

Planning an intimate dinner for two?

With Alaska King crab, elegance is joined by convenience, which means more time simply to enjoy one another. Crab legs with butter sauce sets the mood. Your fanciest dinnerware and a mellow chablis wine carry it through. To prepare the entree, thawed crab legs are brushed with a seasoned butter sauce and broiled for several minutes.

BROILED CRAB LEGS WITH BUTTER SAUCE

10 to 12 ounces king crab split legs,
thawed if necessary
1 clove garlic, quartered
2 tbsp. butter
2 tsp. lemon juice
1 tsp. minced parsley
Dash dried basil, crushed

Cut crab into serving pieces. Sauté garlic in butter until golden; remove. Stir lemon juice, parsley and basil into butter. Place crab legs on broiler rack. Brush with butter sauce. Broil 3-5 inches from heat for 3-4 minutes; brush once or twice with the sauce.



Buttery sauce seasoned with garlic, lemon juice, crushed parsley and basil adds delicate flavor to broiled crab legs.

Cream puffs make dozens of treats

If you've never prepared cream puffs, because you thought they were difficult to make, please think again. They're easy, they're elegant, they're versatile. And they give you an opportunity to use some of the many good things growing in Michigan — butter, eggs, whipping cream, ice cream, and other ingredients.

Consult your favorite cookbook. It will have at least one recipe for cream puffs. The basic rule is simple. You combine butter and water and bring to a boil, add flour and stir until the mixture forms a ball; remove from heat, beat in one at a time the prescribed

number of eggs, then bake according to directions. The dough can be made in your food processor, too, if you don't

Italian skillet is for outdoor cooks

The announcement that Spaghetti and Clams Pyrenees will be the entree for a campfire dinner may be greeted with raised eyebrows. Outdoor cooking is supposed to be simple, but so is this Italian style skillet dish.

Stash staples in the or backpack gallery as the basis for quick and hearty one-dish meals. If you're traveling only

like beating by hand

Miniature cream puffs can be filled with a variety of mixtures for appetiz-

Outdoor cooks

to the backyard or patio this entree is quick to prepare and easy to serve.

**SPAGHETTI AND CLAMS PY-
RENEES**
Serves 4

1 large clove garlic, minced
½ tsp. basil leaves, crushed
2 tbsp. salad oil

ers. A favorite is a combination of cream cheese, sour cream, chopped olives and crabmeat or tuna.

1 can (19 oz.) chunky minestrone soup
2 cans (about 6 oz. each) minced clams
4 cups cooked spaghetti

In saucepan, cook garlic with basil in oil for a few minutes. Add remaining ingredients. Cook over low heat for 15 minutes; stir occasionally. Makes about 6½ cups.

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Two-layered salad tastes as good as it looks

Main dish salad is low in calories, high in protein

Elegant entertaining is yours with a cool and tangy Gazpacho Shrimp Mold. It combines the Spanish favorite, vegetable-crisp Gazpacho, and succulent shrimp in a shimmering main dish salad.

Beneath the glamour is an abundance of sensible eating. The mold is high in protein (shrimp and hard-cooked egg) and low in calories (fresh vegetables in a tomato juice-broth aspic). Add crisp and crunch to the meal with shredded whole wheat wafers.

The magical summer luncheon or supper charms the eye and delights the palate.

GAZPACHO SHRIMP MOLD

Shrimp layer:
 1³/₄ cups water
 2 envelopes instant chicken-flavored broth
 1 envelope unflavored gelatin
 1¹/₄ cup lemon juice
 1 lb. medium shrimp, shelled, deveined and
 cooked or one 10-ounce pkg. frozen medium

shrimp, thawed.
Gazpacho Layer:
1¾ cups water
1 envelope instant chicken-flavored broth
2 envelopes unflavored gelatin
1 cup tomato juice
½ cup red wine vinegar
2 to 3 drops liquid hot pepper seasoning
½ cup diced cucumber
½ cup diced green pepper
¼ cup sliced scallions
3 hard-cooked eggs, quartered
Lettuce leaves

Lightly oil 6 1/2 cup mold.
Make shrimp layer: In medium saucepan, combine one cup water and instant broth. Sprinkle gelatin over mixture; let stand 5 minutes. Heat over very low heat, stirring constantly to dissolve. Stir in remaining water and lemon juice. Refrigerate until mixture is the consistency of unbeaten egg white, about 20 to 30 minutes. Arrange shrimp in bottom of mold; gently spoon gelatin over shrimp. Chill 10 minutes.

Make Gazpacho layer: In medium saucepan, combine 1 cup water and instant broth; sprinkle gelatin over mixture; let stand 5 minutes. Heat over very low heat, stirring constantly, to dissolve. Stir in remaining water, tomato juice, wine vinegar and pepper seasoning. Refrigerate until mixture is consistency of unbeaten egg white, about 30 minutes. Fold in cucumber, green pepper and scallions. Spoon into mold over shrimp layer; chill 4 hours or overnight.

To serve, dip mold quickly into hot water and invert onto serving platter. Garnish with eggs and lettuce. Serve with whole wheat wafers or rolls. Serves 6.

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