

Fall Buffet

by Susan Lowe



CURRY WITH CHUTNEY PEACHES

Autumn marks the renewal of social life in the community and the beginning of parties and gala affairs. Often entertainment takes the form of a fall buffet. It may be an opening meeting of a club or organization which has been inactive through hot summer months, or it may be a party given just for one's close friends. It may be a one o'clock luncheon or a buffet supper but in any event a buffet proves a gay and colorful way to entertain.

CURRY:

- ¼ cup salad oil
- 1 pound beef rump, cut in 1-inch cubes
- 2 tablespoons flour
- 1 (10½-ounce) can condensed consommé
- 1 cup water
- 4 tablespoons instant minced onion or, 1 cup chopped raw onion
- ½ teaspoon garlic powder or, 4 cloves garlic, chopped
- ½ cup tomato paste
- 1 teaspoon salt
- 1½ tablespoons curry powder
- Steamed rice

CHUTNEY PEACHES:

- 1 cup wine vinegar
- 1½ cups brown sugar (packed)
- 1 lime, sliced
- 1 tablespoon instant minced onion or, ¼ cup finely-chopped raw onion
- ¼ teaspoon garlic powder or, 2 cloves garlic, finely-chopped
- 1 tablespoon chopped crystallized ginger
- ½ teaspoon salt
- 1 (1 lb. 13 oz.) can cling peach halves

Curry: Heat oil in a heavy skillet; add meat and brown it well. Stir in flour. Add consommé, water, instant minced onion, garlic, tomato paste and salt. Cover and simmer until meat is tender—about 45 minutes. Add curry powder and cook uncovered 10 minutes longer. Serve over fluffy rice.

Chutney Peaches: Mix all ingredients except peaches in saucepan. Heat to boiling and simmer uncovered for 5 minutes. Pour hot syrup over drained peach halves. Cool, cover, and refrigerate several hours or overnight. Serve with curry, roast pork, or ham. Save remaining spicy syrup to baste chicken, ham, meat loaves, etc. Or, re-heat and pour over drained peaches from another (1 lb. 13 oz.) can cling peach halves. Makes 4 servings.



PARTY CHICKEN

- 36 crackers, finely rolled (about 2 cups crumbs)
- 2 cups pared, diced cooking apples
- ¾ cup golden raisins
- ½ cup minced onion
- ½ teaspoon cinnamon
- ¼ cup sugar
- ¼ cup butter, melted
- 8 small chicken breasts or 4 large ones split and ready to cook

Combine all ingredients, except chicken breasts, and mix well. Spread stuffing on bottom of baking dish. Brush chicken breasts with butter and sprinkle with 1 teaspoon salt and ¼ teaspoon pepper. Lay over stuffing. Bake in moderately hot oven (375° F.) 1 hour.

GREEN BEANS - ALMOND CASSEROLE: Dump 2 packages unthawed frozen green beans, ½ cup blanched almonds, 2 cups mushroom caps, ¼ cup butter and salt and pepper to taste in covered baking dish. Bake in oven with chicken. Serve with grilled tomatoes.



SMORGASBORD MEATBALLS IN SOUR CREAM

- | | |
|---|------------------------------------|
| 4 tablespoons butter | 2 teaspoons brown sugar |
| ½ cup finely chopped onion | ½ teaspoon allspice |
| 1 egg, lightly beaten | ¼ teaspoon nutmeg |
| ½ cup milk | 2 teaspoons anchovy paste |
| 18 wafers, finely rolled (about 1 cup crumbs) | 1 lb. ground beef (chuck or round) |
| 1¼ teaspoon salt | ¼ lb. pork shoulder, ground |

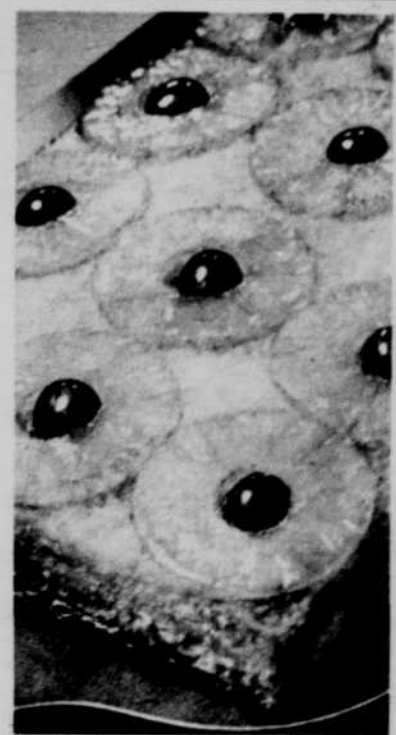
Saute onions in 2 tablespoons butter. Meanwhile, combine other ingredients, except remaining butter. Add onion and mix thoroughly. Roll into bite-size balls (makes 2 dozen). Refrigerate. Just before serving, fry in remaining butter until browned on all sides. Serve hot from chafing dish.

SOUR CREAM DIP: Stir 2 tablespoons flour into pan drippings. Heat until smooth. While stirring constantly, add ½ cup water, ½ cup commercial sour cream, pinch of salt and a teaspoon anchovy paste. Spoon over meatballs, or serve in warm container and let guests dip their own meatballs.

PINEAPPLE UPSIDE-DOWN CAKE

- ¼ cup softened margarine
- ¼ cup light brown sugar
- ½ cup Karo Red or Blue Label Syrup
- 12 slices well-drained pineapple
- 1 pkg. white or yellow cake mix

Glazes Perfectly—Never Gets Sugary! Preheat oven to temperature directed on cake mix package. Blend margarine, sugar, Karo in 13x9x2 in. pan; arrange pineapple on mixture. Heat in oven 15 min. Meanwhile, mix cake batter as directed on package. Remove pan from oven, pour batter carefully over fruit. Bake 45 to 55 min. or until cake is done. Remove from oven; invert onto rack. Let stand 1 min.; remove pan. Delicious cold or served hot with whipped cream.



KARO® SYRUP makes it with the Wholesome Kind of Sweetness that comes from Corn!

In cooking and as a pour-on—no other brand has more uses than Karo—America's favorite syrup! Get rich, dark Blue Label, crystal-clear Red Label and maple-y flavored Green Label Karo Syrups. In pints, quarts, also 5 and 10 lb. cans.

