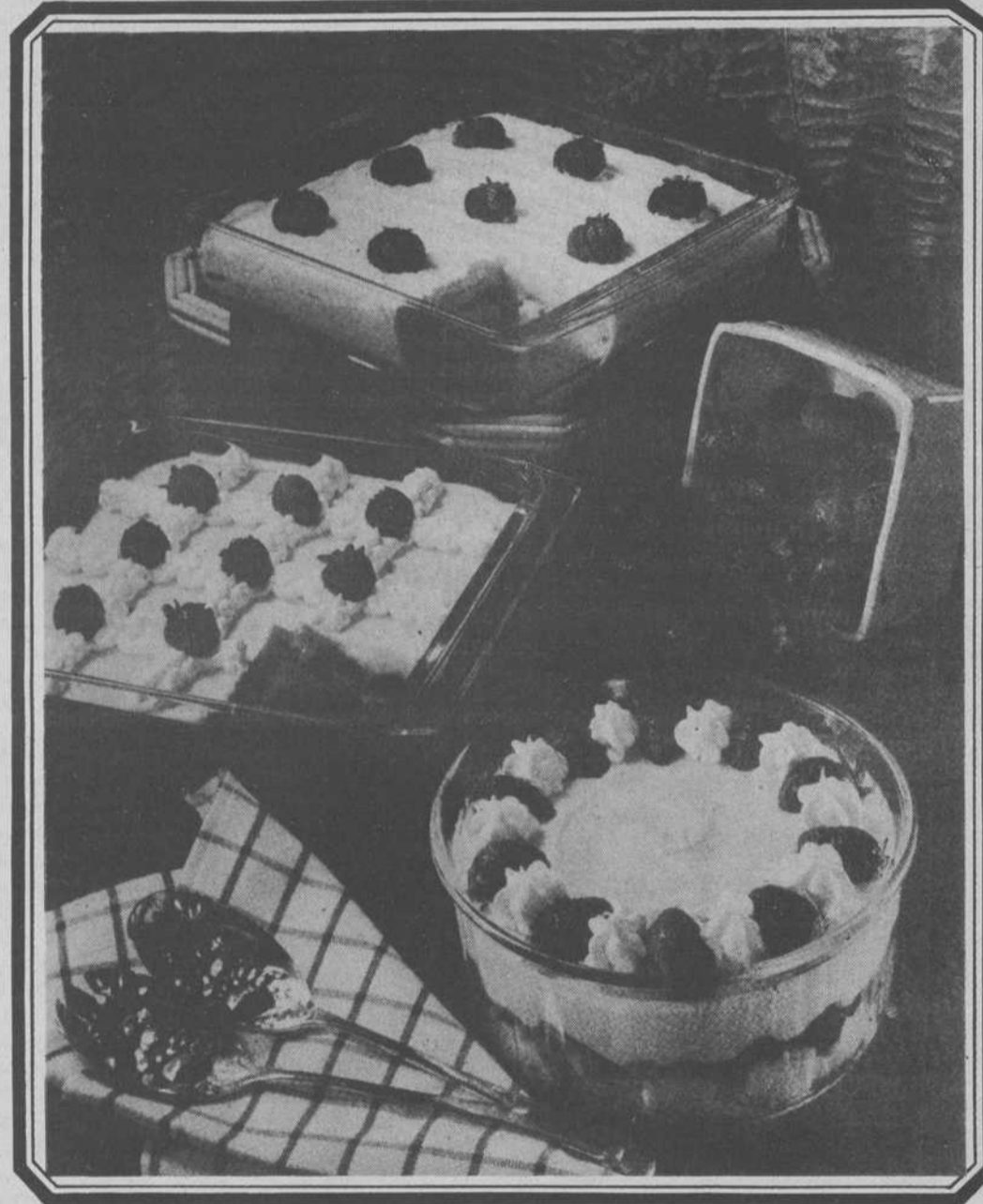


# Food

## The Fashionable STRAWBERRY



Multi-Layer Marvel (top), Berries on the Square (center) Triple Strawberry Trifle (bottom).

### Multi-Layer Marvel

- 1-1/4 cups crushed round buttery crackers
- 1/4 cup butter or margarine, melted
- 1 package (8 oz.) cream cheese, softened
- 2 tablespoons sugar
- 2 tablespoons milk
- 1 cup halved strawberries
- 1 package (4-serving size) vanilla or lemon flavor instant pudding and pie filling
- 1-1/2 cups cold milk
- 1 container (4 oz.) frozen whipped topping, thawed

Combine crackers and butter and press into bottom of 8-inch square pan. Bake at 375° for 8 minutes. Cool. Beat cream cheese with sugar and 2 tablespoons milk in bowl until smooth. Spread evenly in crumbled pan. Arrange strawberries on cream cheese mixture. Prepare pudding mix with 1-1/2 cups milk as directed on package for pie filling; fold in 1/2 cup of the whipped topping. Spoon over strawberries and chill until set, about 2 hours. Garnish with remaining whipped topping and additional strawberries, if desired. Cut into squares. Makes 9 servings.

### Berries on the Square

- 9 whole graham crackers, halved
- 1 package (6-serving size) vanilla flavor instant pudding and pie filling
- 2 cups cold milk
- 1 container (4 oz.) frozen whipped topping, thawed
- 1 cup finely chopped strawberries

Arrange 9 of the crackers in bottom of 9-inch square pan. Prepare pudding mix with 2 cups milk as directed on package for pudding. Fold in 1 cup of the whipped topping. Pour half the pudding mixture over crackers in pan and top with strawberries. Arrange remaining crackers on the berries and add remaining pudding mixture. Spread remaining whipped topping over the top and garnish with additional strawberries, if desired. Chill. Cut into squares. Makes 9 servings.



### Layered-look strawberry desserts are "in."

They're originals designed for this season's fresh crop, contrasting ripe strawberry red with cool white, accented with creamy vanilla. Certainly America's classic shortcake is not being forsaken. It's simply that the American dessert scene is ever changing with the mood of the times. Today's palate and life-style appreciate the diversity, ingenuity and convenience of new ways to prepare and enjoy the fragrant fruit.

Let this be the season for you to supplement the shortcake tradition with one of these layered fresh strawberry spectaculars. All three recipes put convenient dessert ingredients to work for you — Jell-O puddings and Birds Eye Cool Whip non-dairy whipped topping. These marvelous dessert creators will be among your favorite inventoried staples, if they're not already.

Try the Triple Strawberry Trifle, our inherited English-style sweet. This speedy recipe eliminates the customary complicated custard, using prepared vanilla flavor pudding and pie filling blended with thawed frozen whipped topping.

Assemble a Berries on the Square dessert that begins with a "liner" of graham crackers, then add layers of fresh strawberries, graham crackers and prepared vanilla flavor instant pudding and pie filling mixed with thawed frozen whipped topping. Dress up with piping of the whipped topping and strawberries.

Create a Multi-Layer Marvel dessert which makes easy work of crust by using crushed round buttery crackers. Smoothly beaten cream cheese spread over the baked crust melds with a layer of fresh strawberries. The ever-versatile mixture of instant pudding and pie filling and thawed frozen whipped topping is spooned over the berries before the dessert is chilled.

While it may be a rarity to enjoy the pleasure of gathering wild strawberries, it's likely you'll select the season's plumpest, most perfect berries at the market. Let them be savored, let them be layered, these irresistibly easy ways, adding to your creative reputation.

### Triple Strawberry Trifle

- 1 package (4-serving size) vanilla flavor pudding and pie filling
- 1-3/4 cups milk
- 1 container (4 oz.) frozen whipped topping, thawed
- 1 baked 8-inch sponge cake layer, cooled
- 1/3 cup orange juice
- 2 cups sliced sweetened strawberries

Prepare pudding mix with milk as directed on package for pudding. Cover with waxed paper and cool to room temperature. Fold in 1 cup of the whipped topping. Cut cake into 1-1/2-inch cubes; place in a 1-1/2-quart serving bowl or in individual dishes and sprinkle with orange juice. Spoon strawberries evenly over cake cubes; then spoon on pudding, covering cake completely. Chill at least 2 hours. Top with remaining whipped topping and strawberry halves, if desired. Makes about 5 cups or 10 servings.

### A Quick Dinner For Meeting Nights

Rushing off to an evening meeting and wondering what easy and delicious meal to feed the family? Try this tasty *Swiss Potato Bake*.

#### SWISS POTATO BAKE:

- 1 package julienne potatoes
- 1 1/2 cups cubed fully cooked smoked ham
- 2 1/2 cups water
- 3/4 cup milk
- 1 cup grated Swiss cheese
- 1/2 cup dry bread crumbs

Heat oven to 400°. Spread potatoes in ungreased 2-quart round casserole; arrange ham on potatoes. Beat Sauce Mix (from julienne potatoes), water and milk with hand beater until smooth; gradually pour over potatoes and ham. Bake uncovered 40 minutes; sprinkle with cheese and bread crumbs. Bake until top is golden brown, 10 to 15 minutes longer. (Makes 6 servings)

This tasty *Tossed Beans 'n Greens* salad combines marinated green beans and green onions with crisp mixed greens and imitation bacon.

#### Tossed Beans 'N Greens

- 1 pkg. (9 oz.) frozen cut green beans
- 2 green onions, thinly sliced
- Dressing (below)
- 4 cups bite-size pieces mixed salad greens\*
- 1/4 cup imitation bacon

Cook beans as directed on package. Rinse under running cold water; drain. Mix beans, onions and Dressing in small bowl. Cover and refrigerate, stirring occasionally, at least 2 hours. Just before serving, toss with salad greens and imitation bacon. (Makes about 6 servings)

#### Dressing:

- 1/4 cup vegetable oil
- 3 Tablespoons white wine vinegar
- 1 Tablespoon sugar
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/8 teaspoon dried thyme leaves

Shake all ingredients in tightly covered container.

*\*TIP: When selecting the greens for the salad, remember that the darker the color, the more vitamin A the leaves contain.*