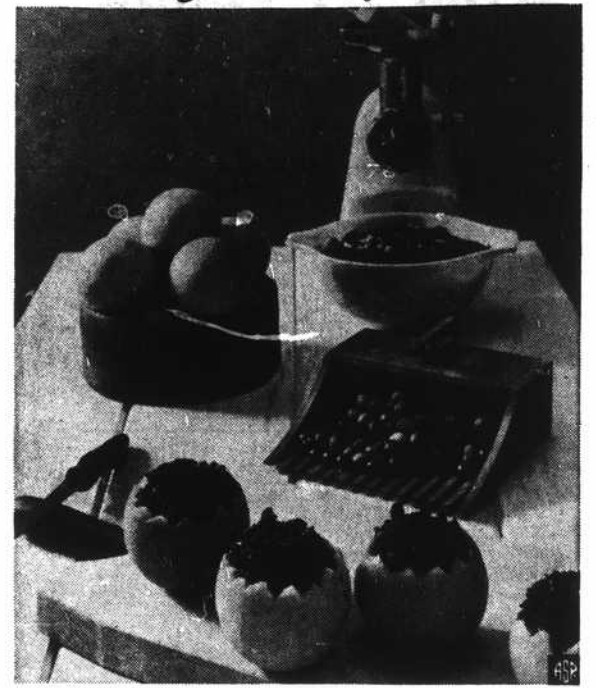
Gift Box Fudge

- 2 6-ounce packages or 1 12-ounce jumbo package (2 cups) semi-sweet chocolate morsels
- 3/4 cup sweetened condensed milk
- 1 tablespoon water
- 1 teaspoon vanilla

Melt semi-sweet chocolate morsels over hot, not boiling water in top of double boiler. Remove from hot water. Add milk, water and vanilla; stir until smooth (do not beat). Turn into greased 10" x 5" x 3" pan. Chill until firm. Mark into squares. Decorate individual squares with butter frosting from pastry tube in pink and white candy stripes. Or cover squares with flaked coconut; decorate with candied red cherry halves and pieces of angelica. Or use pastry tube to make candy canes; top canes with multi-color sugar candy.

YIELD: Approximately 1 1/4 pounds.

Orange Cranberry Relish



What's round and firm and packed with luscious, healthful juice? A fresh Florida orange, of course! The fruit is so good this season it's been termed a vintage crop. It's also the biggest crop in Florida citrus history, making prices lower than last year.

Orange Cranberry Relish is a delicious way to enjoy fresh oranges during the holiday season. It's easy to make (no cooking!), and so good with ham, chicken, turkey, fresh pork and game.

Orange Cranberry Relish

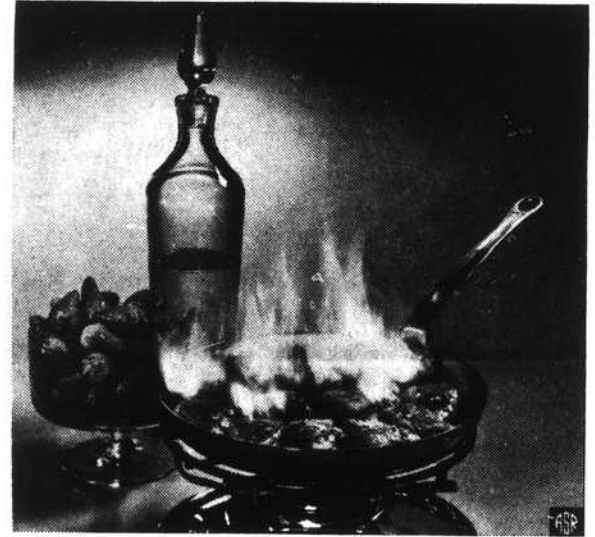
- 2 Florida oranges, quartered and seeded
- 4 cups fresh cranberries
- 2 cups sugar

Put orange quarters with peel and cranberries through food chopper. Add sugar to mixture. Chill in refrigerator several hours before serving. (The relish will also keep well in refrigerator several weeks.)

YIELD: 1 quart.

NOTE: For holiday garnish, serve Orange Cranberry Relish in orange cups with picot edge. To prepare, make a pencil guideline around the center of orange. Insert a small-bladed pointed knife in center of orange at an angle to make one side of a point. Remove knife; insert to make opposite side of point. Continue around orange, following line to keep halves equal size. Pull apart. Ream oranges for juice; remove membrane.

French Crepes... Elegant Dessert



If you have never made French Crepes, then here is your chance to try a delightful recipe. These thin pancakes are fun and satisfying to make.

Sizzling French Crepes (Crepes)

- 2 cups unsifted flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 2 1/2 cups milk
- 2 eggs
- 1/4 cup corn oil
- 1/4 cup light corn syrup

(Orange Sauce)

- 1 1/4 cups light corn syrup
- 1 cup orange marmalade
- 1/4 cup margarine
- 1 tablespoon orange, almond or rum extract

To prepare crepes: Sift flour, baking powder and salt together. Combine milk, eggs, corn oil and corn syrup in mixing bowl. Beat with rotary beater until blended. Add dry ingredients and beat until batter is smooth. Refrigerate several hours or overnight, if possible. Bake batter on ungreased hot griddle, using about 2 tablespoons for each pancake. Fold each in half, then in half again while still hot. Set aside.

To prepare sauce and serve: Combine corn syrup, orange marmalade and margarine in large skillet. Place over medium heat and stir occasionally until margarine melts and ingredients are blended. Add folded pancakes; heat, turning once. Reduce heat. Sprinkle sauce with extract. Ignite and serve when flaming stops. Makes 6 servings, about 30 pancakes.

Sing A Song Of Flavor



Here's a wonderful way to serve meat loaf—baked in a pie! Ac'cent wakes up all the fine flavor of the meat in the filling and blends it with the other ingredients. The baked meat loaf is topped with a fluffy "crust" of mashed potato and delicately browned before serving. And when the pie is opened—there's a surprise layer of melted cheese between meat and potato. It's a delightful dish to set before guests and family, appealing to the eye as well as the appetite.

Meat 'N Tater Pie

- 1 1/2 teaspoons Ac'cent
- 1 1/2 pounds ground beef
- 1/2 cup evaporated milk
- 1 1/2 cups soft bread crumbs
- 1 egg
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons dry mustard
- 1/4 teaspoon pepper
- 1/4 teaspoon thyme
- 1/2 cup minced onion
- 4 ounces process American cheese, thinly sliced
- 1 4-serving envelope instant mashed potatoes

Sprinkle Ac'cent over beef in mixing bowl. Add remaining ingredients except cheese and instant potatoes. Mix with fork until blended. Turn into a 9-inch pie plate. Bake in a 350° F. oven 40 minutes. Remove from oven. Increase heat to 450° F. Prepare potatoes according to package directions. Cover hot meat mixture with cheese slices. Swirl potatoes on top. If desired, dot top with additional cheese cut in small cubes. Return to oven and bake 10 minutes longer.

YIELD: 6 servings.