

Holiday Drinks From Page C1

1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon

Garnish with additional nutmeg. Makes 12 servings.

HONEY OF A TODDY

In 1-quart saucepan over medium heat, combine all ingredients.
Heat thoroughly, stirring occasionally. Makes 2 1/4 cups or 4 servings. *Variation:* Add 1/2 cup orange-flavored liqueur before heating. Makes 2 1/4 cups or 5 servings.

1 can (10 1/2 oz.) condensed beef broth
1 soup can water
1/4 cup honey
2 slices orange, cut in half
2 slices lemon, cut in half

TIM AND JERRY

3 eggs, separated
1/2 cup sugar
1 can (11 oz.) condensed Cheddar cheese soup
1 teaspoon vanilla extract
1/2 teaspoon ground nutmeg
Dark rum
Brandy
Hot water

In 2-quart saucepan over medium heat, combine all ingredients.
Heat thoroughly, stirring occasionally. Makes 3 cups or 4 servings. *Variation:* Add 1 cup whiskey before heating. Makes 4 cups or 5 servings.

CHILI SHRIMP DIP

1 package (8 oz.) cream cheese, softened
1 can (10 1/4 oz.) condensed cream of shrimp soup
1/4 cup finely chopped celery
2 tablespoons chili sauce
1 tablespoon finely chopped onion
Dash Worcestershire sauce

In large bowl, with mixer at high speed, beat yolks until thick and lemon-colored. Gradually add sugar, beating until pale yellow and thick. Add soup, vanilla and nutmeg.

In another large bowl, with mixer at high speed and with clean beaters, beat egg whites until stiff peaks form. With wire whisk, gently fold egg whites into soup mixture.

To serve: For each drink, place 1 jigger (1 1/2 oz.) rum and 1/2 jigger (3/4 oz.) brandy in an 8-ounce mug. Stir in 1/4 cup soup mixture. Add enough hot water to fill mug.

In small bowl with mixer at medium speed, beat cream cheese just until smooth. Gradually stir in remaining ingredients until smooth and thoroughly blended. Cover; refrigerate at least 4 hours. Serve with crackers or chips. Makes 2 cups.

Care And Keeping Of Microwave Oven

Proper care before and after using your microwave oven will ensure its peak performance. The following ideas will help you do just that:

•To ensure the best possible performance, always provide a separate 115/120 grounded electrical circuit for your microwave oven. Be sure it's not connected to a circuit with other kitchen appliances, as reduced power greatly affects cooking times. Never use an extension cord with your microwave oven, as it also affects the power going into the oven.

•Your oven performance can also be lessened if the microwave are attracted to food spilled inside the oven. Keep it clean by simply wiping the oven off with a clean damp cloth after every use. If food does spill and stick to the inside surface of the microwave oven, there are several safe ways to remove it. A container filled with water and boiled for a few minutes inside the oven will provide moisture for cleaning up spills. A few drops of lemon juice in the water will also help remove any odor left in the oven. If you would rather use a commercial cleaner, use the non-abrasive type with a soft cloth or paper towels.

Now you're ready for the following recipe.

BEEF & VEGETABLE MEDLEY

Gravy & Sliced Beef Buffet
Supper Main Dish

1 small eggplant, peeled and cubed (about 2 1/2 cups)
1 small onion, chopped (about 1/2 cup)
1 can (16 oz.) whole peeled tomatoes, drained and quartered
1/2 teaspoon garlic powder
1/4 teaspoon pepper
2 tablespoons melted butter or margarine
1/2 cup Italian bread crumbs

Remove gravy and sliced beef from foil tray. Place in 2-quart oblong glass baking dish. Heat, covered, on HIGH 14 to 16 minutes or until mixture is hot and bubbly, rotating dish once. Let stand covered. In large microwave-safe bowl, combine eggplant, onion, tomatoes, garlic powder and pepper. Heat, covered, on HIGH 6 to 8 minutes or until eggplant is tender-crisp, stirring occasionally. Spoon vegetable mixture over gravy and sliced beef. In small bowl, combine butter and bread crumbs. Sprinkle bread crumbs on top. Heat, covered, on HIGH 3 to 4 minutes or until hot.

Makes 5 servings.

1 package (32 oz.) frozen

Ready-To-Eat Cereals Make The Perfect Match

A new ready-to-eat breakfast cereal, unlike any other, has been introduced into regional markets by Kellogg Company. Kellogg's Crispix cereal uniquely combines corn and rice into a hexagonal-shaped, bite-size biscuit.

The "crisp cross" features corn on one side of the biscuit and rice on the other. The result of the combined grains is a cereal with a taste and texture that no single-grain cereal can match. Crispix is fortified with eight vitamins and two minerals and can be stored in a dry place at room temperature with the carton line securely closed -- or it can be stored in an airtight container.

In addition to being a wholesome, crunchy breakfast cereal with milk, Crispix makes a delicious, easy-to-make snack mix. It's great for parties or just a between meal snack, so keep plenty on hand. Store the mix in a tightly covered container; for longer storage, wrap securely and freeze.

CRISPIX MIX SOUTHERN STYLE
3 tablespoons margarine or butter
1/4 teaspoon onion salt
1/4 teaspoon cayenne pepper
2 teaspoons barbecue sauce or hot pepper sauce
2 teaspoon vinegar
6 cups Kellogg's® Crispix cereal
1 cup melba toast rounds
1 cup pecan halves or salted mixed nuts
1. Melt margarine in 13x9x2" pan in oven at 250°F. Remove from oven. Stir in onion salt, cayenne

pepper, barbecue sauce and vinegar.
2. Add Crispix cereal, melba toast rounds and

pecan halves. Mix until coated.
3. Return to oven and bake at 250°F for 45 minutes, stirring every 15 minutes. Spread on absorbent paper to cool. Yield: 8 cups

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