

Add a touch of newness!

Take the traditional meal of meat and potatoes, all the trimmings—add the important differences in these recipes. Surprise! Everything from meat to potatoes to trim has a new imaginative taste. Try one or all your next big dinner!

JUICY GLAZED HAM

Select whole, smoked ham. Wrap in aluminum foil, using double folds to completely seal edges. Bake in 400° oven for 30-35 minutes per pound. If you use a meat thermometer, insert it through the foil wrapping. Ham is done when temperature reads 160°.

About one half-hour before baking time is completed, remove ham from oven. Open foil and press down around meat. With knife, make diagonal cuts 1/8-inch deep and about 1/4-inches apart, across entire fat surface of meat. Stud with cloves. Spread with one of the glazes; return to oven; bake 30 minutes longer, until ham is done and glaze is brown. If desired, glaze may be applied about every 10 minutes during rest of baking time, but don't baste ham with glaze and drippings; it dulls luster of glaze.

Garnish with "tulips" made of cut hard-boiled egg white and pimiento.

Honey-Orange Glaze: Mix 1/2 cup honey with 1 cup brown sugar and 1/2 cup orange juice.

Marmalade Glaze: Mix 1 cup honey with 1/2 cup orange marmalade and dash of Tabasco.

Apricot-Pineapple Glaze: Combine 1 cup brown sugar, 1/2 cup canned apricot nectar, 1/2 cup pineapple juice; cook until thickened.

Cranberry Glaze: Mix 1/2 cup light corn syrup with 1 cup canned cranberry sauce.

SAVORY BAKED POTATO TOPPINGS

Allow one big white potato per serving. Scrub, and oil with bacon drippings or salad oil, if you like a soft crust. Bake 1 hour at 400°. (Prick potatoes with fork to avoid oven explosions.)

Butter Toppings: Melted butter with onions, parsley or chives chopped into it.

Sauce Toppings: Hollandaise or cream sauce, mixed with crumbled bacon, cubed cheese. Cheese sauce, from a can of cheese soup, all by itself.

Sour Cream Toppings: Coolly mixed ahead with chives, chopped onion or crumbled bacon.

SPRING GREEN BEANS

2 slices bacon or salt pork, diced
2 teaspoons sugar
1 family-size can cut green beans

Fry bacon or salt pork until crisp. Drain all but a few tablespoons fat off. Add green beans after removing a few tablespoons liquid from can. Add sugar, stirring as beans heat. Serve topped with pat of butter, salt and pepper.

HERB 'N SPICE BUNS

2 1/2 cups sifted all purpose flour
2 tablespoons sugar
3/4 teaspoon salt
3/4 teaspoon powdered or crumbled leaf sage
1 1/2 teaspoons caraway seed
1/4 teaspoon nutmeg
3/4 cup scalded milk
2 tablespoons soft shortening
1 egg, room temperature
1 pkg. dry yeast (or compressed yeast)
1/4 cup warm water, 110°-115°, for dry yeast, lukewarm water for compressed

Measure first six ingredients together and blend. Scald the milk. Pour into a bowl with the shortening. Cool to lukewarm; stir in egg. Pour yeast on warm water. Let stand a few minutes. Stir; add to milk mixture with half the dry ingredients. Beat until smooth, about 50 strokes. Add remaining ingredients and beat again, 50 more strokes. Scrape batter from sides of bowl. Cover; let rise in warm place about 30 minutes, or until doubled.

Meanwhile, grease 12 large or 18 medium-sized muffin cups.

Stir down raised batter. Spoon into muffin cups, filling half full. Let rise again until batter reaches tops of cups, 20-30 minutes. Preheat oven to 400°. Bake rolls 15-20 minutes until golden brown. Cool on rack.

TOMATOES BASIL

3 medium-size fresh whole tomatoes
1/4 cup salad oil
1/4 cup vinegar
1 teaspoon sugar
Salt, pepper to taste
1 tablespoon basil

In jar, mix salad oil, vinegar, sugar, salt, pepper and basil. Shake well to mix. Dip tomatoes in boiling water, peel and slice onto serving plate. Shake dressing and sprinkle over tomatoes. Cover and chill until serving time.

PINEAPPLE MINT SUPREME

Winner, 13th Grand National Bake-Off by Mrs. Norma Schmelzer, Detroit, Michigan

1 cup all purpose flour
1/2 cup California walnuts, chopped
1/4 cup firmly packed brown sugar
1/2 cup butter

PINEAPPLE-MINT FILLING:

1 can (1 lb. 4 oz.) crushed pineapple
1 pkg. (3 oz.) lime-flavored gelatin
1 cup (8-oz. pkg.) cream cheese
1 cup sugar
2/3 cup evaporated milk
1 tablespoon lemon juice
1/8 teaspoon peppermint extract

Combine flour, walnuts and brown sugar in mixing bowl. Cut in butter until particles are fine. Press into bottom of greased 12x8x2-inch baking dish. Bake at 400° for 12 to 15 minutes, until golden brown. Cool.

Pineapple-Mint Filling

Drain pineapple juice into saucepan (reserve pineapple). Bring juice to boiling point. Remove from heat. Dissolve gelatin in hot juice. Stir in pineapple. Cream cheese with sugar. Blend in gelatin mixture. Chill until thick but not set.

Beat evaporated milk, well chilled, in small bowl until soft mounds form. Add lemon juice and peppermint extract; beat until thick. Fold into pineapple-cheese mixture. Spoon over baked crust. Refrigerate while preparing Glaze. Spoon Glaze over filling. Spread carefully. Chill at least 4 hours or overnight.

Chocolate-Mint Glaze

Melt 1/2 cup semi-sweet chocolate morsels with 1/2 cup evaporated milk over low heat. Stir in 1 tablespoon soft butter and 1/4 teaspoon peppermint extract. If necessary, thin with a few drops milk.

This recipe serves 12.



Try one of four new glazes to brighten ham dinner; bake fragrant (sage, caraway, nutmeg!) Herb 'n Spice Buns for a new dinner roll.

Dessert! Walnut-rich shortbread holds a layer of refreshing pineapple-mint—under another layer of smooth chocolate-mint glaze!

