

SPRING ARTICHOKE

From Long Ago and Far Away

Home cooking takes on fresh excitement when you serve elegant artichokes, the vegetable frequently associated with gourmet dining.

Artichokes may seem like a new vegetable but they are one of the oldest foods known to man, having been cultivated as a food around the Mediterranean thousands of years ago.

Today they have become popular with homemakers in

Cover and boil gently 35 to 45 minutes or until stems can be pierced easily with fork (add a little more boiling water if necessary). Cut off stems. Turn artichokes upside down to drain.

ANCHOVY DIP

- 4 artichokes
- 3 oz. cream cheese, softened
- 1 can (2 oz.) flat anchovies, drained and chopped
- 2 tbs. lemon juice
- 2 tbs. mayonnaise
- 1 tsp. dehydrated minced onion

Cook artichokes, as directed above. Combine remaining ingredients, mixing well. Fill center of artichokes with dip.

GOLDEN CHICKEN DIP

- 8 artichokes
- 1 can (10 1/2 oz.) condensed cream of chicken soup
- 1 tbs. capers
- 1/4 tsp. turmeric
- 1/2 tsp. onion powder
- 1/2 cup dairy sour cream

Prepare artichokes as directed above. Combine condensed soup, capers, turmeric and onion powder;



this country who have discovered their exceptional appeal to their families. Spring artichokes are more perfect than ever; full-bodied, rich green in color and of nutlike flavor. Wash artichokes and stand upright in deep saucepan large enough to hold snugly. Add 1-inch boiling water and 1/2 teaspoon salt for each artichoke.



SEASONED anchovy dip is delectable accompaniment to delicate nutlike flavor of fresh artichokes. Served as an appetizer, this vegetable sets a party atmosphere.



Fresh frozen orange juice concentrate adds good flavor to sugar cookies for the children's after-school refreshment.

SUGAR COOKIES

- 1 cup butter
- 1/2 cup sugar
- 1 egg plus 1 egg yolk
- 1 tbs. frozen orange juice concentrate, thawed, undiluted
- 2 1/2 cups sifted flour
- 1/2 tsp. baking powder
- Chopped nuts
- Candied fruits

Cream butter; add sugar gradually, blending thoroughly after each addition. Beat in egg yolks and orange juice concentrate. Sift in flour and baking powder; beat until smooth.

Put dough into three empty 6 ounce concentrate cans from which both ends have been removed. Chill thoroughly. Push dough out of can with slightly smaller bottle.

Slice 1/4 inch thick. Brush with beaten egg white and top with chopped nuts or decorate with candied fruits; Bake one inch apart on ungreased cookie sheets in 350 degree oven for 12 to 15 minutes. Makes 5 dozen cookies.



HOSPITALITY TRAY FEATURES PEARS

For a trio of snacks that harmonize in flavor, choose a Pear Tray with cheese and crackers. Pear wedges offer variety with nippy cheese balls which have been rolled in snipped parsley or paprika. To make cheese balls, combine one cup finely grated sharp Cheddar cheese, three ounces cream cheese, two tablespoons sherry wine with 1/2 teaspoon onion salt. Shape into walnut-sized balls. Roll half of them in finely snipped parsley and the remaining in paprika mixed with finely crushed prepared cereal. Serve with juicy pear wedges which have been chilled and assorted crackers.



Thrifty Tip Suggests Lamb Chops

When buying lamb chops, budget-wise homemakers might take note of this thrifty tip.

Shoulder cut arm or blade chops are usually priced below the more frequently purchased loin chops.

Shoulder chops can be recognized by the round arm bone in arm chops or a long, narrow blade bone in blade chops. They have the same fine flavor when prepared with broiling or braising.

PINEAPPLE LAMB CHOPS

- 4 lamb shoulder chops, cut 3/4 to 1 inch thick
- 2 tbs. shortening
- 1 tsp. salt
- 1/2 tsp. pepper
- 1 can (8-oz.) sliced pineapple
- 12 whole cloves
- 2 tsp. vinegar
- 3 tbs. frozen concentrated orange juice
- 1 stick cinnamon
- Water
- 1 tbs. flour

Brown chops on both sides in shortening. Pour off excess fat. Season meat with salt and pepper. Drain pineapple slices, reserving liquid.

Stick each slice with 3 whole cloves. Combine pineapple juice, vinegar and orange juice and pour over meat. Add cinnamon stick and top each chop with pineapple slice.

Cover tightly and cook slowly 45 minutes to 1 hour or until meat is tender. Discard cinnamon stick. Remove chops with pineapple slices to hot platter.

Add enough water to cooking liquid to make 1 cup. Thicken with flour for gravy. Serve with chops.

Dessert Sandwich Is Gourmet Treat

One of the most popular breakfast dishes is French toast.

Everyone is also familiar with hearty French toast sandwiches for luncheon or supper. But a French sandwich as a dessert is something new, and a real gourmet treat.

You'll enjoy the unusual flavor combination of chocolate and orange with cinnamon used in this recipe.

FRENCH SANDWICH DESSERT

- 6 slices day old Wonder Soft Whirled Bread
- 1/2 cup milk
- 1 egg
- 1 tsp. sugar
- 1/2 orange rind, grated
- Pinch salt
- 3 tbs. semi-sweet chocolate morsels
- 3 tbs. cinnamon sugar mixture

Remove crusts from slices of Wonder Soft

Whirled Bread. Combine and beat well the egg, milk, sugar, orange juice, rind and salt.

Place three slices of bread on breadboard and sprinkle each slice with 1 tablespoon of the egg mixture and 1 tablespoon semi-sweet chocolate morsels.

Top each slice with second slice of bread. Dip sandwiches in remaining egg mixture, being sure both sides are covered but not soaked.

Saute very slowly in butter until golden brown on both sides. Sprinkle with cinnamon sugar mixture. Cut into triangles and serve immediately. Serves 3 to 4.

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