For Easy Entertaining Consider A Buffet

By ETHEL MOORE Syndicated Columnist

One of the most pleasant ways to entertain is with a buffet. You can set it up at your leisure -- and let guests

serve themselves. Some good ideas for buffet meal planning follow. The Glazed Pork Roast requires minimum preparation. Both the Sweet Potato/Orange and Coun-Vegetable Casseroles can be readied ahead -- and are stretchable. Salad, beverages and a dessert can complete the meal. Use flowers to decorate and be sure to don your prettiest "at home" look, too, Relax and enjoy!

Glazed Pork Roast

- 4 to 6 pound boneless pork loin roast (double loin, rolled, tied)
- 1 jar (10 ounces) currant jelly
- 1/2 cup light corn syrup 2 tablespoons cider

1/2 teaspoon dry mustard

4 teaspoon ginger

Place roast on rack in shallow roasting pan. Insert meat thermometer in center of thickest part of roast. Roast, uncovered, in 325°F. oven about 21/2 to 3 hours or until meat thermometer registers 170°F. While roast is cooking, prepare glaze. Combine jelly, corn syrup, vinegar, dry mustard and ginger in saucepan. Bring to simmering stage; simmer 2 minutes. Brush glaze over roast several times during last 30 minutes of cooking time. Makes 8 to 10 serv-

Oriental Chicken Wings

16 chicken wings (cut at

joint, discard tips)

1/2 cup brown sugar

1 teaspoon garlic

2 ounces soy sauce

6 ounces hot water

powder

Orange Casserole

Sweet Potato And

night. Bake in a 400°F.

- 10 large sweet potatoes, boiled, peeled and sliced
- 1 cup brown sugar
- 1/2 cup butter
- 3 oranges, unpeeled and thinly sliced
- 1 cup orange juice
- 1/2 cup honey
- 1/2 cup fresh bread crumbs

Preheat oven to 350°F. Grease 2-quart casserole. Arrange half the potatoes in . casserole. Sprinkle with 1/3 cup of the sugar. Dot with 2 tablespoons of the butter. Arrange half the orange slices on top; cover with re-

and garlic powder -- add with 1/3 cup more sugar; dot soy sauce and then water. with 2 tablespoons of the Place wings in marinade honey. Top with remaining and let set 8 hours or over- orrange slices. Blend orange juice and remaining honey oven, in a foil lined pan for in small bowl; pour into casserole. Combine remaining sugar and crumbs; sprinkle on top. Dot with remaining butter. Cover: bake in preheated oven for 45 minutes. Remove cover; bake for 15 minutes longer. Serves 10 to 12.

> Country Vegetable Casserole

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Tecumseh

1/2 pound fresh green beans, sliced

- 1 pound fresh carrots, scraped and sliced
- 1 small head cauliflower (break in flowerets)
- 1/2 cup cooked or canned chickpeas
- 1/2 pound Cheddar
- cheese, grated (2 cups) 1/4 cup butter or margarine
- 1/2 cup milk Salt and pepper

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Cook vegetables in boiling water until barely tender

(each one separately). Arrange vegetables and chickpeas in a large buttered casserole, sprinkle with salt and pepper and grated cheese. Dot with butter and add milk. Bake in a moderate oven (350°F.) about 20 minutes or until bubbly. Makes 8 servings.

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Summer Barbecues From Page C7

Mix brown sugar, ginger maining potatoes. Sprinkle

cornstarch. Cook, stirring maining sauce. until thickened. Makes about 11/2 cups.

Indoor Method: Slit 1 pound frankfurters. Broil 4 inches from heat* 10 minutes, turning and brushing with sauce. Heat remaining sauce. Serve frankfurters on toasted frankfurter buns with remaining sauce. Makes 4 to 5 servings.

*For gas broiler, follow manufacturer's directions.

Outdoor Method: Slit 1 pound frankfurters. Place on grill 4 inches above shallow dish, combine beef *For gas broiler, follow glowing coals. Cook about broth, ketchup, soy, ginger manufacturer's directions.

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In blender, combine all 10 minutes or until brown- and cayenne. Add steak; ingredients except corn- ed, turning and brushing starch; blend until smooth. with sauce. Serve on toasted Pour into saucepan; mix in frankfurter buns with re-

Broiled Steak Charleston

- can (10½ ounces) condensed beef broth
- 1/4 cup ketcup 1/4 teaspoon ground
- ginger 1/8 teaspoon cayenne pep-
- 2 pounds top quality round steak 1 tablespoon cornstarch

To make marinade, in servings.

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cover. Marinate 4 hours or more; turn once, Transfer steak to broiler pan, reserving marinade. In saucepan, mix marinade and cornstarch. Bring to boil; reduce heat. Simmer 15 minutes; stir occasionally. Makes about 11/2 cups.

Indoor Method: Brush 2 tablespoons soy sauce steak with marinade. Broil 4 inches from heat* 4 to 5 minutes. Turn; brush with marinade. Broil 4 minutes more or until desired doneness. Thinly slice steak diagonally across the grain. Heat remaining marinade; serve with steak. Makes 8

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