## A quick turkey salad

Warm summer days call for light summer foods. A cool, refreshing salad like Shape-Up Turkey Salad is nutri-tious with an eye on the number of

cools with an eye on the humber calories. Cubes occeded turkey are featured in this tasty salad. Turkey is high in protein and the fall of the cool of

inch pieces
2 cups cooked, cubed 1/4-inch turkey
8 oz. can water chestnuts, sileed 1/4
inches
2 green onions, cut into 1-inch pieces
2 medium tomatoes, each cut into 8

¼ cup low-calorie or regular Italian salad dressing

### Curried pineapple stuffing

# Succulent glazed duckling

Glazed Duckling with Curried Pineapple Stuffing is surprisingly simple to prepare. Hawailan in flavor, it uses foods of flawail for the stuffing. The pineapple-orange glaze is spooned over the duckling during the last half hour of baking. Goalongs might be green beass with water chestnots, tossed saind and hot rolls. The garnish of siliced pineapple and green grapes adds a special touch. A highly nutritious food, duckling is low in saturated fatty acids and is a source of complete protein. It is high in lindele acid, which is an unsaturated fatty acid that helps in ormal growth. Duckling supplies one-third to one-half of the US-recommended daily allowance of niacin, and it also supplies some iron.

GLAZED DUCKLING WITH CURRIED PINEAP-PLE STUFFING 1 frozen duckling, defrosted 1 frozen duching, derrosted ¼ tap, salt 1 can (13 ½ or.) pineapple tidbits 1 cup sliced celery ¼ cup chopped onion 2 tbs). butter or margarine 4 cups (½ -inch) bread cubes ½ cup chopped Macadamia nuts

1 thsp. constarch

Wash, drain and dry duckling. Sprinkle ¼ teaspoon salt evenly over body and neck cavities. Prepare stuffing. Drain pineapple tidblits, save syrup. Saute celery and onion in butter until tender. Add bread cubes, pineapple tidblits, nuts, curry powder, teaspoon grade dorange rind, ¼ teaspoon salt and 2 tablespoons pineapple syrup; mix carefully. Fill neck and body cavities loosely with stuffing mixture. Skewer neck sith to back. Cover opening of body cavity with aluminum foll and tile legs together loosely. Place duckling on rack in reasting pan. Bake in Sol-degree oven for 45 minutes per pound or until drumstick meet is fork tender. While duckling is roasting, prepare glaze. Combine ¼ cup pineapple syrup, corn syrup and cornstarch; beind well. Cook, stirring constantly, until thickened and clear. Stir in remaining 2 teaching several times during last 30 minutes' cooking time.







