

HOT OR COLD

Two Entertaining Ideas

If the idea of slaving for hours over a hot range to prepare a fancy company meal leaves you cold, here's a very handy set of special recipes to have in your entertaining repertoire. Developed by the Presto Pressure Cooking Institute and the Banquet Foods Test Kitchens, these recipes provide convenience-plus for the hostess whose time and energy are at a premium. You only have to cook once to get your choice of two complete meals! One is perfect for a formal dinner party. The other creates a classic buffet supper that you can make the night before and serve cold.

Best of all, everything you need for this versatile two-way menu can be cooked up in less than an hour by capitalizing on the convenience of pressure cooking. Unlike other appliances, the pressure cooker uses super-heated steam, so foods cook 3 to 10 times faster than with ordinary cooking methods. Plus, as these recipes illustrate, you can use the handy pressure cooker rack to cook several foods at the same time without any intermingling of flavors.

The convenience of these recipes multiplies even more by using frozen prepared foods to create some deliciously different new sauces, side dishes and desserts. Made from top quality ingredients, frozen prepared foods are excellent and innovative additions to your cooking routine. They help you prepare more exciting eating fare in a lot less time without sacrificing anything but elbow grease!

Served hot or cold or both, these exceptional recipes are sure to please everyone—including the cook who's always looking for hot new menu ideas that are really cool.

HOT
SHRIMP STUFFED STEAK ROLL
CREAMY SAUCE
RICE
JULIENNE VEGETABLES
APPLE PIE WITH WARM PLUM SAUCE
 (Serves 4-6)

SERVING DIRECTIONS

Bake fruit pie according to directions. Prepare Shrimp Stuffed Steak Roll, Julienne Vegetables and Plum Sauce in pressure cooker according to recipe directions. Place steak roll on serving platter and keep warm. Prepare Creamy Sauce from remaining liquid in pressure cooker. Serve sauce over or with sliced meat. Arrange vegetables and rice on platter with meat. Serve Plum Sauce warm over apple pie.

COLD
COLD SHRIMP STUFFED STEAK ROLL
JELLIED RICE MOLD
VEGETABLES VINAIGRETTE
COCONUT OR BANANA CREAM PIE
WITH PLUM SAUCE
 (Serves 4-6)

SERVING DIRECTIONS

Prepare Shrimp Stuffed Steak Roll, Julienne Vegetables and Plum Sauce in pressure cooker according to recipe directions. Cool Steak Roll, wrap and refrigerate. Meanwhile, prepare Creamy Sauce from remaining liquid in pressure cooker. Make Jellied Rice Mold from sauce; chill. Follow recipe directions for making Vegetables Vinaigrette. At serving time, arrange cold Steak Roll slices, Molds and Vegetables Vinaigrette on large serving platter. Serve Plum Sauce at room temperature over thawed cream pie.

Shrimp Stuffed Steak Roll

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| 1 (1-1/2 pound) flank steak or | 1/2 teaspoon basil |
| (1-1/2 pound) top round steak about 1/2-inch thick | 3 Romaine leaves, spine removed or 8-10 spinach or sorrel leaves |
| 2 tablespoons lemon juice | 1 teaspoon oil |
| 2 tablespoons salad oil | 1 cup water |
| salt and pepper | 1/2 cup red wine |
| 1 (7-ounce) can tiny shrimp, drained | 2 packages (5-ounce each) frozen prepared Chicken A la King or Cream Chipped Beef |
| 1/4 cup fresh bread crumbs | Prepare 1 cup instant rice according to package directions |
| 1 small clove garlic, minced | |
| 1 tablespoon minced green onion | |
| 1/4 teaspoon Tabasco | |

Butterfly the flank steak, pounding lightly to even thickness. Make marinade by combining lemon juice and 2 tablespoons oil; brush half of marinade over steak. Sprinkle steak with salt and pepper. Let stand at room temperature while preparing stuffing. Combine shrimp with bread crumbs, garlic, onion, Tabasco, remaining marinade and basil. Soften Romaine under hot tap water; pat dry. Cover steak with Romaine. Spread shrimp over Romaine. Roll and tie securely. Prepare vegetable packet and Plum Sauce;



Jellied Rice Mold

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| 1-3/4 cup Creamy Sauce | 2 tablespoons cider vinegar |
| 1 envelope unflavored gelatin | 1 cup cooked rice |
| | 1/2 cup sour cream |

Keep Creamy Sauce made for meat hot. Soften gelatin in vinegar; add to hot sauce, stirring to dissolve. Add cooked rice and sour cream. Spoon into decorative individual molds as shown or a 3-cup mold. Chill until firm. Unmold to serve. Arrange mold on serving platter with cold sliced steak roll and vegetables vinaigrette.

Vegetables Packet

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| 2 cups assorted fresh vegetables, cut in julienne | 1 tablespoon butter |
| strips (green beans, carrots, turnips, celery, green pepper, etc.) | aluminum foil |

Wrap vegetables and butter securely in aluminum foil. Cook with meat as directed.

Vegetables Vinaigrette for Cold Meal

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| 1/3 cup olive oil | 1/4 teaspoon dry mustard |
| 4 teaspoons vinegar | 1/4 teaspoon salt |
| | pepper |

Put cooked vegetables in a bowl or plastic container. Combine remaining ingredients and pour over vegetables. Cover and chill for several hours or overnight. Arrange vegetables with slices of cold steak roll and rice molds on serving platter.

Plum Sauce

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| 4 red plums, cut into sixths, or elghths, seeds removed | 1 20-ounce ready-to-bake frozen apple pie, baked or |
| 4-1/3 cup packed brown sugar | 14-oz. ready-to-serve frozen coconut or banana cream pie |
| 1 tablespoon orange liqueur | |

Place fruit, sugar and liqueur in a 16-ounce baker that will fit in pressure cooker. Wrap securely in aluminum foil. Cook as directed. Serve warm over apple pie or at room temperature over thawed cream pie.

Steamed Rice

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| 1 cup regular milled long grain white rice | 1 cup water |
| 1-1/2 cups water | |

Combine rice and 1-1/2 cups water in metal bowl. (Use a 5-cup capacity bowl, 3-inches high or less, which will fit loosely into a pressure cooker.) Place 1 cup water, cooking rack, and bowl in pressure cooker. Close cover securely. Place pressure regulator on unit pipe. Cook 5 minutes at 15 pounds pressure. Let pressure drop of its own accord. DO NOT ATTEMPT TO REMOVE COVER UNTIL PRESSURE IS COMPLETELY REDUCED. Open pressure cooker and allow rice to steam uncovered 5 minutes.

Yield: 3 cups cooked rice.