

MARY WISE Menu Planners AND SHOPPING SUGGESTIONS



HERE ARE THREE DIFFERENT ideas to add interest to the holiday bird, lamb or pork entree. Made from a ready-mix cornbread stuffing, they are welcome side-dish casseroles at any time.

Festive Chicken Is Easy

All through the holiday season, chicken turns up at dinner parties. For chicken is a convivial bird, and when there's fun afoot a chicken on the table adds a festive note to the occasion. Because the meat of chicken is so delicate, the bird lends itself to a wide variety of wonderful dishes. It can be roasted, baked, sauteed, simmered, broiled—in fact, prepared by any basic cookery method.

Chicken Amandine with Rice Ring is not difficult to make and looks handsome, too—the rice ring may be garnished with a ribbon of chopped parsley and pimento cutouts for color. This recipe is designed for "company," and yields 12 servings.

CHICKEN AMANDINE WITH RICE RING

3 cups chicken stock (reserved from Simmered Chicken*)
 3 cups light cream
 1/2 cup butter or margarine
 1 1/2 lbs. mushrooms, sliced
 1/2 cup flour
 1 1/2 tsp. salt
 1/4 tsp. Tabasco
 6 cups diced cooked chicken (see directions



SERVE CHICKEN AT THE PARTY—in an elegant Chicken Amandine with Rice Ring. The dish is not difficult to make and it adds a gourmet touch to the dinner. Serve with a tossed salad.

for Simmered Chicken)
 1/2 cup toasted slivered almonds

Combine chicken stock and cream; reserve. Melt butter over low heat. Add mushrooms and cook, stirring occasionally, 10 minutes. Add flour; stir to a paste. Add chicken stock mixture. Cook, stirring constantly, until mixture thickens and comes to a boil. Stir in salt, Tabasco, chicken;

heat to serving temperature. Turn into Rice Ring**; sprinkle almonds on top. Yield: 12 servings.

****SIMMERED CHICKEN**
 3 broiler-fryer chickens (2 1/2 lbs. each), whole or cut in pieces
 4 cups water
 3 small onions
 6 celery tops
 3 bay leaves
 2 tsp. monosodium glutamate
 2 tsp. salt

Put chicken in large kettle with tight-fitting lid. Add water and remaining ingredients; cover. Bring to a boil; reduce heat and simmer 40 minutes. Remove from heat; strain stock and reserve.

Remove meat from bones in as large pieces as possible.
****RICE RING**
 Press 12 cups cooked rice in 12-cup ring mold. Turn out on large platter.

Orange, Honey Add New Flavor

If you've never prepared carrots with an orange and honey sauce, then you are in for a treat when you try this recipe:

ORANGE HONEY CARROTS

1 bunch carrots
 Salt
 1/4 cup melted butter or margarine
 1/4 cup honey
 1 tbs. grated orange peel

Wash and scrape carrots; cook, covered, in one inch of boiling, salted water until crisp-tender, about 15 to 20 minutes. Drain. Blend melted butter, honey and orange peel. Pour over cooked carrots and place over low heat until carrots are thoroughly glazed. Makes 4 servings.

GREEN BEAN SAUCE

Heat 1/4 of butter or margarine until melted, then blend in a tablespoon EACH of instant minced onion and lemon juice and 1/4 cup ripe olive wedges or rings. Pour over hot, well-drained green beans.



Dressings Can Add A Piquant Dinner Touch

Whether you are planning to serve beef, pork, lamb or poultry for your holiday dinners, you'll find a fruit or vegetable dressing side dish will add interest and flavor to your entree.

One ready-to-use stuffing (Mrs. Cubbison's) is an all purpose dressing, melba toasted and seasoned to bring out the flavors of fruits or vegetables. Melba

toasting allows the bread to absorb just the right amount of liquid for a fluffy, moist dressing.

LEMON PRUNE STUFFIN' MOLD

2 6 1/2-oz. bags Mrs. Cubbison's Corn Bread "Stuffin'"
 1/2 cup pitted prunes, chopped
 1 whole lemon, ground
 1 1/2 cups whole cranberries, ground
 1 cup butter, melted
 1 cup water

Combine corn bread stuffing with prunes, lemon and cranberries. Blend in melted butter. Add water and toss thoroughly but lightly. Fill a greased 1 1/2-quart salad mold with dressing mixture. Cover with foil and bake at 325 degrees 45 minutes. Unmold and garnish. Serves 8 to 10.

INDIVIDUAL CHEESE APPLE MOLDS

1 6 1/2-oz. bag Mrs. Cubbison's Corn Bread "Stuffin'"
 1 cup grated sharp processed cheese.
 1 medium apple, coarsely chopped
 1/2 cup butter
 1/4 cup apple cider

Combine cheese and apple with corn bread stuffing in a large bowl. Blend in butter. Add cider and toss thoroughly, but lightly. Fill 6 to 8 greased individual salad molds with dressing mixture. Cover with foil and bake at 325 degrees 30 to 35 minutes. Unmold on apple slice and garnish with parsley or mint.

MINTED PINEAPPLE STUFFING

1 6 1/2-oz. bag Mrs. Cubbison's Corn Bread "Stuffin'"

1/4 cup chopped fresh mint
 1/4 cup brown sugar
 1 cup crushed pineapple, drained
 1/2 cup butter, melted
 1/4 cup pineapple juice

Combine corn bread stuffing with mint, brown sugar and pineapple. Blend in melted butter. Add pineapple juice and toss thoroughly but lightly. Spoon into greased 1 1/2-quart covered casserole. Bake at 325 degrees 40 to 45 minutes. Garnish with a pineapple twist and a sprig of mint.

Popcorn Brittle Always Favorite With Children

For impromptu snacking, here's a goody which children love, a variation on familiar popcorn balls.

POPCORN BRITTLE

1 1/2 cups sugar
 1/4 cup light corn syrup
 1/2 cup water
 1/4 tsp. salt
 1 tbs. light molasses
 1/2 cup butter
 2 cups mixed unsalted whole nut meats
 3 cups salted freshly popped Jolly Time popcorn

Combine sugar, syrup, water and salt in a saucepan, stirring well until sugar is completely blended. Cook rapidly to 260 degrees (a small amount of syrup in cold water forms a hard ball); add molasses and butter. Cook slowly to 280 degrees (soft crack test).

Pour immediately over nuts and popcorn; mix lightly until nuts and popcorn are thoroughly coated. Pour out onto a lightly buttered sheet cake pan and spread out with two forks. When cold, break into pieces.

(To store, keep in an airtight container).



more meat



more flavors

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