

A Parade of Festive Foods for NEW YEAR'S DAY

Strike up the band! Bring in the chains. It's a parade of recipes to enjoy at home while watching the Tournament of Roses Parade and championship football games on New Year's Day.

One of the many spectacular entries in the upcoming televised parade will be the float pictured here, themed "Mardi Gras." With its marvelous food and merry carnival traditions, Mardi Gras also be-



comes a great theme for a New Year's party.

Your home mirrors the French Quarter when you add Dixieland music and gas streamers in traditional Mardi Gras colors of green, gold and purple. For the party of the year, these festive recipes throw you into the mood, whether you're planning a brunch, a feast, a grand buffet or supper soiree.

All feature yogurt for a unique flavor twist, a creamy smooth texture and always delightful versatility.



French Toast with Yogurt Sauce

The French created the toast, and the popularized yogurt in Europe. But you can take credit for pairing these foods in this appetizing brunch dish. It's perfect for the New Year's festivities or any week-end brunch year-around.

- 1/2 cup milk
- 1 tablespoon granulated sugar
- 1/4 teaspoon salt
- 4 eggs
- 1/4 cup vegetable oil
- 12 slices day-old French bread, 3/4 inch thick
- Powdered sugar
- 2 cups sliced fresh or frozen (thawed) strawberries
- Yogurt Sauce (below)

Beat milk, granulated sugar, salt and eggs with fork until smooth. Heat 2 tablespoons of the oil in 10-inch skillet over medium heat

until hot. Dip bread into egg mixture; cook 6 slices at a time until golden brown, about 4 minutes on each side. Repeat with remaining oil and bread slices. Sprinkle with powdered sugar. Top with sliced strawberries. Serve with Yogurt Sauce. 6 servings.

Yogurt Sauce

- 2 cartons (6 ounces each) Original strawberry or raspberry yogurt or Custard Style strawberry or raspberry yogurt
 - 1/2 teaspoon ground cinnamon
 - 1/2 teaspoon almond extract
- Heat all ingredients over low heat until warm.
- High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.

Yogurt Floats

What better way to watch the Tournament of Roses Parade than with a float of your own. This one is made with yogurt and frozen whipped topping for a uniquely refreshing taste and creamy smooth texture.

- Fold 4 cartons (6 ounces each) Original yogurt (any fruit flavor) or Custard Style yogurt or Breakfast Yogurt (any fruit flavor) into 4 cups frozen (thawed) whipped topping. Pour into square baking dish, 8x8x2 inches. Cover and freeze until firm, at least 4 hours.
- Before serving, remove from freezer and let stand 15 minutes. Scoop into 6 tall glasses, fill glasses with sparkling water. Serve immediately. 6 servings.
- High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.

Yogurt Pound Cake

This colorful cake is reminiscent of the ring-shaped King's Cake, a specialty of the Mardi Gras Carnival season. This party favor is tied to narrow ribbon streamers, which are tucked securely under the cake, creating a dessert centerpiece that is as charming as it is delicious.

- 1/2 cup sliced almonds
- 2-1/2 cups all-purpose flour
- 2 cups sugar
- 3-1/2 teaspoons baking powder
- 1 teaspoon salt
- 2 cartons (6 ounces each) Original yogurt (any fruit flavor) or Custard Style yogurt or Breakfast Yogurt (any fruit flavor)
- 1 cup margarine or butter, softened
- 2 teaspoons vanilla
- 4 eggs

Heat oven to 350°. Grease and flour 12-cup bundt cake pan. Sprinkle almonds over bottom of pan. Mix remaining ingredients in large bowl on low speed, scraping bowl constantly, 30 seconds. Beat on medium speed, scraping bowl occasionally, 2 minutes. Pour into pan. Bake until wooden pick inserted in center comes out clean, 55 to 65 minutes. Cool 10 minutes; invert on wire rack or hot-pool serving plate. Remove pan; cool cake completely.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Very generously grease and flour pan. Decrease sugar to 1-1/2 cups and baking powder to 2-3/4 teaspoons. Bake 50 to 55 minutes.

Strawberry Mousse

Light and luscious, this rosy-colored dessert makes a fitting finale for a Tournament of Roses Parade Party. So easy to prepare, Strawberry Mousse will be a favorite for everyday meals as well as special affairs.

- Pour 1/2 cup boiling water on 1 tablespoon unflavored gelatin in small bowl; stir until gelatin is dissolved, about 4 minutes. Pour 4 cartons (6 ounces each) Original strawberry or raspberry yogurt or Custard Style strawberry or raspberry yogurt from Yoplait into medium bowl. Stir gelatin mixture into yogurt. Fold in 1-1/2 cups chopped fresh or frozen (thawed) strawberries and 1 cup frozen (thawed) whipped topping. Pour into 8 dessert dishes. Refrigerate uncovered until firm, about 3 hours. Garnish with strawberries if desired. 8 servings.

High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.