

Food

Make Summer Entertaining Easy

A Super Celebration In Your Own Backyard— California-Style!

California has become synonymous with the good life and that means relaxed, bountiful entertaining. Wherever you live, however, warmer weather inspires outdoor parties that blend good food with fun, so why not celebrate an occasion, or create one!

What better opportunity to fete some favorite people than with a sumptuous buffet, but one that doesn't require long hours in a hot kitchen?

Chicken and Spinach in Pastry, for instance, owes its delicate, flaky crust to those handy patty shells. The tasty filling is based on frozen spinach souffle, which also makes an excellent side dish. California Chablis gives a refreshing, sophisticated accent.

Rose Peach Bake is a savory, cinnamon-spiked dessert that you can put together in minutes. Just layer ingredients, starting with ready-to-use frozen pound cake and sliced peaches. There's no peeling and no waste, no skin or pits to throw away. Popular California Rose lends an enticing aroma and contributes to the mellow richness.

Keeping the menu and preparation simple is the secret. Start with a refreshing **Picnic Punch**. Bright and festive-looking, this sparkling punch is easy to make and serve. Then, team up **Chicken and Spinach Pastry** with a delicious make-ahead **Overnight Salad** that starts with a colorful mix of vegetables. Since every family has its chocolate lovers, for the grand

finale, surprise them with **Chocolate-Frosted Icebox Cake** — another perfect make-ahead choice, guaranteed to be cool, creamy and delicious.

These recipes come to us via the courtesy of **General Foods**.

Picnic Punch

2 scoops cherry or strawberry flavor sugar-sweetened soft drink mix
1½ cups orange juice
1 bottle (12 fl. oz.) ginger ale, chilled

Place soft drink mix in non-metal pitcher. Add water to make 1 quart; stir to dissolve. Add orange juice and chill. Just before serving, add ginger ale. Serve over ice and add lemon and lime slices or strawberries, if desired. (Makes 7 cups or 14 servings.)



Overnight Salad

1 pkg. (16 ozs.) farm fresh broccoli, corn and red peppers
1 small head lettuce, coarsely chopped
1 cup chopped celery
½ cup chopped onion
1½ cups mayonnaise
½ tsp. salt
¼ tsp. garlic powder
1 cup shredded cheddar cheese*

6 bacon slices, cooked and crumbled
*Or use ½ cup grated Parmesan cheese.

Pour vegetables into a strainer or colander and hold under cold running water to remove frost; drain well. Cut larger pieces of broccoli into bite-size pieces. Layer lettuce, celery, onion and



drained vegetables in a glass serving bowl or 13x9-inch pan. Spread mayonnaise evenly over vegetables to cover. Sprinkle with salt and garlic powder. Cover with plastic wrap and chill 8 hours or overnight. Just before serving, sprinkle with cheese and crumbled bacon. (Makes about 3 quarts or 12 servings.)

Chocolate-Frosted Icebox Cake

20 (about) whole graham crackers
2 pkgs. (4-serving size) vanilla flavor instant pudding & pie filling
3 cups cold milk
1 container (4 oz.) whipped topping, thawed
¾ cup ready-to-spread chocolate fudge frosting

Line 13x9-in. pan with some of the graham crackers, breaking crackers if necessary. Prepare pudding mix with milk as directed on package for pudding. Let stand 5 minutes, then blend in whipped topping. Spread half the pudding mixture over

crackers. Add another layer of crackers; top with remaining pudding mixture and remaining crackers. Spread frosting carefully over top layer of crackers. Chill 3 hours. (Makes 12 servings.)

Chicken & Spinach In Pasta

½ cup frozen chopped onion
2 Tbsp. butter or margarine
2 pkgs. (10 ozs. each) frozen spinach souffle, thawed
2 eggs, beaten
½ cup light cream
1/3 cup California Chablis
1 cup diced cooked chicken
¼ cup pine nuts
¼ cup raisins
½ tsp. salt
¼ tsp. ground nutmeg
Generous dash pepper
1 pkg. (10 ozs.) frozen patty shells, thawed
Grated Parmesan cheese

In saucepan, cook onion in butter until tender. Remove from heat. In bowl, blend onions with spinach. Add eggs, cream, wine, chicken,

pine nuts, raisins and seasonings. Blend well. On lightly floured board, roll out patty shells to make one shell to fit 9-inch pie plate or quiche dish. Fit into pie plate, making rim. Spoon in spinach filling. Sprinkle with cheese. Bake at 375 degrees F. for 45 minutes or until knife inserted in center comes out clean. Cool at least 10 minutes before serving.



Rose Peach Bake

3 cups cubed frozen pound cake
3 cups frozen sliced peaches, thawed
½ cup chopped toasted pecans



Pear Avocado Mold

1 can (29 oz.) Bartlett pear halves
1 pkg. (3 oz.) lime-flavor gelatin
1 cup boiling water
1 tbsp. fresh lime juice
1 medium avocado
½ cup heavy cream, whipped
Thin lime slices

Drain pears; reserve ¼ cup pear syrup. Slice 2 pear halves into wedges. Dice remainder and drain again. Dissolve gelatin in boiling water. Add reserved pear syrup and lime juice. Peel and pit avocado; puree in blender or mash with fork. Add to gelatin mixture. Chill until partially set. Fold in whipped cream and diced pears. Pour into 4-cup mold and chill until firm. Unmold on serving platter; garnish with pear wedges and lime slices. Makes 6 servings.

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