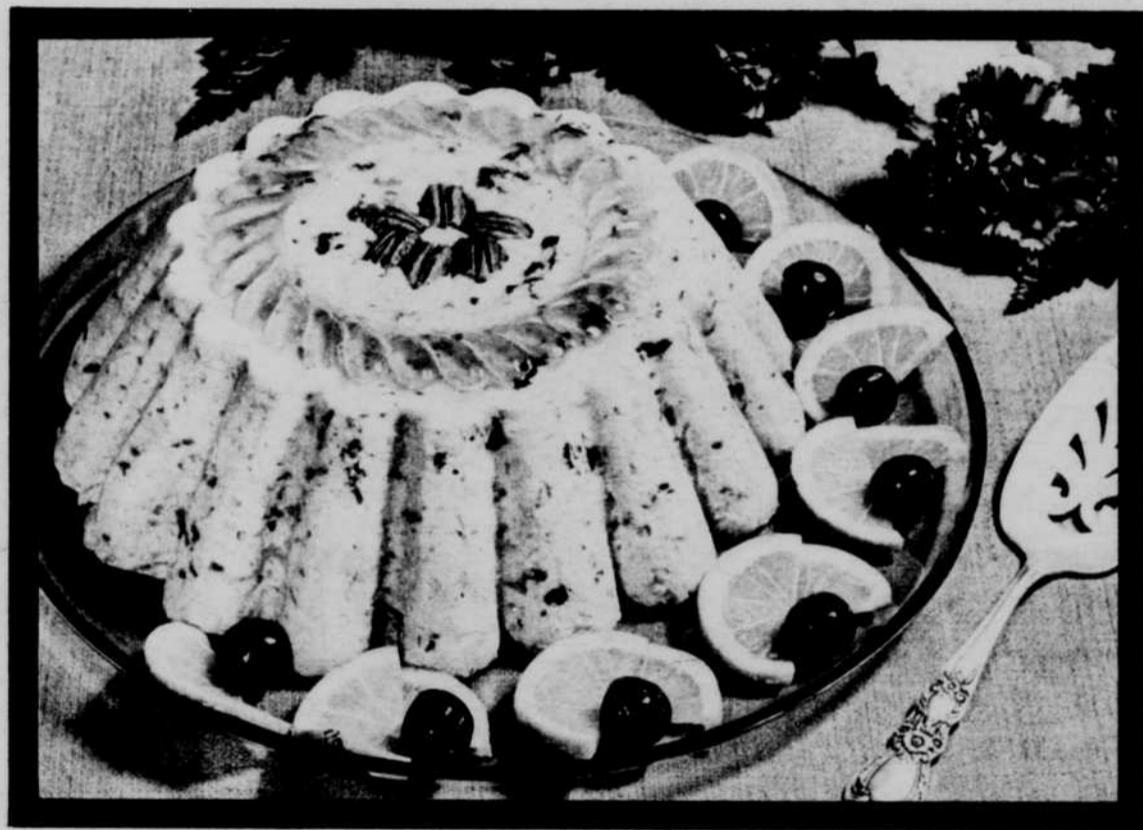


### HAM WHAT AM WITH CRANBERRY-MANDARIN SAUCE

Place ham on rack in shallow baking pan. Loosely cover top surface of ham with piece of aluminum foil. Heat in 325° F. oven for time indicated on can.

To make sauce: Mix  $\frac{1}{2}$  cup brown sugar, 1 $\frac{1}{2}$  tablespoons cornstarch,  $\frac{1}{8}$  teaspoon cinnamon and  $\frac{1}{8}$  teaspoon cloves in sauce pan. Gradually stir in 1 cup cranberry juice cocktail and 1 tablespoon orange juice concentrate. Cook over medium heat until fairly thick, about 5 minutes. Add  $\frac{1}{2}$  cup mandarin oranges. Serve hot over ham. Makes 1 $\frac{1}{2}$  cups sauce.



### APRICOT DELIGHT

- |  |                                 |
|--|---------------------------------|
| 2 cups (1 pound 1 ounce can) apricot halves  | $\frac{3}{4}$ cup boiling water |
| 8 to 10 cooked prunes                        | 1 cup undiluted evaporated milk |
| 1 package (3 ounces) orange flavored gelatin | 2 tablespoons lemon juice       |
|  | $\frac{1}{4}$ cup chopped nuts  |

Drain the prunes and apricots thoroughly. Cut in pieces. Place gelatin in mixing bowl. Add boiling water. Stir until dissolved. Chill until syrupy. Chill evaporated milk in refrigerator tray until soft ice crystals form around edges of tray (15 to 20 minutes). Whip until stiff (about 2 minutes). Add lemon juice. Whip very stiff (2 minutes longer). Stir apricots, prunes and nuts into chilled gelatin. Fold whipped evaporated milk into gelatin-fruit mixture. Spoon into a 2-qt. mold. Chill until firm (about 2 hours). Unmold by dipping in hot water for a few seconds. Serves 8 to 10.

### SWEDISH PANCAKES

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|---|-------------------------|
| $\frac{1}{4}$ cup ( $\frac{1}{2}$ stick) butter | 1 cup light cream       |
| 3 eggs  | $\frac{1}{4}$ cup flour |
| $\frac{1}{4}$ cup sugar                         |                         |

Melt butter, let cool slightly. Beat eggs and sugar until fluffy. Add cream and flour alternately, beating thoroughly after each addition. Beat in butter. Drop teaspoons of batter on lightly buttered hot griddle. Move spoon in circular motion on poured batter to make a 2 $\frac{3}{4}$ -inch pancake. Cook until pancakes look dry and can be turned easily. Turn and brown other side. Place pancakes in stacks of eight on squares of aluminum foil about the size of small dessert plates. Cover each stack with second square of foil. Keep in refrigerator about 1 hour before serving. Pancakes can be prepared several days in advance, if desired.

To serve, place pancake stacks with foil on a baking sheet and bake in a preheated hot oven, 400 degrees, for 10 minutes. Flip pancakes from foil onto serving plates. Top with lingonberries or other fruit dessert sauce.



### STUFFED CABBAGE

- |   |                                    |
|---|------------------------------------|
| 12 to 14 large cabbage leaves                 | $\frac{1}{2}$ teaspoon dry mustard |
| 2 pounds ground beef                          | $\frac{1}{4}$ teaspoon pepper      |
| 15 wafers, finely rolled (about 1 cup crumbs) | $\frac{1}{2}$ teaspoon basil       |
| 1 cup chopped onion                           | 2 eggs, well beaten                |
|   | 1 teaspoon salt                    |
|   | $\frac{1}{2}$ teaspoon garlic salt |

Soak cabbage leaves in boiling water for about 2 minutes. Drain. Combine remaining ingredients and mix well. Spoon about 4 tablespoons of mixture into center of each leaf. Fold over envelope style. Secure with toothpicks, if necessary. Place in shallow baking dish. Pour sauce over cabbage rolls and bake in moderate oven (325° F.) 45 minutes. Serve from chafing dish. Serves 8.

SAUCE: Combine 2 8-ounce cans tomato sauce,  $\frac{1}{2}$  cup chili sauce, and 1 tbsp. horseradish. Heat.