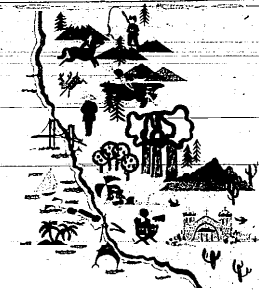


Kabobs with a California flourish...

MELANIE DE PROFT / Food Editor



Ask anyone up and down the line from Burbank to Burlingame—broiling does wonderful things to canned peaches. They come out hot and sweet and shining, the final touch, literally, on a skewer of tender browning beef. Kabob with peaches takes ten minutes to cook; with it goes a specially chilled, aromatic tomato-juice cocktail, a cassérole heaped with spicy raisin rice, and a loaf of herb-battered French bread. Here is a welcome change after the high living of the holidays—good broiled beef and rice with the flourish, thanks to those peaches, of a dinner at the Palace.

PERRY TOMATO COCKTAIL

CONVENIENCE FOOD RECIPE
To Prepare: 5 MIN.

- 7 cups (3 No. 2 cans) tomato juice
- 3 tablespoons lemon juice
- 2 tablespoons sugar
- ¼ teaspoon Tabasco
- 2 teaspoons Italian salad-dressing mix

1. Stir all ingredients together to blend thoroughly.
2. Pour 1 cup of the mixture into a 1-qt. refrigerator tray with dividers; freeze until firm. Chill remaining juice.
3. When ready to serve, pour juice over the frozen cubes in chilled glasses. Garnish with a twist of lemon peel. Set each drink onto an individual glass tray lipped with a galus leaf. Serve immediately. *About 12 servings*

CREAMY COCONUT FILLING FOR TARTS

CONVENIENCE FOOD RECIPE
To Prepare: Filling, 35 MIN.
To Chill: 2-3 HRS.

- 12 Petal Tart Shells
 - 1 pkg. lemon-flavored gelatin
 - 1 cup very hot water
 - 1 9-oz. can crushed pineapple, drained (reserve syrup)
 - ¼ cup almond maraschino cherries, well drained
 - ½ cup coarsely chopped walnuts
 - 1½ cups (about ¾ pt.) flaked coconut
 - 1 cup chilled whipping cream, whipped
1. Prepare Petal Tart Shells. Bake and cool completely.
 2. Mix the gelatin and sugar together in a bowl. Add the hot water and stir until gelatin is completely dissolved.
 3. Pour the reserved pineapple syrup into a 1-cup measuring cup for liquids; if necessary, add enough water to measure ¼ cup liquid. Stir into the gelatin.
 4. Chill in refrigerator until mixture is slightly thicker than consistency of thick, unbeaten egg white; stir occasionally.
 5. When gelatin mixture is of desired consistency, mix in the pineapple, cherries, walnuts, and coconut.
 6. Fold whipped cream into gelatin mixture. Spoon into Petal Tart Shells. Chill until firm (2 to 3 hrs.). Decorate with maraschino cherries with stems. *12 servings*

PETAL TART SHELLS

CONVENIENCE FOOD RECIPE
To Prepare: 30 MIN. To Bake: 10-12 MIN.

Pastery for 2-crust pie (from favorite recipe or a prepared mix, rolled 1/16 in. thick and cut in 36 2¼-in. rounds).

1. A muffin pan having 2¼ x 1½ in. wells will be needed.
 2. In each well, place one round. Fit 5 rounds around inside of well, overlapping edges. Press overlapping edges together. Prick bottom and sides well with fork. Fill any empty muffin-pan wells half full with water.
 3. Bake at 450°F 10 to 12 min., or until golden brown. Cool on cooling rack. Carefully remove from pans. *Six 2¼-in. tarts*
- Note: For twelve tarts, double recipe.

BEEF KABOBS WITH PEACHES

To Prepare: 35 MIN. To Marinate: 2 HRS.
To Broil: 7-10 MIN.

- 1½ lbs. boneless sirloin steak, cut in 1½-in. cubes
 - 1 No. 2½ can peach halves, drained (reserve ½ cup syrup)
 - ¼ cup salad oil
 - 2 cups soy sauce
 - 2 tablespoons lemon juice
 - 2 tablespoons instant minced onion or ½ cup finely chopped onion
 - 1 teaspoon salt
 - ¼ teaspoon ground ginger
 - Few grains black pepper
 - 1 clove garlic, crushed
 - 12 cooked small whole onions
 - 2 green peppers, cut in 2-in. squares
1. Six 8-in. skewers will be needed.
 2. Mix together in a large shallow bowl the ½ cup peach syrup and all ingredients except onions and green pepper. Add steak

- cubes; turn until pieces are coated. Set in refrigerator for at least 2 hrs., turning pieces several times.
 3. Remove meat from marinade with slotted spoon and drain. Arrange meat pieces on the skewers alternately with onions and green pepper. Put kabob pieces close together for rare meat, separate them slightly for well-done meat.
 4. Arrange kabobs on broiler rack, brush with marinade, and put in broiler with tops of kabobs about 3 in. from source of heat. Broil 7 to 10 min., turning kabobs several times and brushing frequently with reserved marinade.
 5. Test for doneness by cutting a slit in meat and noting internal color of meat. During last 3 min. of cooking, put a peach half on the end of each skewer, brush with marinade, and finish broiling.
- 6 servings*

SPICY RAISIN RICE

CONVENIENCE FOOD RECIPE
To Prepare and Cook: 15 MIN.

- ¼ cup butter or margarine
 - 1 clove garlic (finely minced), crushed in a garlic press or minced
 - ¾ cup packaged precooked rice
 - ¾ cup quick-cook rice (3 chicken bouillon cubes dissolved in ¾ cup hot water)
 - ½ cup instant minced onion, or 2 medium-sized onions, finely chopped
 - 1 cup dark or golden seedless raisins
 - ¼ teaspoon salt
 - ¼ teaspoon paprika
 - ¼ teaspoon ground ginger
 - ¼ teaspoon ground cinnamon
 - ¼ teaspoon ground allspice
1. Melt butter in a heavy skillet having a cover. Stir in garlic and rice; cook over low heat until golden, sizzling frequently.
 2. Meanwhile, add the minced onion and

SPICY RAISIN RICE WITH MUSHROOMS

CONVENIENCE FOOD RECIPE
Follow recipe for Spicy Raisin Rice. Clean and slice through stems and caps of ½ lb. mushrooms. Heat ¼ cup butter in skillet. Add mushrooms and cook until lightly browned. Remove from heat and set aside to keep warm while preparing rice mixture. Gently blend in mushrooms before serving.

You can't spread finer flavor at any price!



Setting a new standard of excellence for margarine, Kraft DeLuxé has that certain flavor. In fact, you just can't spread finer flavor at any price. You'll find Kraft DeLuxé—in your grocer's refrigerator case. Get it soon.

KRAFT DELUXE MARGARINE