



LUNCHEON DISH for the ladies can be light and airy soufflé salad. This one is made with a new mayonnaise flavor pourable dressing, homogenized for even flavor distribution.

## Soufflé Salad Ideal Ladies' Luncheon Dish

The next time you're planning to entertain friends for lunch, make a Strawberry Soufflé Salad and serve it with an assortment of finger sandwiches.

The salad here is made with a new mayonnaise flavor pourable dressing, one of a line of homogenized dressings being introduced in this area.

The new dressings are all homogenized to cling to greens and consequently to distribute the flavor evenly.

Although there are homogenized dressings on the market, this is the first complete line of homogenized dressings. The dressings are Mayonnaise Flavor, Cheddar Bleu, Old Homestead (a garlic French), Italian and French.

### STRAWBERRY SOUFFLE SALAD

- 2 pkg. (10-oz. each) frozen sliced strawberries, thawed
- 2 cups boiling water
- 2 pkgs. (3 oz. each) strawberry flavored gelatin
- 1/2 cup dry sauterne or Rhine wine
- 1 cup Best Foods mayonnaise flavor pourable dressing
- 1/4 tsp. salt
- 1 cup diced canned pineapple, drained
- 1 cup chopped pecans
- 1 recipe Creamy Cheese Garnish\*
- Iceberg lettuce

Prepare collar of double thickness waxed paper, about 3 inches high, to fit around rim of 1 1/2 quart soufflé dish. Tightly fasten around dish with string, extending collar 1 1/2 inches above rim.

Drain strawberries; reserve berries and 1/2 cup juice. Pour boiling water over gelatin in bowl; stir until gelatin is completely dissolved.

Add reserved 1/2 cup strawberry juice, wine, mayonnaise

and pourable dressing and salt. Blend with rotary beater. Pour into metal loaf pan. Chill in freezing unit until firm about 1 inch from edge of pan but still soft in center, about 20 to 25 minutes.

Turn mixture into bowl and whip with rotary beater until fluffy and thick. Fold in drained berries, pineapple and nuts.

Pour into prepared soufflé dish. Chill in refrigerator (not freezing unit) until firm, about 1 hour.

Remove collar when ready to serve. Decorate top of soufflé with Creamy Cheese Garnish pressed through decorating tube or dropped from spoon.

Serve on crisp western iceberg lettuce cups. Makes 8 to 12 servings.

\*Creamy Cheese Garnish Blend 1 to 2 tbs. mayonnaise flavor pourable dressing into 1 (3 oz.) package cream cheese to make consistency thin enough to press through decorating tube or drop from spoon. Makes 1/2 cup.

### HONEY CAKE LOGS

Pound cake is a pantry pal. From it you can create unique desserts in less time than the telling.

Fashion 12-14 Coconut-Honey Cake Logs from a (10-12 ounce) cake. Cut across top, squaring it off.

Trim crusts and cut into 1-inch slices. Next, cut each slice lengthwise.

Cream together 1/4 cup each of soft butter and honey. Spreading 3 sides of each log is easy if you insert a thin skewer into it as you go.

Roll in flaked coconut and slide log off skewer onto a serving plate. Refrigerate until served.

## AMONG MY SOUVENIRS

Last month we published our favorite recipe for Molasses Cake and omitted an ingredient. The corrected recipe follows.

### MOLASSES CAKE

- 1 cup molasses
- 3/4 cup sugar
- 1 cup warm water
- 3/4 cup shortening (half butter and half margarine or half butter and half shortening) melted
- 2 eggs
- 2 cups flour
- 1 heaping tsp. soda
- 1 tsp. each cinnamon, nutmeg and allspice

Combine molasses, sugar and eggs; mix well. Add spices to sifted flour.

Dissolve soda in warm water. Alternate the dry ingredients and soda water in adding to molasses mixture.

Add melted shortening. This will be a runny consistency. Pour into two eight or nine inch layer cake pans.

Bake at 350 degrees for 25 to 30 minutes or until it tests done. Serve warm with sprinkling of powdered sugar.

## Spit Barbecue Turkey Stars in Patio Menu

If you are gathering together the clan for Memorial Day, why not plan to take your meal outside with a fryer-roaster spit-barbecued turkey?

Grilled to perfection and basted with ginger root basting sauce, this entree will bring guests a-runnin' for the aroma of outdoor cooking fills the air with welcoming goodness.

For the potato accompaniment that's all your own, place a batch of Ore-Ida frozen Tater Tots in heavy-duty aluminum foil and drizzle melted butter over the little golden rounds.

Tater Tots have a distinctively delicious flavor and texture all their own.

For an interesting flavor variation, especially good with turkey, try adding one teaspoon of finely crushed herbs — oregano or sweet basil — and wrap tightly.

What's the advantage of using a rack in an open roasting pan? It keeps the meat out of the drippings and permits the circulation of the heat under and around the meat.

Grill over hot coals 20 to 25 minutes, turning once.

Turkeys are so economical right now, and by following ten simple steps, it's easy to grill them on the patio.

First, thaw turkey, rinse and pat dry. Next ignite charcoal which has been arranged at the back of the firebox and when coals are ready, knock off grey ash.

Brush inside of the bird with basting sauce. For sr all birds only, insert spit rod at thigh and run it diagonally through the bird to come out of the breast at the wing joint.

Tighten spit forks and roll rod on palms of hand to test balance. Tie bird securely and insert thermometer into the thickest part of the thigh.

Place a drip pan, made of heavy-duty aluminum foil in front of the coals. Attach spit. Brush turkey with basting sauce. Baste occasionally while barbecuing, adding drippings from foil pan to basting mixture.

Add charcoal as needed throughout barbecuing period to maintain constant cooking heat. Turkey is



STAR of patio dinner menu is turkey grilled to perfection on barbecue spit. If small birds are used, thread them as indicated, inserting spit at thigh to come out at wing joint. Plan whole menu for outdoor cooking for vegetables take to the barbecue, too.

done when thermometer registers 185 degrees or when thickest part of drumstick feels soft. Ginger Root Basting Sauce is made by combining 1/2 cup soy sauce, 1/2 cup sake, 1/2 cup sesame oil, 1 tablespoon fresh grated ginger root and 1 clove garlic, finely minced.

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**Honey Ice Cream Crisp**

"For Dressed up Sundae"  
Heat 1 cup of honey, 1/4 cup of butter, stirring until it comes to a full boil. In a large bowl mix 5 cups of cornflakes, 1 cup of shredded coconut or toasted shredded almonds. Pour hot honey butter over cereal, tossing lightly to coat. Spread mixture on buttered baking sheet or foil to cool and crisp.  
Makes enough for 12 ice cream sundaes.

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