

# \* INFLATION-FIGHTING FOOD IDEAS \*



## The Perfect Pair



**IDEAL COMBINATION**—Molded and filled with fresh, green watercress, a colorful Confetti Rice Ring makes a bed of subtle taste for a seafood-rich sauce.

peas and sliced celery, and half a cup each of onions and mayonnaise. Season with salt and pepper to taste; add four or five drops of pepper sauce. Chill. For party service, fill tomato petals with tuna mixture. Top with bottled or home-made avocado dressing.

Some of the simplest ways of cooking rice are the best. As a side dish for meat and vegetables, it's always a tasty treat cooked in chicken or beef bouillon with a small chopped onion.

Here's a truly elegant, yet colorful, way to use it for a wedding buffet:

### SEAFOOD SAUCE WITH CONFETTI RICE RING

- 2 cans (10-3/4 ounces each) condensed cream of shrimp soup
- 1 cup half-and-half (cream and milk)
- 2 bay leaves
- 1 pound peeled and deveined cooked shrimp
- 1 pound crab meat
- 2 tablespoons lemon juice

- 6 to 8 drops Tabasco pepper sauce
- Salt and pepper
- 1 cup chopped green peppers
- 3/4 cup sliced green onions
- 3 tablespoons butter or margarine
- 1/2 cup chopped pimientos
- 6 cups hot, cooked rice (cooked in chicken broth)

Combine soup, half-and-half, and bay leaves. Cook over low heat, stirring, until hot and smooth. Add shrimp, crab meat, lemon juice, pepper sauce, and salt and pepper to taste. Heat thoroughly, but do not boil. Discard bay leaves before serving. For Confetti Rice Ring, cook green peppers and onions in butter until soft but not brown. Add pimientos. Stir into rice; mix well. Pack rice mixture into a buttered 6-cup ring mold or individual molds (or custard cups). Turn out onto a heated platter and serve with seafood sauce. Makes 8 to 12 servings.

Rice and weddings, like love and marriage, go together in more than the traditional way these days. Rice is not reserved for throwing, but is frequently served at the wedding luncheon or dinner, and at parties for the bride as well.

Delicious and economical, rice is an appropriate accompaniment for almost any dish you might select for a wedding luncheon or dinner. And for buffet style entertaining, rice is ideal for hot creamed chicken or seafood served in chafing dishes.

Like many rice dishes, a cool delicious rice salad is a good choice, too. The rice can be prepared ahead, since cooked rice, covered and stored in the refrigerator, will retain its quality and flavor for six or seven days. Then just toss salad ingredients together a few hours before serving. According to the Rice Council, a half-cup serving of rice costs about 3 cents, so you can make a Classic Rice Salad that easily serves 25 for very little cost.

Simply mix together three quarts of cool, cooked rice, two cups of finely chopped onions, one and three-fourths cups finely chopped sweet pickles, 4 teaspoons salt and 1 teaspoon pepper, one quart mayonnaise, 4 teaspoons prepared mustard, one cup diced pimientos and 15 chopped hard-cooked eggs. Serve well chilled in your prettiest large bowl, garnished, and with a tray of lettuce cups for a serve-yourself affair.

To make a fancy Tuna Rice Salad that serves eight at a bridge brunch or bridal luncheon, mix two cups cooked rice with two six and a half- or seven-ounce cans of tuna (drained), a cup each of cooked green

# Mealtime Magic



## EXOTIC BEGINNINGS

The truly elegant meal begins with hors d'oeuvres—the perfect appetizers or accompaniments for before-dinner drinks.

To prepare a selection that will please every guest, add a different twist to your traditional vegetable or meat tidbit favorites. For example, the agreeable flavors you'll find in the booklet "Round The World With Champale... The International Hors d'Oeuvres Recipe Experience," available from Champale, Recipes, Dept. G., Trenton, N.J. 08611, for 25¢ postage and handling can bring the color and excitement of foreign lands to your parties.

You can add a touch of sophistication, too, serving Champale, Extra Dry or Pink, or using Champale to make a tasty Sate like "Sate Javanese" from Indonesia.

### SATE JAVANESE

- 3 chicken breasts, skinned, boned, and cut into 1-inch cubes

#### Marinade

- 1/2 cup Pink Champale Malt Liqueur
- 2 tbsp. Giroux Lime Juice
- 1/2 tsp. salt
- 1/2 tsp. ground ginger
- 1 garlic clove, crushed
- Peanut Oil

#### Sauce

- 1 tbsp. peanut oil
- 1/4 cup scallions, chopped
- 1 garlic clove, chopped
- 1 cup chicken broth
- 1/2 cup Pink Champale Malt Liqueur
- 1 tbsp. Giroux Lime Juice
- 1/2 cup peanut butter
- 2 tbsp. soy sauce
- 1/4 tsp. red pepper flakes

Place chicken cubes in non-metal container with all the marinade ingredients, except oil. Let stand 1 hour. Thread 2 or 3 pieces of chicken on small skewers. Brush with oil and broil 5 minutes, turning occasionally. To make sauce, heat oil in pan; sauté scallions and garlic until transparent. Add next ingredients. Blend well. Heat and serve with Sates. Insert skewers into a pineapple garnished with Raffetto Kumquats. Makes about 24 Sates.

# DECKED-OUT, DOUGH STYLE



Deck the halls and walls with hand crafted holiday doves—from salt sculpture.

Not only will you be creating Christmas ornaments for your home or tree, but you will also be creating a lot of good memories. And salt sculpture is as inexpensive to make as it is fun. All it takes is a bit of salt, flour, water, and your own gathering of artists.

To make the dough, combine one cup of Morton<sup>®</sup> Salt and two cups of flour. Mix them well. (Be sure NOT to use self-rising flour.) Next, add one cup of water, a little at a time, mixing as you pour, to form the dough into a ball. Knead the dough for about ten minutes until it is smooth and firm. Then, place dough that won't be used right away into a plastic bag to keep it from drying. Then—you're ready to sculpt.

To make the Christmas dove, roll out the dough to 1/4-inch thickness. With a knife, cut out the basic body shape as shown in the photograph. Cut out round shape for the head from a cookie cutter. Secure the head to the body by moistening edges of both pieces. The beak is a small triangle shape attached in the same manner.

The eye is formed by making an indentation with a mint cutter. Next, roll a bit of dough into a small ball, moisten it slightly to attach it, then poke a small hole with a toothpick to complete the eye.

The tear-drop shapes and indentations on the breast, body and tail are made with mint cutters of varying sizes. Attach pieces by moistening.

Cut the wings from a crescent-shaped cookie cutter. Overlap the pieces as they are moistened and attach to the body. The wings are held up and away from the body by dinner forks, which are removed after the sculpture is baked.

Before baking, insert a bobby pin or picture wire to the back of the body for hanging the sculpture on the wall.

Place sculpture on cookie sheet in 325 degree oven and bake until light brown (about 1/2 hour for each 1/4-inch thickness). During baking process, brush with milk or egg yolk solution to achieve natural brown finish. After cooling, apply a coat of varnish, lacquer or shellac to seal all sides from humidity and moisture. Let us remind you that these creations are not food. For that reason, we urge, please don't eat the art.

When all is completed, tuck a sprig of Christmas greens into the wing and deck your walls with your creation!

For the brand new salt sculpture book, send four Morton labels and 50¢, or just \$1.50, to "Morton's Dough-It-Yourself<sup>®</sup> Handbook Rises Again," Box 9140, Kankakee, Illinois 60901. Allow up to six weeks for delivery. Void where taxed, restricted or prohibited by law.

## Kraut And Franks Are Pizza Partners



Ever-popular pizza goes on a flavor adventure with the tasty duo of sauerkraut and frankfurters. Bavarian Pizza features the zesty, fresh flavor of Steinfeld's sauerkraut and juicy frankfurter slices topped with caraway-flavored cheese.

A simple platter of steamed sauerkraut and franks is another way to enjoy the kraut-frank partnership. Dress it up with the addition of chopped onion, green pepper and caraway seed. Or serve kraut and franks with steamed dumplings, fried apple slices and a creamy mustard sauce.

Steinfeld's sauerkraut is prized for its delicious home-made flavor and crisp texture. It is prepared from country-fresh cabbage and cured in large wooden barrels. The sauerkraut is ready-to-eat and is available in a variety of jar sizes to meet your needs.

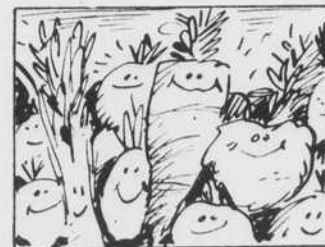
### Bavarian Pizza

- 1 package (13-3/4 oz.) hot roll mix
- 2 cups grated processed cheese with caraway
- 1 cup drained Steinfeld's sauerkraut
- 1/2 teaspoon dry mustard
- 1 tablespoon finely chopped onion
- 3 tablespoons chopped green pepper
- 1 can (15 oz.) tomato sauce
- 1 pound frankfurters

Prepare hot roll mix according to pizza directions on package. Press into oiled 12-inch pizza pan. Sprinkle with 1 cup grated cheese. Spread well drained sauerkraut over pizza dough. Mix dry mustard, onion and green pepper with tomato sauce. Top pizza with half of tomato sauce mixture. Slice franks crosswise on the diagonal and arrange in a whirl over pizza. Top with remaining tomato sauce and cheese. Bake on lower rack of 425-degree oven for 25 to 30 minutes. Let pizza stand 5 minutes before cutting into wedges to serve. Makes 8 servings.

Note: One fourth cup Steinfeld's Hamburger Relish may be substituted for onion and green pepper.

For your copy of the delightful 32-page, full-color booklet "Put Some Kraut in Your Life" send 75 cents to cover postage and handling to Steinfeld's Products Company, 10001 N. Polk, Portland, OR 97203.



Carrots, parsley, celery, parsnips, dill, anise and caraway are all part of the same plant family.

BREAK THE HATE HABIT  
**UNDERSTAND**  
 THY  
**NEIGHBOR**  
 BLACK, WHITE or BROWN