

Monday, December 31, 1979



Appetites and enthusiasm for cooking a little jaded after all the holiday meals? It's time to take advantage of labor-saving packaged frozen foods. The family will love it and if any of the relatives decided to stay over for another week or so, they'll consider you a whiz in the kitchen.

CHICKEN DIVAN

1 pkg. (10 oz.) frozen broccoli spears, cooked, drained and sliced 4 servings cooked chicken 1 can (10-oz.) condensed cream of chicken soup 14 cup sour cream
14 cup blue cheese
14 cup buttered bread crumbs
Paprika and salt to taste

Arrange broccoli in an 8-inch square baking dish. Top with sliced chicken. Blend.soup, sour cream, paprika, salt ablue cheese. Pour over all. Top with bread crumbs. Bake at 450 de-grees for 20 minutes. Serves four.

CHEESE-ONION FONDUE

Combine one package Welsh Rarebit with ½ cup sour cream and one teaspoon dry onion soup mix. Heat. Serve in fondue pot with cubes of French or rye bread for dipping.

TURKEY FLORENTINE

Defrost two packages Turkey Tetrazinni and one package Spinach Souffle. Spread one package tetrazinni on bottom of loaf pan, top with half the spinach. Repeat layers ending with spinach. Sprinkle with three tablespoons parmesan cheese. Bake at 350 degrees £=60 minutes. parmesan chees for 60 minutes.

APARAGUS SANDWICH

pkg. (10-oz.) frozen asparagus spears
 can (10-oz.) condensed
 cream of mushroom soup
 slices pumpernickel or white bread

4 hard-cooked eggs ½ cup blue cheese crumbled (or ched-dar or Swiss)

Shapping

Cook asparagus as directed: drain Cook asparagus as directed; drain. Meanwhile, heat soup. Toast and butter bread. Assemble sandwiches on baking sheet. Divide asparagus spears evenly on toast; top with soup, sliced egg, then cheese. Broil until cheese starts to melt, about three minutes, then serve immediately.

FAMILY BRUNCH CHICKEN

1 medium can boned chicken 6 large biscults from mix 6 poached eggs 4 isp. garlle salt 4 stick butter or margarine 1 cup medium white sauce 4 cup lemon juice 2 beaten egg yolks 4 cup from peas 4 cup lemon peas 4 cup beau peas 4 cup from peas 4 cup beau peas 4 cup beau peas 4 cup beau peas

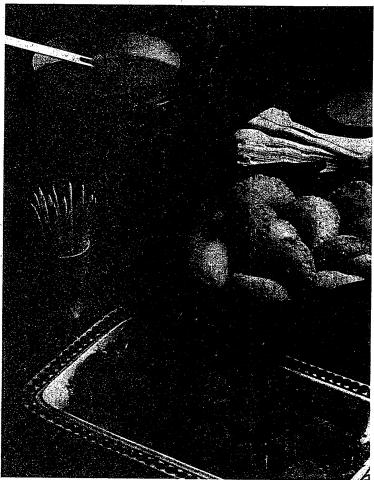
Simmer chicken for 10-15 minutes in butter with garlic salt. Cook peas, drain. Prepare white sauce (see recipe below). Scoop out the top of the out-sized biscuits (about four inches in di-ameter. Arrange bits of chicken on bis-cuit. Top with poached egg. Pour blue cheese sauce over entire mound and serve.

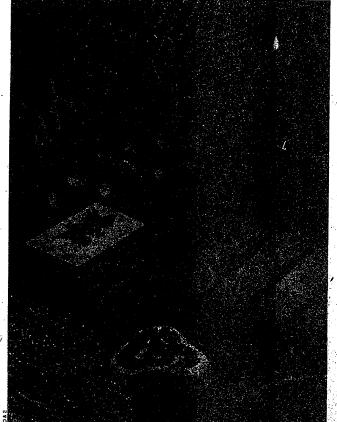
cheese sauce over entire invague universerve.

Sauce: As regular white sauce begins so thicken, sit in lemon juice. Remove from heat. Blend a small portion of sauce into the beaten egg yolk. Add to rest of sauce in pan. cook for one minute. Add blue cheese and strained, cooked peas, stirring constantly until cheese is partly melted.

YAMS AND APPLES

Combine one package defrosted Es-calloped Apples and one ½ teaspoon nutmeg. Arrange drained canned yams in a baking dish. Pour apple mixture over yams, dot with butter, sprinkle ½ cup brown sugar on top. Bake in 400-degree oven for 30 minutes.





FRIED CHEESE

18-oz, pkg, natural 1 cup dry bread crumbs monterey jack cheese with 2 eggs; beaten jatepain peppers 2 eggs; beaten 1 cup dry bread crumbs part of the peppers 2 eggs; beaten 2 eggs; beat

CREAMY NAUTICAL APPETIZERS

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1 B-oz. pkg.
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Approximately 3 dozen appetizers.

Variation: Substitute 1 6-1/2-oz. can tuna, drained, liaked, for shrimp, Omit salt.

Note: Appetizers may be prepared and frozen until ready to, cook. When ready to cook, thaw in refrigerator. Fry in deep hot oil, 350°, 2 to 3 minutes or until golden brown.

NUTTY FRUIT SPREAD

18-oz, pkg.
sharp cheddar flavor cold pack cheese food
18-oz, pkg.
172 cup chopped pecans
18-oz, pkg.

CHEDDAR CRUNCHIES

2 cups (8 ozs.) shredded 1 1 (easpoon Worcestershire sauce sharp natural cheddar cheese 1/2 cup margarine 1/4 (leaspoon sall 1 cup florage) 1 cup florage 1 cup state 1

Note:

To make ahead:
Form dough into two rolls, 1-1/2 inches in diameter. Wrap tightly, Refrigerate or freeze, When ready to bake, if dough is frozen, thaw wrapped in refrigerator, Cut dough into thin silices. Place on greased cookie sheet; bake at 375°, 15 minutes.

To freeze after baking:

Cool; wrap tightly. When ready to use, thaw wrapped in refrigerator. To crisp, place on ungreased cookie sheet; heat at 350°, 5 minutes.

PARMESAN PARTY DIP

1 8-oz, pkg. sour dressing 1 tablespoon instant minced onion 14 cup mild. 1 teaspoon poppy seed 14 cup mild. 2 grated 14 cup mild. 2 grated 14 teaspoon salt 14 cup mild. 2 grated 174 teaspoon salt 14 cup mild. 2 grated 18 cup mild. 2 grated 18 cup mild. 2 grated 19 cup mild. 3 grated 1 1-1/4 cups.