

Prescription For A Picnic



Some simple meals best eaten outside on a balmy summer day are more easily and gracefully prepared in the kitchen and served outside on the terrace or patio or on the redwood table in the backyard. And, more often than not, simple meals are family favorites such as old-fashioned chicken salad and lemonade. The chicken salad recipe remains pretty much Grandma's original version but the old-fashioned lemonade has been streamlined into a Lemony Pineapple Cooler. Country Time lemonade flavor drink mix takes away the work of squeezing and straining lemons. Combined with water, unsweetened pineapple juice and chilled ginger ale, the mix transforms plain lemonade into a sparkling, refreshing summer quencher.

Lemony Pineapple Cooler

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|----------------------------------------------|------------------------------------------------|
| 3 scoops (3/4 cup) lemonade flavor drink mix | 1 can (12 fl. oz.) unsweetened pineapple juice |
| 1 quart water | 2 bottles (7 fl. oz. each) ginger ale, chilled |

Dissolve drink mix in water in pitcher. Stir in pineapple juice and chill. Just before serving, add ginger ale. Serve over ice, if desired. Makes 7 cups or 14 servings.

Two Clues For The Dessert Case

Suspense builds as dessert time approaches. Will the meal end with the obvious or take a new twist? Add an element of surprise with Caramel Nut Brownies and Graham Cracker Cake with Lemon Syrup. Making these treats is no mystery when you use Squeeze Parkay margarine. Because it's a liquid margarine, it eliminates melting and mixing problems. It solves measuring puzzles, too. No one will detect how simple these desserts are to make, but they'll all want to know "whodunnit."

Caramel Nut Brownies

- 1-1/2 cups packed brown sugar
- 1-1/4 cups flour
- 2 teaspoons baking powder
- 3/4 teaspoon salt
- 1 cup shopped peanuts or nuts
- 1/2 cup Squeeze Parkay margarine
- 2 eggs
- 2 teaspoons vanilla

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- 2/3 cup packed brown sugar
- 1/3 cup Squeeze Parkay margarine
- 1/4 cup milk
- 1-3/4 cups sifted confectioners' sugar
- 1/2 teaspoon vanilla

Combine brown sugar, flour, baking powder, salt and peanuts. Add margarine, eggs and vanilla; mix well. Spread evenly in greased and floured 15-1/2 x 10-1/2-inch jelly roll pan. Bake at 350°, 25 minutes.

Combine brown sugar, margarine and milk in saucepan. Simmer, stirring constantly, 5 minutes. Cool slightly. Blend in confectioners' sugar and



beat until smooth. Add vanilla; beat well. Spread on warm brownies. Cut into bars.

Graham Cracker Cake

- 1 cup sugar
- 1/2 cup Squeeze Parkay margarine
- 2 eggs, separated
- 1-1/2 cups graham cracker crumbs
- 1 cup flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk
- Lemon Syrup

Combine sugar and margarine; add egg yolks one at a time, beating well after each addition. Add combined dry ingredients alternately with

milk, mixing well after each addition. Fold in stiffly beaten egg whites. Pour into greased and floured 9-inch square pan. Bake at 350°, 40 to 45 minutes or until wooden pick inserted in center comes out clean. Serve with:

Lemon Syrup

- 3/4 cup sugar
- 1/3 cup Squeeze Parkay margarine
- 1/4 cup water
- 1 egg
- 3 tablespoons lemon juice
- 1 teaspoon lemon rind

Combine ingredients in saucepan. Stir over medium heat until mixture boils. Cool slightly.

The Family-Occasion Cake

Count the birthdays, anniversaries and "just special" occasions when the family has good reason to celebrate. Then, file this jewel of a pudding cake recipe and rely on it to make each a delicious celebration. What makes this cake so simple to prepare is a package of Jell-O pistachio flavor instant pudding and pie filling right from the cupboard shelf. It's combined with yellow cake mix, eggs, sour cream and a little oil and blended together. Part of the cake batter is blended with raspberry preserves and layered between the top and bottom layers, which are all-pistachio cake batter. Then, a quick zigzag of a knife through the batter produces the ripple design which bakes into the cake. There's no need to fuss with frosting when just a sprinkling of confectioners' sugar adds the crowning touch.

Pistachio Raspberry-Ripple Cake

- 1 package (4-serving size) pistachio flavor instant pudding and pie filling
 - 1 package (2-layer size) yellow cake mix or pudding-included cake mix
 - 4 eggs
 - 1 cup (1/2 pt.) sour cream
 - 1/4 cup oil
 - 1/2 cup raspberry preserves
- Combine pudding mix, cake mix, eggs, sour cream and oil

in large mixer bowl. Blend; then beat at medium speed of electric mixer for 4 minutes. Blend preserves into 1 cup of the batter. Pour half the pistachio batter into a greased and floured 10-inch fluted tube pan. Spoon raspberry batter into pan, away from sides of pan. Spoon on remaining pistachio batter. Zigzag a knife through batter to marble. Bake at 350° for 50 minutes, or until cake springs back when lightly

touched and cake begins to pull away from sides of pan. Do not underbake. Cool in pan 15 minutes. Remove from pan and finish cooling on rack. Sprinkle with confectioners' sugar, if desired.

In high altitude areas, with either cake mix, use large eggs, add 2/3 cup all-purpose flour and 1/3 cup water; reduce sour cream to 3/4 cup and oil to 2 tablespoons. Bake at 375° for 50 to 60 minutes.



Turkey Takes To The Grill

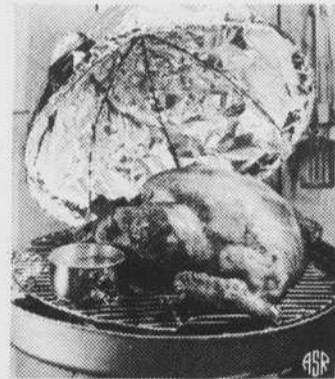
Turkey on an outdoor grill. It's a golden way to prepare a bird... complete with a smoky new flavor.

A covered grill is the secret to smoke roasting any size turkey or parts. Your grill does not have its own hood? No problem. Make one easily with heavy duty aluminum foil, following directions given below.

Deep-Smoked Grill Turkey

Prepare turkey as for roasting but do not stuff. Instead, divide 1/2 cup coarsely chopped mixed celery and parsley into neck and body cavities. Insert meat thermometer, if using, in thickest part of inside thigh not touching bone. Baste turkey with butter, cider or wine; drippings serve as sauce.

Make a foil drip pan to catch these good drippings. Tear off a piece of heavy duty aluminum foil double the length of the bird; fold to double thickness, turn up



edges one inch all around and miter corners. Place the pan under the turkey with charcoal briquets around edges. Build and use a very slow grill heat.

Cover grill and smoke-roast the turkey to 185°F. by thermometer or use the regular tests for roast turkey doneness. A 12 to 14 pound bird can take as long as six to seven hours.

Foil Grill Hood

1. Clip off hooks of 6 or 7 coat hangers with wire cutters; straighten wire with pliers.
2. Form 2 or more lengths into a firm circle, using picture wire to bind ends together. This is the base of hood and should fit just inside grill.

3. Loop remaining wires umbrella fashion and attach to base circle, using pliers to twist ends. Fasten together with picture wire at top.

4. Cover with heavy duty aluminum foil. Leave small portion of foil loose at top to open for draft.

