

Monday, September 13, 1982 O&E

# Beautiful, Bountiful Brunch

Whether it be a bridal breakfast, brunch for the bunch, welcome home frolic or graduation party, entertaining at home is one of the most rewarding ways to enjoy friendship. Try an elegant indoor brunch using grandma's lace tablecloth, or an outdoor buffet with easy informality and spectacular food. We've done the basic planning for you with these effortless, no-fail recipes made with convenience foods which cut down on kitchen capers and leave the host or hostess more time for hospitality.

## Combine ease with elegance...

Turkey ham provides rich taste with less fat and fewer calories. For a flavor treat, combine cured, fully cooked Turkey Ham with California Mustard Sauce. A sprightly mustard flavor and colorful bits of fruit cocktail offer a sweet-sour combination that complements the ham and adds color and interest to the menu.

Vary a favorite French quiche by adding canned spaghetti rings in a rich tomatoey sauce with plenty of tiny meatballs. The result is a rosy colored quiche with plenty of substance.

### SPINACH BUFFET QUICHE

French favorite unusually good with a canned pasta

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|---|--|
| 1/2 lb. bacon                           | 2 cups milk  |
| 1/2 cup chopped onions                  | nutmeg   |
| 4 slices Swiss cheese, cut in 1" slices | 4 tablespoons chopped pimento                              |
| 1 (10 oz.) package pie crust mix        | 1 (10 oz.) package frozen chopped spinach, cooked, drained |
| 6 eggs                                  |  |
| 2 cans (15 oz.) canned spaghetti rings  |  |

Fry bacon slices; drain on absorbent toweling; crumble. Remove all fat except one tablespoon. Sauté onions in bacon fat. Sprinkle bacon crumbles, onions and cheese slices on bottom of pie shell. Beat eggs until light and lemony. Remove about 12 meatballs for topping. Stir in remaining spaghetti, milk and dash of nutmeg. Mix and roll out pie shell according to package directions to about 16" diameter. Arrange in 12" pie or quiche pan. Pour spaghetti mixture into pie shell. Garnish with pimento and meat balls. Bake in preheated 425° F. oven for 15 minutes. Reduce to 350° F. and continue baking for 30 minutes longer or until knife inserted in pie comes out clean. Arrange cooked, drained spinach around edge, garnish with meat balls. Allow to set for 5 minutes before cutting. Serves 8 to 10.

### TURKEY HAM WITH CALIFORNIA MUSTARD SAUCE

Turkey ham is fully cooked and excellent served either hot or cold. To heat, remove wrapper and place turkey ham in shallow pan. Cover with foil tent and heat in 325°F. oven until meat thermometer registers 140°F., about 35-45 minutes. Slice and serve hot with California Mustard Sauce.

### CALIFORNIA MUSTARD SAUCE

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| 1 can (17 oz.) California Fruit Cocktail | 1/2 cup brown sugar             |
| 1 tablespoon corn starch                 | 1/8 teaspoon nutmeg             |
| 1/4 cup Mustard                          | 2 tablespoons sherry (optional) |

Drain fruit; save fruit syrup. Combine fruit syrup and corn starch; stir well so that mixture is smooth. Add other ingredients; simmer for about 7 minutes, stirring constantly, until thickened. Remove from heat; add drained fruit cocktail. Makes approximately 1 1/2 cups.

Use over turkey or turkey ham. Can be stored in refrigerator.



## ...or enjoy outdoor informality!

Add color and sparkle to your favorite fruit juice with a gala ring of frozen fruit. Bite size pieces of fruit cocktail floating in the punch give texture to the mixture. Just turn a can of fruit cocktail into a ring mold and freeze overnight. Turn out into the punch bowl just before serving.

The whole new world of turkey products will be a delightful surprise for good eating and carefree entertaining. With the rich flavor of turkey pastrami, turkey bologna and oven-roasted turkey breasts you are providing high protein, low fat and low calorie meat products for family and friends.

Here's a great looking, great tasting spaghetti dish made with plenty of fresh vegetables and an easy to use package spaghetti dinner. The combination is something new in the spaghetti field—taste tempting and irresistible.

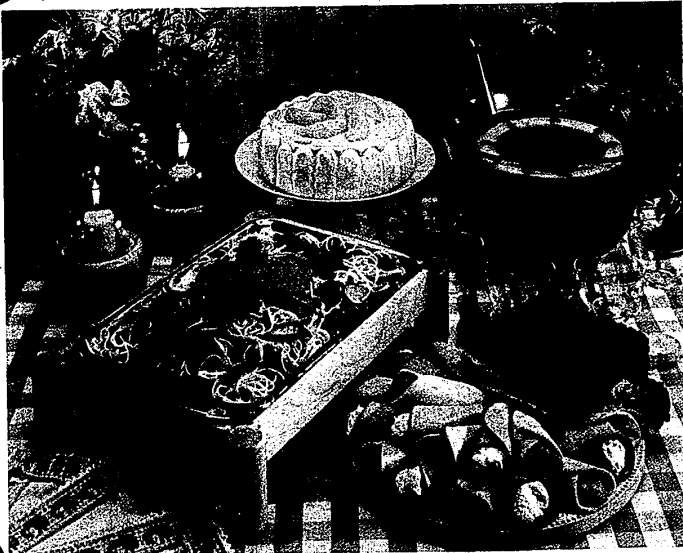
For a glamorous dessert designed to please hostess and guests, serve colorful Temptation Torte. Easily prepared and held in the refrigerator it offers the golden color of canned cling peaches in happy combination with a creamy fruit gelatin mixture. Truly a finale fit for the most festive occasion.

### SPRING GARDEN SPAGHETTI

- 1 bunch fresh broccoli
- 2 small zucchini, cut in 1" lengths
- 1 1/2 cups green beans, cut in 1" lengths
- 1/2 cup frozen peas
- 3/4 cup fresh or frozen pea pods (optional)
- 3 or 4 asparagus spears (optional)
- 1/4 cup finely chopped parsley
- 2 cups thinly sliced mushrooms
- 1/3 cup pine nuts (optional)
- 1 tablespoon cooking oil
- 2 packages (19.5 oz. each) Spaghetti Dinner with Meat Sauce
- 1/4 cup butter or margarine
- 1 packet Golden Seasoning and Broth Mix
- 3/4 cup heavy cream

Clean broccoli and break into bite-sized pieces. Cook or steam broccoli, zucchini and beans in boiling water until just tender (about 5 minutes). Drain, cool immediately under cold water. Cook peas, pea pods and asparagus about 1 minute; drain. Sauté mushrooms and pine nuts in cooking oil, drain.

Cook spaghetti from package according to package directions; drain. Use spaghetti pot to melt butter. Reduce heat, add seasoning and broth mix, heavy cream and grated cheese from package; stir until sauce thickens. Add vegetables and parsley and toss; add drained spaghetti and toss. Heat canned sauce from package; serve over vegetable-spaghetti mixture. Serves 8 to 10.



### DELI TURKEY ROLL-UPS

Sliced turkey ham, turkey salami, turkey bologna, turkey pastrami, oven-roasted or smoked breast of turkey.

Spoon about 1 1/2 tablespoons of Cream Cheese or Zippy Avocado Filling in center of each deli turkey slice; roll up and secure with toothpick, if necessary. Chill until ready to serve.

### CREAM CHEESE FILLING

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|----------------------------------|-----------------------------|
| 1 (8 ounce) package cream cheese | 1 tablespoon chopped chives |
| 2 tablespoons cream              | or parsley (optional)       |
| Dash cayenne pepper              |                             |
- Mash cream cheese with fork until soft. Add remaining ingredients and mix thoroughly.

### ZIPPY AVOCADO FILLING

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|----------------------------------|-------------------------------|
| 2 ripe avocados                  | 1/4 teaspoon hot pepper sauce |
| 1 tablespoon lemon or lime juice | Dash seasoned salt            |
- Peel avocados and mash with fork. Add remaining ingredients and mix well.

### TEMPTATION TORTE

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|---------------------------------------|---|
| 1 can (29 ounce) cling peach slices   | 3 tablespoons lemon juice                 |
| 1 package (6 ounce) raspberry gelatin | 3 tablespoons chopped crystallized ginger |
| 1/4 cup sugar                         | 1 1/2 cups whipping cream                 |
|                                       | 10 large lady fingers                     |

Drain peaches, saving syrup. In a saucepan heat 1 cup syrup to boiling; remove from heat and dissolve gelatin and sugar in the hot liquid. Stir in the remaining syrup, lemon juice and ginger. Cool until mixture mounds on a spoon. Whip cream; fold in gelatin and all except 7 peach slices. Split lady fingers, cutting one rounded end off each. Butter the bottom only of a 9-inch spring-form pan and cover with cut-off ends. Line sides with lady fingers (rounded ends up). Carefully pour filling into pan. Garnish top with reserved peach slices. Chill until firm. Makes 8 to 10 servings.