



## Easy yet elegant entertaining

**T**HE EASY MODE of summer living takes on a new zest with the brisk, crisp days of fall and winter, and entertaining becomes more elegant. This dinner was designed to keep the best of both seasons — the ease and the elegance.

Teamed with easy-to-do rotisserie duckling are dishes made from the ingredients on the pantry shelf. The rice pilaf combines packaged rice and some well-chosen herbs and broth, tossed with shredded Monterey Jack

cheese. Frosty salad toss, canned cling peaches tossed with crisp greens, is served with blue cheese frosty salad dressing, and dessert is a fast version of a fruit cobbler. Versatile fruit cocktail is topped with quick biscuits to make an elegant fruit cobbler that can wait, and all of this can be prepared while the duckling turns on the rotisserie.

Conveniently available in supermarket freezers, duckling is elegant and certainly easy when roasted in this

fashion. With the open hearth broiler/rotisserie, the duckling is self-basting, the drippings drain off and there's no smoke or spatter. Only the aroma escapes. The shelves of the same supermarkets are stocked with a plentiful supply of cling peaches canned as halves or slices, and there's an economical variety of sizes to meet individual needs, as there is for fruit cocktail.

There's no waste with such a wide range from which to choose, and preparation time is at a minimum.

### ROTISSERIE DUCKLING

- 1 (4 to 6 pound) duckling, defrosted
- 1-1/2 tablespoons seasoned salt
- 1-1/2 teaspoons ground thyme
- 1-1/2 teaspoons rosemary leaves, crushed
- Dash pepper
- 6 sprigs parsley
- 1 onion, cut in half

Preheat open hearth broiler/rotisserie. Mix together salt, thyme, rosemary and pepper. Sprinkle half of mixture in duckling cavity, then add parsley and onion. Insert spit through duckling so that both pronged forks are tightly inserted; tighten screws. Balance duckling on spit, tie legs together and make sure string holds neck firmly to back and wings to body. Place spit on spit supports. Adjust supports so duckling is as close as possible to heating element without touching it. Attach motor and turn on. Rub remaining salt mixture over skin of duckling. Roast about 2-1/2 hours or until drumstick is fork-tender. Makes 4 servings.

**Note:** To cook 2 (3-1/2 to 4 lb.) ducklings double ingredients. Place ducklings on spit so legs of first duckling overlap onto breast of second duckling and vice versa. The ducklings can be no longer than 12 inches. Tie them to spit securely. Cook 2-1/2 to 3 hours or until done. The last 15 to 30 minutes of cooking, prick duckling around thighs to make sure all drippings have been released. Makes 8 servings.

### RICE PILAF

- 6 tablespoons butter
- 1 large onion, chopped
- 1/2 pound mushrooms, sliced, or 1 can (8 ounce) sliced mushrooms, drained
- 1 cup uncooked rice, not instant
- 2 cups chicken broth
- 1 teaspoon salt
- 1 large tomato, chopped
- 1 green pepper, chopped
- 1 cup shredded Monterey Jack cheese

In 10-1/2-inch fry pan melt 4 tablespoons of the butter over medium heat. Sauté onion and mushrooms for 5 minutes, stirring occasionally. Remove onion and mushroom mixture to bowl. To fry pan add remaining 2 tablespoons butter and melt over medium heat. Add rice and cook until lightly browned, stirring occasionally, 5 to 10 minutes. Add onion mixture, chicken broth and salt; continue cooking, covered, for 12 minutes. Remove cover; stir in tomato, green pepper and cheese and cook about 10 minutes longer or until rice is tender. Makes 8 servings.

### FROSTY SALAD TOSS

- 1 can (29 ounce) cling peach slices
- 1 bunch (about 1 pound) spinach
- 1 head Romaine lettuce
- 2 heads Bibb or butter lettuce
- Frosty Salad Dressing

Drain peach slices, saving syrup. Refrigerate. Wash spinach leaves and remove from stems. Wash lettuce and tear into bite size pieces. Refrigerate until serving time, then toss salad greens and peach slices with Frosty Salad Dressing in chilled bowl. Makes 8 servings.

### FROSTY SALAD DRESSING

- 1/2 pint dairy sour cream
- 1/3 cup blue cheese
- 1 tablespoon crumbled bacon bits
- 4 tablespoons salad oil
- 2 tablespoons lemon juice
- 1/2 cup peach syrup

Combine all ingredients in bowl or jar and mix well. Chill.

### QUICKIE FRUIT COBBLER

- 1 can (30 ounce) fruit cocktail
- 1/2 cup brown sugar, packed
- 1/4 teaspoon salt
- 3/4 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 4 teaspoons cornstarch
- 1/4 cup water
- 2 tablespoons lemon juice
- 12 unbaked biscuits
- Sour cream
- Melted butter
- Whipped cream

Drain fruit cocktail syrup into saucepan. Add brown sugar, salt, cinnamon and nutmeg; bring to boil. Combine cornstarch with water; stir into boiling syrup with lemon juice. Cook, stirring until thickened; add fruit cocktail. Heat through. Cut 12 biscuits from prepared biscuit mix using sour cream in place of milk. Turn fruit cocktail mixture into 9-inch baking pan. Dip biscuits in melted butter and place on top of fruit mixture. Bake in 425 degree F. oven 12 to 15 minutes until biscuits are done. Serve with whipped cream. Makes 6 to 8 servings.