

Beautiful Foods to Honor the Bride and Groom

For the Wedding at Home...

Today's bridal couple sees marriage as a very personal commitment, and the wedding is often shared only with their families and closest friends. To keep this intimate atmosphere, home weddings have become increasingly popular and elegant simplicity prevails.

The beautiful bridal buffet featured here captures the spirit of the occasion perfectly. Whole poached salmon from the icy waters of Alaska shimmers in aspic, and it's a subtle flavor contrast to the rice salad flavored with curry.

The Spiced Pear Wedding Cake is in the best tradition of "something old and something new." Canned Bartlett pears, so familiar to all of us in salads, compotes and as partners with other foods, produce a wedding cake with a new flavor and a new look. The delicate, sweet flavor is a perfect complement to the festive champagne punch.

Bountiful enough to serve 20 guests, this menu can be prepared a day or so ahead. The bride may do it herself, if she wishes, as her very personal "Thank you?" to those sharing her day.

POACHED SALMON WITH MUSTARD MAYONNAISE

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| 1 (4 to 6 lb.) whole fresh or frozen, thawed salmon | 1 bay leaf |
| 2 tablespoons butter | 2 teaspoons salt |
| 1/3 cup each chopped onion, carrot, celery and green pepper | 1 envelope unflavored gelatine |
| 2-1/2 quarts water | Scored cucumber, thinly sliced |
| 1/4 cup lemon juice | Garnishes: |
| 5 sprigs parsley | Watercress or parsley |
| 5 peppercorns | Small clusters fresh grapes |
| | Mustard Mayonnaise |

Rinse salmon; remove head and tail, if desired. Melt butter; sauté onion, celery, carrot and green pepper 5 minutes. Add water, lemon juice and seasonings; heat to boiling. Wrap salmon in cheesecloth leaving long ends on the cloth to serve as handles for removing from poaching liquid. Immerse salmon into boiling liquid; add additional boiling water, if necessary, to cover salmon. Cover, reduce heat and simmer gently. Allow 8 to 10 minutes per pound or 10 minutes per inch thickness of fish. Remove salmon from liquid; gently remove skin while still warm. Strain liquid; cool completely. Soften gelatine in 2 cups cooled liquid; heat to dissolve gelatine completely. Chill until mixture barely starts to thicken. Spoon gelatine mixture over salmon, using just enough to coat salmon completely. Chill. Decorate salmon with cucumber; spoon a thin layer of gelatine mixture over decorated salmon. Chill. Garnish platter as desired. Serve with Mustard Mayonnaise. Makes about 20 servings.

Mustard Mayonnaise: Combine 2 cups mayonnaise, 1/4 cup minced parsley, 2 tablespoons each minced onion and Dijon mustard and dash white pepper. Chill thoroughly. Makes about 2 cups.

CURRIED RICE SALAD

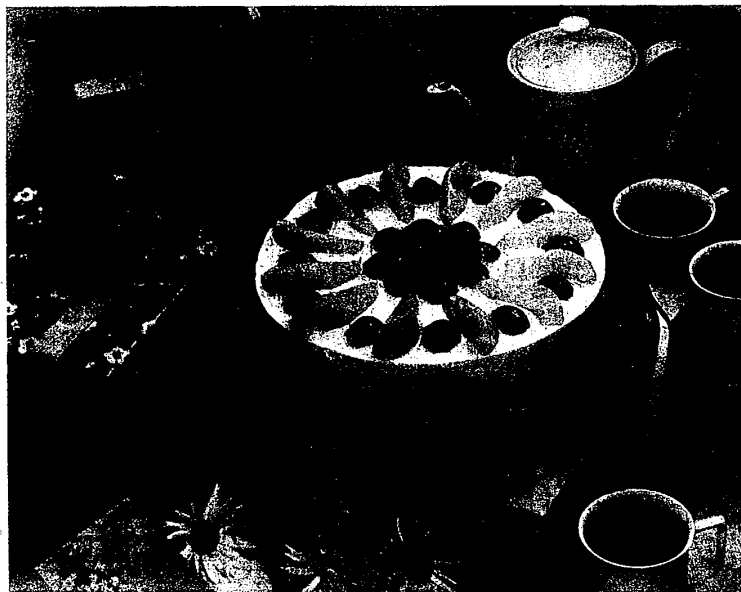
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| 2 tablespoons curry powder | 3 tablespoons lemon juice |
| 1/3 cup butter | 2 cups mayonnaise |
| 6 cups chicken broth | 3 tablespoons milk |
| 3 cups uncooked rice | 1 cup frozen, thawed peas |
| 3/4 cup each chopped green pepper and green onion | 3/4 cup toasted slivered almonds |
| | Parsley |

Sauté curry in butter several minutes. Stir in chicken broth; bring to boil. Add rice and green pepper; cover and simmer 20 minutes or until all liquid is absorbed. Stir in green onion and lemon juice. Chill thoroughly. Combine mayonnaise and milk; blend well. Stir into rice mixture along with peas and almonds. Garnish with parsley. Makes about 20 servings.

SPICED PEAR WEDDING CAKE

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| 1 can (16 oz.) Bartlett pear halves or slices | 1-1/2 teaspoons each baking soda and salt |
| 2-1/2 cups flour | 1 teaspoon ground cinnamon |
| 3/4 cup each sugar and packed brown sugar | 1/4 teaspoon each baking powder, ground cloves and allspice |
| 2 eggs | 1/2 cup finely chopped nuts |
| 1/4 cup each shortening and softened butter | Powdered sugar |

Drain pears, reserving 2/3 cup syrup; puree pears in blender or food processor. Combine all ingredients except nuts and powdered sugar in large mixer bowl. Beat at low speed 30 seconds, scraping bowl constantly. Beat at high speed 3 minutes, scraping bowl occasionally. Fold in nuts. Pour into greased and floured 10-cup tube or bundt pan. Bake at 350°F. 50 to 55 minutes or until wooden pick inserted near center of cake comes out clean. Cool 10 minutes; remove from pan and finish cooling on wire rack. Dust with powdered sugar. Decorate with fresh or silk flowers. Makes 16 to 20 servings.



CHAMPAGNE GRAPE PUNCH

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| 3 cups green, red or blue/black grapes, halved and seeded if necessary |
| 3/4 cup orange liqueur |
| 3 fifths champagne, chilled |

In punch bowl, combine grapes and orange liqueur; let stand 30 minutes. Pour champagne over grapes and liqueur. To serve, ladle punch and a few grapes into each glass. Makes about 24 punch cup servings.

Recipe may be doubled or tripled.

For the Bridal Shower...

Part of the excitement of a wedding is the bridal shower. The hostess knows that the fun of opening gifts (without breaking the ribbons!) will be hard to top. Ambrosia, the food of the gods, should keep the high spirits going. This Pear-Grape Jewel Ambrosia is a luscious version of everyone's favorite dessert — cheesecake.

Festooned with slices of canned Bartlett pears and succulent California table grapes, it's lovely enough to please the ladies and hearty enough to please the men, if the party adopts the new mode of including both sexes. The grapes add history as well as beauty.

PEAR-GRAPE JEWEL AMBROSIA

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| 1 can (16 oz.) Bartlett pear halves | 1 teaspoon vanilla |
| 2 envelopes unflavored gelatine | 6 tablespoons sugar |
| 3 eggs, separated | 1 cup dairy sour cream |
| 1/2 cup milk | Coconut Crust |
| 3 packages (8 oz. each) cream cheese, softened | 1/2 cup green, red or blue/black grapes, halved and seeded if necessary |
| 1 tablespoon lemon juice | Glaze |
| 1 teaspoon grated lemon peel | Grape clusters |

Drain pears; reserve syrup. Set aside 3 halves for garnish; chop remaining pears. Soften gelatine in 1/2 cup reserved pear syrup; stir in beaten egg yolks and milk. Cook and stir over boiling water in double boiler 5 to 10 minutes or until gelatine is thoroughly dissolved. Cool 10 minutes. Beat cream cheese, lemon juice and peel and vanilla until smooth; slowly add cooled gelatine mixture. If necessary, chill mixture until slightly thickened. Beat egg whites until soft peaks form; gradually beat in sugar until stiff peaks form. On low speed of electric mixer, beat egg whites and sour cream into cream cheese mixture. Fold in chopped pears; turn into crust-lined pan. Refrigerate at least 4 hours. Several hours before serving, slice each reserved pear half in fourths; arrange pears and grapes on cheesecake. Spoon glaze thinly but evenly over all. Refrigerate until glaze is firm. Run warm knife around edge of cheesecake then remove sides of spring-form pan. Garnish with grape clusters. Makes 16 to 20 servings.

Coconut Crust: Combine 1-1/2 cups flaked coconut, 1/4 cup finely chopped almonds and 1/4 cup butter or margarine in 8-1/2 or 9-inch springform pan. Bake at 350°F. about 15 minutes or until golden; stir occasionally. Press over bottom of pan. Cool completely.

Glaze: Combine 2 tablespoons cornstarch and dash salt. Add water if necessary to remaining reserved pear syrup to equal 1/2 cup liquid; gradually stir into cornstarch mixture. Cook and stir until thickened and clear. Stir in 1 teaspoon lemon juice. Cool slightly.