



### The Warming Oven by Emily Watson

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  
1/2 cup sour cream  
1/4 cup blue cheese  
1/4 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 and blue cheese. Pour over all. Top with bread crumbs. Bake at 450 degrees for 20 minutes. Serves four.

#### CHEESE-ONION FONDUE

Combine one package Welsh Rarebit with 1/2 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 Tetrazzini and one package Spinach Souffle. Spread one package tetrazzini 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 for 60 minutes.

#### ASPARAGUS SANDWICH

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

#### 4 hard-cooked eggs

1/2 cup blue cheese crumbled (or cheddar or Swiss)

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 biscuits from mix  
6 poached eggs  
1/2 tsp. garlic salt  
1/2 stick butter or margarine  
1 cup medium white sauce  
1/4 cup lemon juice  
2 beaten egg yolks  
1/2 cup frozen peas  
1/4 cup blue cheese

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 diameter). Arrange bits of chicken on biscuit. Top with poached egg. Pour blue cheese sauce over entire mound and serve.

Sauce: As regular white sauce begins to thicken, stir 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 Escalloped Apples and one 1/2 teaspoon nutmeg. Arrange drained canned yams in a baking dish. Pour apple mixture over yams, dot with butter, sprinkle 1/2 cup brown sugar on top. Bake in 400-degree oven for 30 minutes.



#### FRIED CHEESE

1 8-oz. pkg. natural monterey jack cheese with jalapeno peppers  
1 cup dry bread crumbs  
2 eggs, beaten  
Vegetable oil

Cut cheese into bite-sized cubes. Dip each cheese cube in egg. Coat with crumbs; repeat. Fry in deep hot oil, 350°, until lightly browned.

Variation: Substitute Casino brand natural muenster, brick or monterey jack cheese, or Kraft sharp natural cheddar cheese for natural monterey jack cheese with jalapeno peppers.

Note: Cheese cubes may be coated and refrigerated until ready to cook.

#### CREAMY NAUTICAL APPETIZERS

1 8-oz. pkg. cream cheese  
1 tablespoon lemon juice  
2 tablespoons chopped onion  
1-1/2 teaspoons chopped sweet pickle  
Combine softened cream cheese and lemon juice, mixing until well blended. Add onion, pickle, salt and mustard; mix well. Stir in shrimp. Roll out pastry on lightly floured surface to 1/8-inch thickness; cut into 3-inch circles. Place two level teaspoons of shrimp mixture in the center of each circle. Moisten edges with cold water. Fold in half and seal edges. Fry in deep hot oil, 350°, 2 to 3 minutes or until golden brown.  
Approximately 3 dozen appetizers.

Variation: Substitute 1 6-1/2-oz. can tuna, drained, flaked, 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

1 8-oz. pkg. sharp cheddar flavor cold pack cheese food  
1 8-oz. pkg. cream cheese  
Parkay margarine  
1/2 cup chopped pecans  
1 8-1/4-oz. can crushed pineapple, drained  
2 tablespoons chopped Maraschino cherries, drained  
Combine cold pack cheese food, softened cream cheese and 2 tablespoons margarine. Mix until well blended. Stir in remaining ingredients; mix well. Mold into 2 cold pack containers coated with margarine or lined with plastic wrap. Chill until firm. Unmold; garnish with chopped pecans, if desired. 2 molds.

#### CHEDDAR CRUNCHIES

2 cups (8 ozs.) shredded sharp natural cheddar cheese  
1/2 cup margarine  
2 tablespoons milk  
1 teaspoon Worcestershire sauce  
1/4 teaspoon salt  
1 cup flour  
1 cup grape-nut cereal  
Combine cheese and margarine, mixing until well blended. Stir in milk, Worcestershire sauce and salt. Add flour and cereal; mix well. Shape rounded teaspoonfuls of dough into balls. Place on greased cookie sheet; flatten lightly with fork. Bake at 375°, 15 minutes.  
Approximately 4 dozen.

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 slices. 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  
1/4 cup milk  
1/4 cup (1 oz.) grated parmesan cheese  
1 tablespoon instant minced onion  
1 teaspoon poppy seed  
1/4 teaspoon salt  
Combine sour dressing and milk; mixing until well blended. Stir in remaining ingredients. Chill. Serve with vegetable dippers or bread sticks.  
1-1/4 cups.