Lovely spring luncheon menu

ment is a quiche not a quiche? Answer: When the custard-like cre-ation is baked without a crust. In to-day's recipe two kinds of cheeses and a package of chopped spinach are com-bined with beaten eggs to produce a green-flecked, creamy custard. After abking for about 40 minutes, let it stand for 10 minutes before cutting it into sources

Serve it with a tossed green salad or a kabob of fresh summer fruits. They make a lovely light lunch on a hot sum-Another welcome refresher when the

Another welcome refresher when the weather is hot or humid is that perenni-al favorite, iced tea. Its clean, fresh taste goes well with all kinds of foods and, happily, because it is so low on the calorie scale it won't add unwanted pounds no matter how many glasser you consume.

Directions for making perfect amber-clear iced tea with teabags, loose tea, instant tea powder or the fla-vored and sweetened ice-tea mixes fol-low:

WITH TEABAGS or loose tea and WITH TEABAGS or loose tea and boiling water. Enrig 1 quart of freshly drawn cold water to a full rolling boil in a saucepan. Remove from heat and immediately add 15 teabags or ½ mea-suring cup of loose tea. Stir, cover and let stand 5 minutes. Stir again and strain into a pitcher holding another quart of cold water. Serve over ice. Makes 2 quarts.

MAIN DISH SPINACH CUSTARD (Makes 6 to 8 servings) 1 cup soft bread crumbs ½ cup milk WITH TEABAGS AND COLD WA-TER: Fill a quart pitcher or container with cold tap water. Add 8 to 10 teabags (remove tags). Cover. Let

stand at room temperature or in the re-frigerator at least 6 hours or overnight. Remove teabags, squeezing against side of container. Pour into ice-filled glasses. Makes 1 quart. Recipe may be doubled.

WITH INSTANT POWDER or iced-tea mix: Use 2 rounded tablespoons of instant tea powder to each quart of cold tap water. Stir. If using lemon-fla-vored iced tea, use two small envelopes or ½ cup of mix to each quart of cold

tsp. san tsp. pepper tsp. dry mustard tsp. sage 1 (10-oz.) package frozen chopped spin-ach, thawed

ach, thawed 8 green onions with tops, thinly sliced 1 cup shredded sharp cheddar cheese Combine breadcrumbs and milk. Cover and refrigerate 4 hours or over-night. In large bowl, beat eggs. Then beat is nettice of beac space-output and boach

In large bowl, beat eggs. Then beat in cottage checks, easonings and bread crumb-milk mixture. Drain spinach in a sizee and press to remove all liquid. Add spinach, onions and cheddar cheese to egg mixture. Mix well, Spread even() in well buttered 7 x 11-inch casserole. Bake in preheated 325-degree oven until set in center, about 40 minutes. Let stand 10 minutes be-fore entitien ion sources. fore cutting into squares

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6 eggs 1 cup cottage cheese State's asparagus crop ranks 3rd in country

Ah, the lovely tender green asparagus

Asparagus is one of the good things respiragues is one of the good inneg growing in Nichigan, and our farmers harvested 22 million pounds in 1980 from 17,300 acres. The crop, valued at \$11 million, was third largest in the na-tion, the Michigan Department of Agri-culture reports.

A member of the lily family, aspar-agus is a "kissing cousin" of the feath-ery asparagus fern, the robust garlic and the graceful gladioli. Asparagus has been cultivated for more than 2,000 years. Store your treasure in the coldest part of the refrigerator, and use as soon as possible. Rinse thoroughly to remove any clinging sand. Then cook briefly to preserve the valuable Vilamin C and other vitamins and minerals contained in asparagus.

When choosing asparagus, look for fresh straight stalks with compact tips.

Traditional mint julep for summer

bright green begins to fade. Cookbooks say one pound will feed two or three people, but for asparagus lovers, it barely suffices for two. It can be served simply, with butter and milk. The milk holds the heat while you're getting the asparagus from stove to table.

Asparagus should be cooked crisp-tender, and never overcooked, or the Hot cooked asparagus spears are also delicious wrapped inside a plain or cheese omelet for brakfast or brunch. You may wish to create an asparagus and meat casserole or combine with cooked spaghetti, cheese and canned songs for an oven dish. Whatever your choice, the season is at hand.

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Monday, May 4, 1981

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Kentucky's famed mint julep may be one of the highlights of Derby Day par-leaves in the syrup until the flavor is they but its popularity remains throughout the warm summer months. Mint juleps are not confined to the first Suturday in May.

Garden mint is clipped closely to the ground in early spring to produce a leafier plant. With fresh mint and lots of crushed ice, julep making is easy.

