



Recipe Corner

by Dorothy Johnson

The wedding breakfast is, of course a brunch. A seated affair or buffet where everyone finds a place to sit. Sometimes there is a soup, fruit cup, seafood cocktail or canapes. Then a main course entree such as breast of chicken or sweet breads en broche chicken filled with tiny pastry puffs with tiny rolls, green peas, choice of two salads. This followed by petit fours, ice cream in fancy molds, demitasse and wedding cake. However, more weddings are taking place in the home these days. And usually, more guests are invited than can be seated. So if you are having a buffet wedding breakfast, pick and choose from this menu.

WEDDING BREAKFAST MENU

Champagne wedding punch or rosy champagne
bridal punch
Blue cheese log crackers
Crab meat puffs
Chicken filled puffs
Crab meat puffs - Little lobster tarts
Saffron creamed ham on seasoned rice
Green peas
Parker house rolls
Fruit filled watermelon shell
Wedding cake
Coffee - Tea

Serve only one of these elegant champagne punches at the wedding breakfast.

CHAMPAGNE WEDDING PUNCH

3 pints strawberries
1/2 cup sugar
1/2 cup orange liqueur
1 (4/5 quart) light rum
1 (46 oz.) can pineapple juice
2 (4/5 quarts) champagne, chilled

Toss berries with sugar and orange liqueur. Place carefully in bottom and sides of an 8 inch ring mold and freeze. When berries have frozen completely, fill spaces in mold with cold water and freeze until serving time. Combine rum, pineapple juice and chill. Pour into punch bowl, float frozen berry on top. Add chilled champagne. Makes 35 servings.

ROSY CHAMPAGNE BRIDAL PUNCH

1/2 cup sugar
2 cups water
1 (1 pint-2oz.) can pineapple juice
1 (1 quart) bottle cranberry juice cocktail
1 (6 oz.) can frozen lemonade concentrate
Ice block

1 (4/5 quart) champagne
Lemon slice twists
Cluster of seedless grapes, optional
In saucepan combine sugar and water. Cook and stir until sugar is dissolved. Cool. Combine sugar mixture with pineapple juice, cranberry juice and lemonade concentrate. Chill. Pour over ice block in punch bowl. Just before serving, pour in champagne. Garnish with lemon slice twists and grapes, if wished. Makes about 35 punch cup servings.

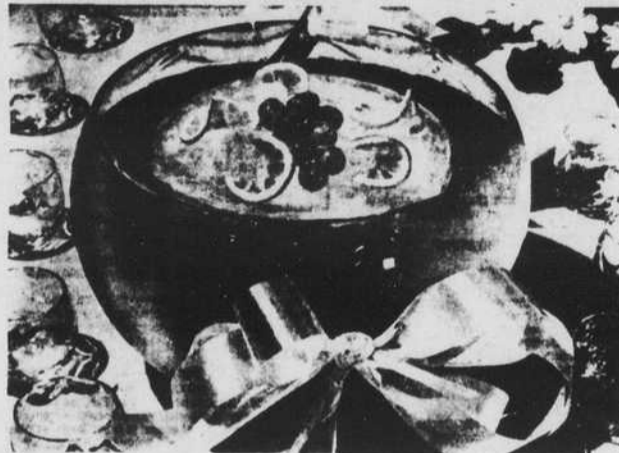
CHEESE LOG GOURMET

3 (8 oz.) packages cream cheese
1/4 lb. almonds roasted and chopped
1 cup drained preserved ginger and lemon juice until thoroughly combined.
Shape into log, wrap in wax paper and chill overnight. About 30 minutes before serving remove waxpaper and roll lightly in almonds to cover completely. Makes about 3 1/2 cups.

BLUE CHEESE LOG

1 (8 oz.) pkg. cream cheese
1/2 cup blue cheese
1/4 cup chopped chives

Bring cream cheese and blue cheese to room temperature. Combine cheese thoroughly. Add 1 1/2 tbsp. chives and mix well. Shape into log, wrap in wax paper and roll in remaining chives. Makes about 1 1/2 cups.



BRIDAL PUNCH—Very often wedding guests don't know each other, so Rosy Champagne

Bridal Punch goes a long way toward creating an intimate atmosphere for a home reception.

HEAVENLY PINEAPPLE FLUFF SALAD

3 oz. lemon gelatin
1 cup water
1 can (8 1/2 oz.) can crushed pineapple (undrained)
1 cup finely chopped nuts
Fold in 1 cup heavy cream whipped, into slightly thickened gelatin. Chill and serve with your favorite dressing.

AMBROSIA CAKE LAYERS

2 cups sifted flour
3 tsp. baking powder
1/2 tsp. salt
1/2 cup butter
1 cup graduated sugar
2 eggs
1 tsp. vanilla extract
3/4 cup milk

Preheat oven to moderate 375 degrees. Sift together the flour, baking powder and salt. Cream the butter, add sugar gradually and beat until light and fluffy. Add the eggs, one at a time, beating well after each addition. Add the vanilla. Add dry ingredients alternately with milk, stirring only enough to blend thoroughly. Do not beat. Pour into two greased 8 inch layer cake pans. Bake twenty-five minutes, or until a cake tester inserted in the center of each cake comes out clean. Cool.

VANILLA BOILED FROSTING

2 1/2 cups graduated sugar
1/3 cup light corn syrup
1/2 cup water
2 egg whites
1 1/2 tsp. vanilla extract

Bring to a boil the sugar, corn syrup and water, stirring until the sugar dissolves. Continue cooking to 242 degrees (syrup forms a firm ball in cold water.)

In an electric mixer or large bowl, beat the egg whites until stiff but not dry. Add the syrup in a fine stream while beating constantly. Add the vanilla and continue beating until the frosting holds well its shape when dropped from the beater back into the bowl. Spread the frosting quickly on the cake.

CRAB MEAT PUFFS

6 slices bread
1 (5 to 7 oz.) can crab meat, drained and flaked
1/3 cup mayonnaise
2 tbsp. chopped ripe olives

1 tsp. minced onion
1/2 tsp. prepared mustard
1/4 tsp. salt
Few drops hot pepper sauce

Toast bread slices, cut into 1 1/2 inch circles with a cookie cutter. Combine crabmeat with mayonnaise, olives, onion, mustard and salt and hot pepper sauce. Pile on toast circles. Broil under low heat until browned and puffed. Serve hot. Makes about 24 puffs.

LITTLE LOBSTER TARTS

1 cup butter or margarine, softened
2 (3 oz.) packages cream cheese room temperature
2 cups flour
Lobster mixture
Parsley sprigs

Combine butter and cream cheese and beat until smooth. Add flour, 1/2 cup at a time, blending well after each addition. Knead into a smooth dough. Wrap in foil and chill several hours. Shape into balls 1-inch in diameter. Place at least 2 inches apart on baking sheets. Flatten to 1/4 inch thickness with a glass dipped in flour. Bake at 425 degrees, 12 to 15 minutes or until golden brown. Cool. Top each with lobster mixture and parsley sprig. Makes about 3 dozen.

LOBSTER MIXTURE

1 cup minced lobster
1/4 cup mayonnaise
Salt

Worcestershire sauce
Combine lobster, mayonnaise, salt to taste worcestershire sauce and hot pepper sauce.

SAFFRON CREAMED HAM

3 cans cream of chicken soup
5 cups beer
1/4 tsp. powdered saffron
2 (4 oz.) cans sliced mushrooms, drained
4 cups cooked ham, cut in 1/2 inch cubes
1/2 cup chopped pimiento
1/2 cup black olives, pitted and sliced
1 large green pepper, chopped
2 small onions, chopped
Butter or margarine
2 1/4 cups uncooked rice
4 cups water
1 tbsp. salt
1/2 tsp. ground cloves

Combine soup with 1 cup beer and saffron. Blend in mushrooms, ham, pimiento and olives. Sauté green pepper and onions in 3 tbsp. butter and add to ham mixture, heat just to boiling point. Cook, rice in water, 4 cups beer and salt until tender. Drain. Melt 1/2 cup butter and toss with cloves into rice. Serve ham mixture over seasoned rice. Makes 12 servings.

TINY PUFFS

1/3 cup water
1/4 cup butter or margarine
1/2 cup flour
2 eggs

Heat water and butter in saucepan to rolling boil. Stir in flour. Stir vigorously over low heat about 1 minute or until paste leaves sides of pan and forms a ball. Remove from heat and beat in eggs, all at one time, continue beating until smooth. Drop dough by slightly rounded teaspoonfuls onto ungreased baking sheet. Bake in preheated 400 degree oven 25 to 30 minutes until puffed and golden. Remove from oven and cool away from draft. Cut off tops and remove any filaments of soft dough. Makes 2 1/2 dozen puffs.

WALNUT CHICKEN SPREAD

2 cups finely chopped chicken
1 1/2 cups finely chopped California walnuts
1/2 tsp. salt
1 tsp. paprika
2 tbsp. finely chopped green onion
4 tbsp. dairy sour cream
4 tbsp. mayonnaise

Combine ingredients until well blended. Chill. Makes about 3 cups.