

For Mother in the Merry Month of May

Mother's Day is one day of the year when a "flourish of trumpets" might be in order to salute the wonderwoman who does so much each and every day. Dad or an older child might be the instigator of a grand celebration or—Mother could decide to give herself the best party of the year—a sumptuous brunch, looking pretty as a picture but well planned so that instead of being a tedious, time-consuming chore, it will be light, bright and festive. The menu should be utterly delicious but either made ahead of time or so uncomplicated that it takes only a short time to assemble.

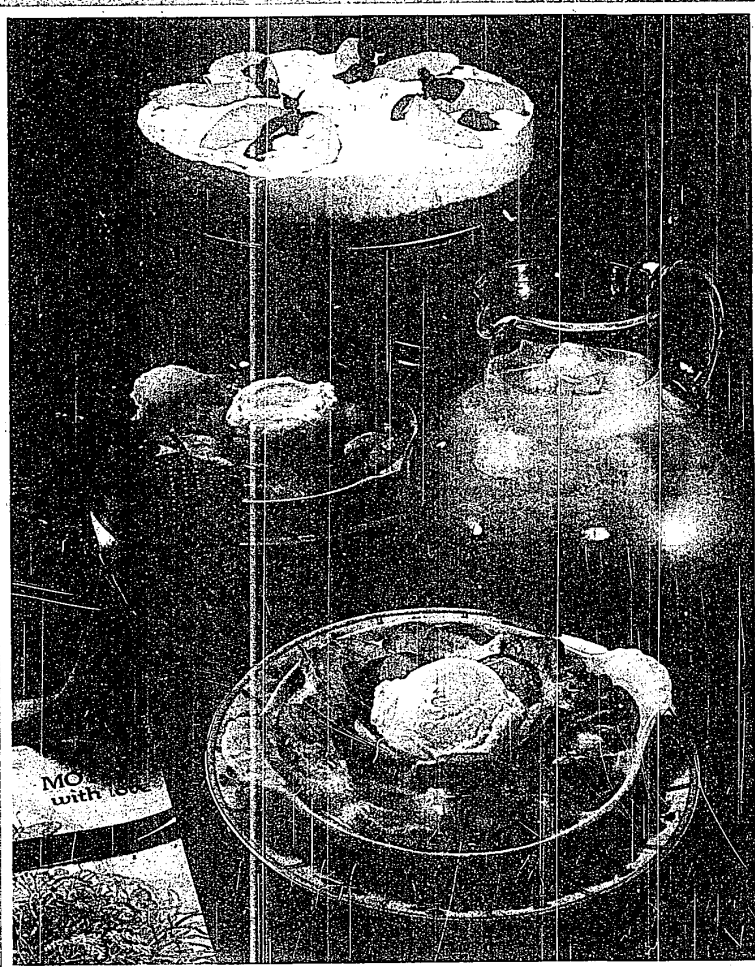
Starting off: Brunch Cocktail—a tingly refresher made of Florida grapefruit juice with grenadine, a squish of bitters and bubbly ginger ale.

For the main attraction: a chicken and potato casserole that can be assembled before-hand and popped in the oven at the proper moment. Stunning to look at, Brunch Bouquet Casserole contrasts crisp-tender green zucchini and rosy-red carrots against a background of golden Idaho au gratin potatoes, with their full, robust, guaranteed-to-please flavor. A baked egg sits prettily on top of the mixture. The dish is as nourishing as it is delicious.

Or, if mother loves hash, Sunrise Hash is dressed up in its Sunday best and given an extra taste bonus of hash-brown potatoes, redolent of green pepper and onion. This, too, looks extra special served in a ramekin with a poached egg on top.

Both potato dishes take short-cuts—using convenient, packaged, dehydrated potatoes from Idaho. There's no peeling or slicing, but you get all the quality and flavor of world famous Gem State potatoes. Look for the "Grown in Idaho" seal on the package for your assurance.

To complete the "perfect brunch" for the "perfect Mom," serve Orange Bonne Belle, a delightful no-bake dessert with a tender-crumby graham cracker crust and a zesty light filling of cream cheese and Florida frozen concentrated orange juice, undiluted, which gives the intense, piquant citrus flavor, made buoyant with whipped cream. Top it with orange sections, some fresh fruit and candied violets for an extra touch of triumphant air.



Brunch Bouquet Casserole

- 2 tablespoons butter or margarine
- 1 cup thinly sliced onion (1 large)
- 1 cup thinly sliced tomato
- 1 cup whole, uncooked chicken
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- 2 packages (1 1/2 ounces) Idaho® au gratin potatoes
- 2 eggs chicken broth
- 1/2 cup milk
- 1 teaspoon dried leaf basil, crumbled
- 1/2 cup salt
- 1/2 cup chicken cheese, optional

Melt butter in skillet; sauté onion and tomato until tender. Add chicken, carrots, zucchini and contents of sauce packet. Add milk and heat well. Spoon into greased 2 1/2 quart casserole. Bake in 375° F. oven 15 minutes. Sprinkle with 1/2 cup P. oven. While casserole is cooking, cook each ram. in 1/2 cup milk until tender. If desired, add 1/2 cup chicken cheese. Return casserole to oven. Bake 10 minutes longer or until potatoes are tender. Add 1/2 cup milk and give with poached egg. YIELD: 4 servings.

Orange Bonne Belle

- 2 packages (one 8-ounce plus one 4-ounce) cream cheese, at room temperature
- 1 1/2 cups sugar
- 1/8 teaspoon salt
- 1 can (9 ounces) Florida frozen concentrated orange juice, undiluted
- 5 teaspoons vanilla
- 1 1/2 cups heavy cream, whipped
- 1 Florida orange, peeled and sectioned
- Mint leaves
- Candied violets (optional)

In large bowl of electric mixer combine cream cheese, sugar and salt; beat until smooth. Blend in concentrated orange juice and vanilla. Gently fold in whipped cream. Spoon into Graham Cracker Crust*. Refrigerate overnight. Garnish with orange sections, mint and candied violets. YIELD: 10 to 12 servings.

*Graham Cracker Crust

- 1 1/2 cups graham cracker crumbs
- 1/4 cup sugar

In small bowl combine all ingredients; mix well. Press into the bottom of a 9-inch springform pan. Bake in a 375° F. oven 8 minutes. Cool.

Sunrise Hash

- 1 can (8 ounces) Idaho® hash brown potatoes
- 1/2 cup onion or mushrooms
- 1/2 cup chopped onion
- 1/2 cup chopped green pepper
- 1 can (2 1/2 ounces) hash brown potatoes
- 1/2 cup ground beef
- 1 egg, poached

Reheat hash potatoes according to package directions. In large bowl combine hash potatoes, onion and green pepper. Add potato and cook 5 minutes. Add hash brown potatoes, ground beef and ground pepper; stir until well mixed and heated to 7 minutes. Serve with poached egg. YIELD: 4 servings.

Brunch Cocktail

1 cup Florida grapefruit juice
1/2 cup grenadine
1/2 cup bitters
1/2 cup ginger ale

Stir and serve over ice.