Appetizers and beverages

Chapter 3

Pages 55 through 68

Appetizers

Breads, crisps
Blue-cheese Bites ..... 61
Cheese-bottom Biscuits ..... 61
Cheese Puffs ..... 61
Crackle-top Snack ..... 61
Parmesan Rice Squares ..... 61
Pizza Snacks ..... 61
Poppy-seed Pastries ..... 61
Seeded Crackers ..... 61
Toasty Rye Curls ..... 61

Canapés ..... 60

Dips and spreads
Anchovy-Olive Dip ..... 62
Blue-cheese Dunk ..... 63
Braunschweiger Glace ..... 62
Cheese-Pecan Spread ..... 63
Crab-Cheese Dip ..... 62
Creamy Caviar Dip ..... 62
Creamy Onion Dip ..... 63
Dried-beef Log ..... 62
Ginger Dip ..... 63
Guacamole ..... 63
Ham Ball, Appetizer ..... 63
Hot Cheese Dip ..... 62
Hot Mexican Bean Dip ..... 62
Olive-Cheese Ball ..... 63
Pate de Foie Gras, Mock ..... 62
Quick Cottage Dip ..... 63
Snappy Liver Dip ..... 63
Three-cheese Spread ..... 63

Fruit cocktails
Frosted Cocktail ..... 56
Fruit Cup suggestions ..... 56
Ginger Fruit Cocktail ..... 56
Lime Icebergs ..... 56
Melon-Blue Cheese Appetizer ..... 57
Oahu Frappe ..... 56
Pineapple-Mint Cup ..... 57
Pink Lemonade Frost ..... 57
Grapefruit Supreme, Broiled ..... 57

Juices ..... 57

Meat appetizers
Appetizer Kabobs ..... 60
Cocktail Wieners ..... 59
Luau Bites ..... 59
Marinated Beef Strips ..... 60
Meat-ball Miniatures ..... 60
Ripe Olives, Sizzling ..... 59

Sea Food appetizers
Appetizer Pie ..... 58
Crab Meat-Bacon Rolls ..... 60
Crab-meat Cocktail ..... 58
Grapefruit-Crab Cocktail ..... 57
Oyster cocktails ..... 58
Sauces ..... 58, 59
Shrimp Cocktail ..... 58
Shrimp New Orleans ..... 58
Swedish Pickled Shrimp ..... 59
Walnut Snack ..... 61

Beverages

Hot
Chocolate, French ..... 67
Chocolate, Hot ..... 67
Cider, Hot Mulled ..... 68
Cocoa, Breakfast ..... 67
Coffee ..... 64
Cafe au Lait ..... 66
Chocolate Coffee ..... 66
Caffe espresso ..... 66
Demitasse ..... 64
Swedish Egg Coffee ..... 66
Tea, Perfect Hot ..... 66
Tea, Spiced ..... 66

Cold
Chocolate
Black-bottom Special ..... 67
Brazilian Chocolate ..... 67
Malted Milk ..... 67
Milk Shake ..... 67
Soda ..... 67
Coffee, Iced ..... 64
Eggnog ..... 67
Lemonades ..... 68
Punch
Fruit ..... 68
Quick ..... 68
Raspberry Cooler ..... 68
Spiced-tea Special ..... 68
Trader’s ..... 68
Zippy Cranberry Cooler ..... 68
Tea, Perfect Iced ..... 66
It's snacktime! Sizzle and sauce an Appetizer Kabob! Dunk a chip or a cherry tomato! Sip a cup of Tomato Refresher!
Appetizers

Appetizers and hors d’oeuvres are the tasty tidbits designed to tantalize the appetite before a meal. If you plan to pass them with beverages in the living room, arrange on large trays or platters. Group all of a kind together. It’s important to serve the hot ones hot and the cold ones cold. Pass them once or twice. Then let guests help themselves.

As a first course before dinner, arrange appetizers on salad or dessert plates and place on service or dinner plates.

Fruit Cup suggestions

- Section 3 oranges; combine with 2 bananas, sliced, and 2 slices canned or fresh pineapple, diced. Sprinkle with lemon juice and sweeten to taste. Chill. If desired, serve in hollowed-out halves of orange shells.
- Combine diced fresh pineapple and halved ripe strawberries. Sift confectioners’ sugar over. Chill. Trim with fluff of mint.
- Combine canned fruit cocktail with thin red apple slices, orange sections, and avocado balls. Chill. Or, top fruit cocktail with a scoop of orange or lemon ice.
- Freeze ginger ale to a mush in refrigerator tray. Serve in chilled sherbets, top with chilled drained canned fruit cocktail. Or, pour chilled ginger ale over chilled drained fruit cocktail or melon balls.
- Cut balls from melon using melon-ball cutter or half-teaspoon measure. Serve very cold, alone or combined with other fruits.
- Pare 1/2-inch thick rings of chilled cantaloupe or honeydew melon. Fill centers with watermelon balls or fresh berries. Sprinkle melon with lemon juice.
- Toss melon balls with mixture of sweetened fresh lime juice, finely chopped candied ginger, and a dash of angostura bitters.
- For variety, sweeten fruits with simple syrup, grape juice, grenadine, apricot cordial, or maraschino cherry juice.

Frosted Cocktail

Cook 1/2 cup sugar and 2 1/4 cup water 5 minutes; chill. Combine with 2 1/4 cup each lemon juice and unsweetened pineapple juice, 2 tablespoons lime juice, 2 unbeaten egg whites, and 4 cups finely crushed ice. Shake in shaker or jar, or buzz in blender, till light and frothy. Serve at once in chilled cocktail glasses with short straws.

Oahu Frappe

Cook 1/2 cup sugar and 3/4 cup water 5 minutes; cool slightly. Add 3/4 cup orange juice and 1 1/2 cups unsweetened pineapple juice; freeze till mushy. Serve in chilled sherbets; trim with grated orange peel. Serves 6.

Ginger Fruit Cocktail

1 fully ripe, flecked-with-brown banana
Lemon juice
1 1-pound can (2 cups) fruit cocktail, well chilled and drained
1 cup fresh strawberries, halved and chilled
1 cup melon balls, chilled
1 small bottle ginger ale, chilled
Aromatic bitters (optional)

Peel banana; slice on bias; dip in lemon juice. Combine with remaining fruits. Cover; chill. Just before serving, pour ginger ale over fruit. Dash with aromatic bitters. Makes 6 servings.

Lime Icebergs

Pour two 7-ounce bottles lemon-lime carbonated beverage into 1-quart refrigerator tray. Stir in 2 tablespoons lime juice and 2 to 3 drops green food coloring. Freeze just until mushy.

Beat 1 egg white to soft peaks. Gradually add 1 tablespoon sugar, beating to stiff peaks. Fold into lime mixture. Freeze, stirring once before mixture is firm.

Just before serving, break up lime ice with fork till flaky. Pile into small chilled sherbets. Top each with lime wedge and mint sprig. Makes 8 to 10 small servings.
Melon-Blue Cheese Appetizer

Combine one 4-ounce package blue cheese, one 3-ounce package cream cheese, 2 tablespoons milk, and 2 tablespoons salad dressing. Beat at low speed of electric mixer till light and fluffy. Makes about 1 cup. Skewer cantaloupe or honeydew balls with cocktail picks; swirl in blue-cheese dip.

Pineapple-Mint Cup

1 No. 2 ½ can (3 ½ cups) pineapple chunks
1 cup halved and seeded Tokay grapes
½ cup white cream mints, broken
Ginger ale, chilled

Drain pineapple; combine with grapes and mints. Chill. Spoon into sherbets, pour ginger ale over. Makes 8 appetizer servings.

Grapefruit-Crab Cocktail

1 6 ½- or 7 ½-ounce can (1 cup) crab meat, chilled and drained
1 tablespoon lemon juice
1 1-pound can (2 cups) grapefruit segments, chilled and drained
½ cup mayonnaise or salad dressing
2 tablespoons catsup
1 tablespoon lemon juice
Few drops Tabasco sauce

Flake crab meat, removing bony bits. Sprinkle with lemon juice. Alternate grapefruit and crab in lettuce-lined cocktail glasses. Combine remaining ingredients to make sauce; chill; pour over. Makes 8 servings.

Broiled Grapefruit Supreme

You'll need half a large grapefruit for each person. Have grapefruit at room temperature. Cut in half; loosen sections. Cut a hole in center of each half; fill with 1 to 1 ½ tablespoons butter. Sprinkle ½ teaspoon sugar over each half, then 2 tablespoons sugar-cinnamon mixture (1 part cinnamon to 4 parts sugar).

Broil grapefruit on a shallow baking pan or jelly-roll pan 4 inches from heat about 8 to 10 minutes or just long enough to brown tops and heat to bubbling. Place a cooked chicken liver in center of each grapefruit half; sprinkle lightly with sugar; broil 2 minutes longer. Serve hot.

Pink Lemonade Frost

Place one 6-ounce can frozen pink-lemonade concentrate in chilled blender. Add 5 to 6 cups crushed ice, 1 cup at a time, blending well after each addition. Stop blender several times and push ice mixture down with rubber scraper. (Add 1 or 2 drops red food coloring, if desired.)


Note: Next time try with frozen grape-lemon punch concentrate.

Appetizer Juices

• Combine two parts chilled tomato juice and one part sauerkraut juice. Pour over crushed ice in cocktail glasses.

• Gently stir 1 small bottle lemon-lime carbonated beverage into a cup of canned unsweetened pineapple juice. Shake in a few drops aromatic bitters.

• Combine cranberry-juice cocktail and orange juice, half and half. Chill.

• Heat canned vegetable-juice cocktail and stir in butter—1 teaspoon for each cup.

• Serve hot spiced pineapple-grapefruit juice: To each cup juice, add 2 whole cloves and a 1-inch stick cinnamon. Simmer 5 minutes. Serve with cinnamon-stick muddlers.

Tomato Refresher

1 No. 2 can (2 ½ cups) tomato juice
3 tablespoons lemon juice
1 teaspoon sugar
½ teaspoon celery salt
1 teaspoon Worcestershire sauce


Tomato Toddy

1 can condensed tomato soup
1 can condensed beef broth
1 soup can water
¼ teaspoon marjoram
¼ teaspoon thyme

Combine ingredients. Bring to boiling; reduce heat and simmer gently 2 minutes. Dot with butter. Float 1 or 2 oyster crackers in each cupful. Makes 4 or 5 servings.
**Shrimp Cocktail**


**Oyster Cocktail**

Serve shucked oysters (drained and chilled) in lettuce-lined cocktail glasses. Spoon on Cocktail Sauce. One pint oysters serves 6.

**Oysters on the Half Shell:** Each guest rates a plate of tiny oysters on shells, atop crushed ice. Trim with parsley and lemon wedge. Pass Tabasco sauce. Serve individual cups of spicy cocktail sauce for dipping.

Have oyster shells opened at the market. Allow 6 oysters for each person. Toss away flat upper shell. With knife, loosen oyster from deep half shell. Remove shell bits. Chill. Serve on deep half shell.

**Cocktail Sauce**

\[
\frac{3}{4} \text{ cup chili sauce} \\
2 \text{ to } 4 \text{ tablespoons lemon juice} \\
2 \text{ to } 3 \text{ tablespoons horseradish} \\
2 \text{ teaspoons Worcestershire sauce} \\
1 \text{ teaspoon grated onion} \\
\text{Few drops Tabasco sauce}
\]

Combine ingredients; add salt to taste. Chill. Serve with seafood cocktails.

**Crab-meat Cocktail**

Flake one 6½- or 7½-ounce can (1 cup) crab meat, removing bony bits. Mix with 1 cup finely chopped celery. Chill. Serve in lettuce-lined cocktail cups with Cocktail Sauce.

**Cocktail Dressing**

\[
\begin{align*}
\frac{3}{4} \text{ cup mayonnaise} \\
1 \text{ tablespoon catsup} \\
2 \text{ teaspoons lemon juice} \\
2 \text{ teaspoons horseradish} \\
\frac{3}{4} \text{ teaspoon paprika} \\
\frac{3}{4} \text{ teaspoon Worcestershire sauce} \\
2 \text{ drops Tabasco sauce}
\end{align*}
\]

Combine ingredients; chill thoroughly. Serve with seafood cocktails. Makes \(\frac{3}{4}\) cup.

**Shrimp New Orleans**

\[
\begin{align*}
\frac{3}{4} \text{ cup salad oil} \\
2 \text{ tablespoons vinegar} \\
2 \text{ tablespoons prepared mustard} \\
1 \text{ teaspoon paprika} \\
2 \text{ green onions with tops, minced} \\
1 \text{ celery heart, minced} \\
2 \text{ cups cleaned cooked shrimp}
\end{align*}
\]

Combine ingredients, except shrimp, season; pour over shrimp, toss lightly. Chill 2 hours. Serve on shredded lettuce. Makes 6 servings.

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1. To make Appetizer Pie, cut center slice, 10 inches in diameter and \(\frac{3}{4}\) inch thick, from a round loaf of rye bread. Spread slice with mayonnaise.

Cut center circle with a 2½- to 3-inch cooky cutter, as shown. Arrange sardines inside the circle. Then surround sardines with caviar. You'll need a 2-ounce jar of caviar for the whole pie—use about one-third of it in circle around the sardines.
**Chinese Mustard**

Stir 1/4 cup boiling water into 1/4 cup dry English mustard. Add 1/2 teaspoon salt and 2 teaspoons salad oil.

**Red Sauce**

Combine 3 tablespoons catsup, 3 tablespoons chili sauce, 1 to 2 tablespoons horseradish, 1 teaspoon lemon juice, and dash Tabasco sauce. Serve with seafood.

**Cocktail Wieners**

Mix one 6-ounce jar (3/4 cup) prepared mustard and one 10-ounce jar (1 cup) currant jelly in chafing dish or double boiler. Diagonally slice 1 pound (8 to 10) frankfurters in bite-size pieces. (Or use canned Vienna sausages or cocktail wiener; cut in half.) Add to sauce and heat through.

**Luau Bites**

Cut 10 canned water chestnuts in half; quarter 5 chicken livers. Wrap a piece of water chestnut and liver in a half slice of bacon; fasten with toothpick.

Marinate in mixture of 1/4 cup soy sauce and 2 tablespoons brown sugar about 4 hours in refrigerator; spoon marinade over occasionally. Drain; place on broiler rack. Broil about 3 inches from heat until bacon is crisp, turning once. Makes 20.

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**Swedish Pickled Shrimp**

2 to 2 1/2 pounds fresh or frozen shrimp in shells
1/2 cup celery tops
1/4 cup mixed pickling spices
1 tablespoon salt
2 cups sliced onions
7 or 8 bay leaves
1 recipe Pickling Marinade

Cover shrimp with boiling water; add celery tops, spices, and salt. Cover and simmer for 5 minutes. Drain, then peel and devein under cold water. Alternate cleaned shrimp, onions, and bay leaves in shallow baking dish. Marinate as below.

**Pickling Marinade**: Combine 1 1/2 cups salad oil, 1/4 cup white vinegar, 3 tablespoons capers and juice, 1/2 teaspoons celery seed, 1 1/2 teaspoons salt, and few drops Tabasco sauce. Mix well. Pour over shrimp.

Cover; chill at least 24 hours, spooning marinade over shrimp occasionally. These pickled shrimp will keep at least a week in refrigerator. Makes about 6 servings.

**Sizzling Ripe Olives**

Add 1 to 2 cloves garlic, minced, to one 7-ounce can pitted ripe olives, undrained. Refrigerate several days. Heat olives in small amount of olive liquid with 2 tablespoons salad oil added. Spear on picks.

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2 Outside the circle, arrange slices of almond-stuffed olives in a ring next to the caviar. Then blend sharp cheese spread with mayonnaise (1 tablespoon mayonnaise to 1/4 cup cheese spread). Squirt cheese through pastry tube, zigzagging it around the circle of olives. You can see the effect in the finished pie, at left.

Next step: Add the remaining caviar, circling it around the cheese spread.

3 One step you can’t see here—add a ring of celery (take a look at the finished pie). Cook celery till just tender; then dice and marinate in French dressing for 30 minutes.

Trim rim of pie with finely chopped, hard-cooked egg seasoned to taste. Slick way: Cover the celery with a pan lid, then spoon egg on in a neat circle.

Cut in 12 pie-style wedges. Tackle with fingers—it tastes best that way!
Marinated Beef Strips

Cut ½ pound cooked sirloin steak or beef roast in thin strips.

Crab Meat-Bacon Rolls

¾ cup tomato juice
1 egg, well-beaten
1 6½- or 7½-ounce can (1 cup)
  crab meat, drained and flaked
½ cup fine dry bread crumbs
1 tablespoon chopped parsley
1 tablespoon lemon juice
¾ teaspoon salt
¼ teaspoon Worcestershire sauce
Dash pepper
9 slices bacon, cut in half

Mix tomato juice and egg. Add crab, crumbs, parsley, lemon juice, and seasonings; mix thoroughly. Roll into 18 fingers, about 2 inches long. Wrap each roll with ½ slice bacon; fasten with toothpick. Broil 5 inches from heat about 10 minutes, turning often to brown evenly. Makes 18 rolls.

Appetizer Kabobs

Wrap 1-inch cubes of sharp process American cheese in partially cooked slices of bacon. Wrap fresh mushrooms (don’t soak or peel), or use canned mushroom crowns.
Alternate bacon-cheese cubes and mushrooms on skewers along with stuffed green olives and cocktail wiener. Leave a smidgen of space between tidbits on the skewer.
Rotate over coals till bacon and mushrooms are done and cheese is melted. Brush mushrooms with melted butter or margarine, or salad oil while cooking. Offer catsup, mustard, and soy sauce. (See picture, page 55.)

Meat-ball Miniatures


Hot Steak Canapes

Use strip sirloin steak—or it may be called New York or Kansas City cut. Or use a whole beef tenderloin.
Have steak cut 1½ to 2 inches thick. Place in broiler so top of steak is 2 to 4 inches from heat. Broil one side; season. Turn and broil other side to doneness you like. Season. Slice steak thin and serve hot on thin slices of salty rye bread.

Chicken Canapes

Combine one 5-ounce can chicken spread, 2 teaspoons mayonnaise or salad dressing, ½ cup chopped salted almonds (toasted), and 2 tablespoons sweet-pickle relish.

Caviar Canapes

Serve chilled caviar—black or red—right in its own container nestled in a bed of crushed ice. Guests spread it on Melba toast, dash on lemon or lime. Sprinkle on a choice of finely chopped hard-cooked egg white and egg yolk, minced onion and chives.

Lobster Canapes

OVEN 225°
Cut 2½ dozen 2-inch bread rounds from thinly sliced bread. Brush lightly with salad oil. Heat in extremely slow oven (225°) 1¼ to 1½ hours or till dry and crisp.
Shred one 5-ounce can (1 cup) lobster. Combine with ½ cup canned condensed cream of mushroom soup, 2 tablespoons cooking sherry, 1 tablespoon chopped pimiento, ¼ teaspoon salt, and few drops Tabasco sauce. Spread mixture on the toasted bread rounds.
Sprinkle with ¼ cup buttered fine dry bread crumbs. Broil 2 to 3 minutes.

Cheese-stuffed Mushrooms

Drain two 6-ounce cans broiled mushroom crowns. Hollow out and chop enough of the pieces to make 3 tablespoons; cook pieces with 1 tablespoon finely chopped onion in 1 teaspoon salad oil. Stir in ¼ cup finely chopped salami, ⅛ cup smoke-flavored cheese spread, and 1 tablespoon catsup. Stuff mixture into mushroom crowns; sprinkle with fine soft bread crumbs. Bake in 425° oven for 6 to 8 minutes till hot through.
Seeded Crackers

Select saltines, rich round crackers, crisp rye wafers, or other crackers. Brush with melted butter or margarine. Sprinkle with one or a combination of the following: onion or garlic powder—caraway, celery, dill, poppy, or sesame seed. Heat on cookie sheet at 350° about 5 minutes or till crisp and hot.

Walnut Snack

Spread 1 cup California walnut halves in shallow pan. Dot with 1 1/2 teaspoons butter or margarine. Heat in moderate oven (350°) about 15 minutes, stirring occasionally. Remove from oven; sprinkle with 1 teaspoon onion salt. Cool on paper towels.

Pizza Snacks

1/2 pound Italian sausage
1 tablespoon crushed oregano
1 clove garlic, minced
1 package refrigerated biscuits
Tomato paste
1 cup shredded sharp process cheese
1/4 cup grated Parmesan cheese

OVEN 425°

Brown sausage; drain. Add oregano and garlic. On greased baking sheet, flatten biscuits to 4-inch circles with floured custard cup; leave rim. Fill with tomato paste and sausage. Sprinkle with cheeses. Bake at 425° about 10 minutes. Trim with olive slices.

Blue-cheese Bites

OVEN 400°

Cut 10 refrigerator biscuits in quarters. Arrange in two 8-inch round baking dishes. Melt together 1/4 cup butter or margarine and 3 tablespoons blue cheese, crumbled. Pour mixture over biscuit pieces, being sure to coat them all. Bake in hot oven (400°) about 15 minutes or till golden brown. Serve hot. Makes 40.

Cheese-bottom Biscuits

Mix one 5-ounce jar cheese-spread-with-bacon and 1/2 cup soft butter or margarine; spread evenly in two 8 1/4 x 13 1/4-inch round baking dishes or one 13x9x2-inch pan. Prepare 2 cups packaged biscuit mix, following package directions for rolled biscuits; use a tiny 1-inch cutter. Place biscuits on cheese. Bake at 400° till biscuits are done, 15 to 20 minutes. Serve hot. Makes 60.

Crackle-top Snack

Prepare 1 packet or small package corn-muffin mix according to package directions. Spread evenly in well-greased 13 1/2 x 10 1/2 x 1-inch jelly-roll pan. Sprinkle with 1 cup coarsely chopped salted peanuts, 1/2 cup grated Parmesan cheese, and 1 teaspoon garlic salt. Drizzle 3 tablespoons melted butter over top. Bake in moderate oven (375°) for 20 to 25 minutes or till crisp and lightly browned. Immediately cut squares or break in pieces. Cool slightly; remove from pan. Serve warm.

Toasty Rye Curls

With very sharp knife or slicer, cut "ice-box" rye loaf (tiny size) in paper-thin slices. Place in single layer on baking sheet. Dry in slow oven (300°) until crisp, about 30 minutes. Serve with garlic-butter dip.

Cheese Puffs

OVEN 450°

Toast twelve 2-inch bread rounds on one side in broiler. Combine 1/4 cup mayonnaise, 1/2 package (1 packet) onion dip mix, and 2 tablespoons grated Parmesan cheese. Fold in stiff-beaten egg white into mayonnaise mixture. Spoon onto untoasted side of bread rounds. Bake in very hot oven (450°) about 10 minutes or till golden. Serve hot.

Poppy-seed Pastries

OVEN 450°

Crumble 1 stick pastry mix; combine with 1/2 cup shredded sharp process American cheese. Sprinkle two tablespoons water over, one tablespoon at a time, mixing well with fork till the dough forms a ball. On lightly floured surface, roll very thin in a 12x10-inch rectangle (less than 1/8 inch thick). Cut in 2-inch squares; brush with melted butter. Sprinkle with poppy seed. Fold each square over in triangle; brush with more butter and sprinkle with more seed; seal edges. Bake on ungreased cookie sheet at 450° about 8 minutes or till lightly browned. Makes 3 dozen.

Parmesan Rice Squares

OVEN 300°

In a shallow pan, toss 2 cups bite-size crisp rice squares in 3 tablespoons melted butter or margarine till coated. Sprinkle with 1/4 cup grated Parmesan cheese. Toast in slow oven (300°) about 15 minutes, stirring occasionally. Cool.
**Dips, dunks, and spreads**

**Hot Mexican Bean Dip**

- 1 No. 2½ can (3½ cups) pork and beans in tomato sauce, sieved
- ½ cup shredded sharp process American cheese
- 1 teaspoon garlic salt
- 1 teaspoon chili powder
- ½ teaspoon salt
- Dash cayenne pepper
- 2 teaspoons vinegar
- 2 teaspoons Worcestershire
- ½ teaspoon liquid smoke
- 4 slices crisp-cooked bacon

Combine all ingredients except bacon; heat in chafing dish or double boiler. Top with crisp bacon, crumbled. Serve with corn chips or potato chips. Makes 3 cups.

**Hot Cheese Dip**

In saucepan or chafing dish, combine ½ can condensed cream of mushroom soup and two 6-ounce rolls garlic-flavored cheese food, cut up. Heat over very low heat till cheese melts, stirring often to blend.

Add 1 teaspoon Worcestershire, ½ to ¾ teaspoon Tabasco sauce, and 3 tablespoons cooking sherry. Keep hot for dunking.

**Crab-Cheese Dip**

Beat one 8-ounce package cream cheese, softened, gradually adding ¼ cup light cream or milk; beat smooth.

Add 2 teaspoons lemon juice, 1½ teaspoons Worcestershire sauce, 1 clove garlic (minced), and dash salt and pepper.

Remove bony bits from one 6½- or 7½-ounce can (1 cup) crab meat, drained. Snip meat in fine pieces and stir into cream-cheese mixture. Chill. Makes 1½ cups.

**Anchovy-Olive Dip**

- 1 cup dairy sour cream
- ½ cup finely chopped stuffed green olives
- 1½ tablespoons anchovy paste
- ½ teaspoon grated onion

Combine ingredients; mix well. Chill.

**Creamy Caviar Dip**


**Mock Pate de Foie Gras**

Simmer ½ pound calves' liver in water to cover 25 minutes or till done. Put through finest blade of food chopper.

Add ½ cup salad oil, 2 tablespoons minced parsley, 1 tablespoon minced onion, 1 tablespoon lemon juice, and 1 teaspoon Worcestershire sauce. Mix thoroughly. Cover and chill. Makes 1 cup.

**Braunschweiger Glace**

- 1 envelope (1 tablespoon) unflavored gelatin
- ½ cup cold water
- 1 can condensed consomme
- ½ pound (1 cup) Braunschweiger
- 3 tablespoons mayonnaise
- 1 tablespoon vinegar
- 1 tablespoon minced onion

Soften gelatin in cold water. Heat consomme to boiling. Remove from heat; add gelatin and stir until dissolved. Pour into 2-cup mold; chill till firm.

Blend remaining ingredients. Spoon out center of jellied consomme, leaving ½ inch on all sides. Fill center with meat mixture. Heat the spooned-out consomme till melted; pour over Braunschweiger. Chill firm.

Unmold. Trim with slices of hard-cooked egg. Offer spreaders; serve with crackers.

**Dried-beef Log**

Blend together one 8-ounce package cream cheese (softened), ¼ cup grated Parmesan cheese, and 1 tablespoon prepared horseradish. Stir in ⅜ cup chopped stuffed olives.

On waxed paper, shape mixture in two 6-inch rolls, 1½ inches in diameter. Wrap and chill several hours or overnight.

Roll each log in finely snipped dried beef (takes about 2½ ounces dried beef). Serve with crisp crackers.
Appetizer Ham Ball

2 4 1/2-ounce cans deviled ham
3 tablespoons chopped stuffed green olives
1 tablespoon prepared mustard
Tabasco sauce to taste
1 3-ounce package cream cheese, softened
2 teaspoons milk

Blend deviled ham, olives, mustard, and Tabasco. Form in ball on serving dish; chill. Combine cream cheese and milk; frost ball with mixture. Chill; remove from refrigerator 15 minutes before serving. Trim with parsley. Pass assorted crackers.

Olive-Cheese Ball

Blend one 8-ounce cream cheese (softened), 8 ounces blue cheese (crumbled), and 1/4 cup soft butter or margarine.
Stir in 3/8 cup well-drained chopped ripe olives and 1 tablespoon minced chives.
Chill slightly. Form in ball on serving dish. Chill well. To serve, sprinkle 1/2 cup chopped California walnuts over ball. Serve with crackers. Makes 3 cups.

Blue-cheese Dunk

Combine 1 cup crumbled blue cheese (4 ounces), one 3-ounce package cream cheese (softened), 2 tablespoons milk, and 2 tablespoons salad dressing. Beat with electric mixer till fluffy, or use electric blender. Serve with celery, carrot, cauliflower dippers.

Three-cheese Spread

Thoroughly combine 2 cups shredded sharp Cheddar cheese (1/2 pound), 1 cup crumbled blue cheese (4 ounces), and one 3-ounce package cream cheese, softened. Makes 2 cups. Serve with crackers.

Cheese-Pecan Spread

With beater or spoon, combine one 8-ounce package cream cheese, softened, with 1 to 2 tablespoons bottled steak sauce. Add 1 cup pecans, finely chopped, 1 clove garlic, minced, and few drops Tabasco sauce; mix.
Form in ball; wrap and chill several hours or till firm. Remove from refrigerator about 15 minutes before serving. Sprinkle with snipped parsley. Serve as a spread with crackers. Makes 1 1/2 cups.

Quick Cottage Dip

Combine 1 1/2 teaspoons instant minced onion, 1/2 teaspoon seasoned salt, and one 12-ounce carton (1 1/2 cups) cream-style small-curd cottage cheese. Beat well with electric mixer.
Chill several hours. Stir in 1 tablespoon finely chopped pimiento or parsley. Serve with celery and carrot strips for dunking.

Ginger Dip

1 cup mayonnaise, chilled
1 cup dairy sour cream
1/4 cup finely chopped onion
1/4 cup minced parsley
1/4 cup finely chopped canned water chestnuts
1 to 2 tablespoons finely chopped candied ginger
2 cloves garlic, minced
1 tablespoon soy sauce

Combine mayonnaise and sour cream. Stir in remaining ingredients. Offer sesame-seed crackers or potato chips. Makes 2 cups.

Creamy Onion Dip

Blend 1 1/2 cups dairy sour cream and 2 tablespoons packaged onion-soup mix. Stir in 2 ounces blue cheese (crumbled), and 1/4 cup chopped walnuts. Makes about 2 cups.

Snappy Liver Dip

Mix 1/2 pound liver sausage (unsliced), 3 tablespoons chopped sweet or dill pickle, 1/4 cup chopped onion, 1/4 cup salad dressing, 2 teaspoons prepared mustard, 1/4 teaspoon Worcester sauce, and 3/8 to 1/4 teaspoon Tabasco sauce. Season to taste with salt. Chill.
Remove from refrigerator 1/2 hour before serving. Pass with chips or crackers.

Guacamole

Combine 1 cup mashed ripe avocado (2 avocados), 1 tablespoon lemon juice, 1 tablespoon grated onion, 1 teaspoon salt, and 1/4 teaspoon chili powder.
Spread top with 1/8 cup mayonnaise or salad dressing, scaling to edges of bowl; chill.
At serving time, stir in mayonnaise. If you like, add 4 slices crisp-cooked bacon, crumbled. Pass with corn chips.
Beverages

A perfect cup of coffee

You can make good coffee every time! Just follow these golden rules which connoisseurs and manufacturers have established as essential for making good coffee.

- Always start with thoroughly clean coffee maker. After each use, clean with sudsy hot water and a stiff brush to get rid of the fats and oils that form on the sides of the coffee maker. Rinse thoroughly; dry.
- Just before using, scald coffee maker with boiling water to remove stale odors.
- Use fresh, cold water for making coffee.
- The fresher the better—that’s how coffee should be. Store it in an airtight container in a cool place.
- Get the right grind of coffee for your coffee maker—saves you money and gives you the best flavor.
- Measure coffee accurately. Allow 2 level measuring tablespoons of coffee (or 1 coffee measure) for each \( \frac{3}{4} \) cup standard measuring cup of water. These proportions may vary with individual taste, brand of coffee, and coffee maker. Find the amount that suits you best, then measure both coffee and water each time for uniform strength.
- The water should come to a full rolling boil before you let it come in contact with the ground coffee.
- Never boil coffee. If you do, you lose the good flavor of the brew.
- Accurate timing is important. Find the best timing, then stick to it.

Automatic Coffee: Coffee makers are so foolproof that all you need to do is live up to the golden rules above and set the controls. Be sure to follow the directions given by the manufacturer.

Percolator Coffee has full body and rich flavor that make it the favorite of many.

Measure cold water into the percolator; place over heat. When the water boils briskly, take it off the heat and measure the coffee into the basket; cover and place over heat again. Let the coffee perk over so gently about 6 to 8 minutes. Remove basket, and keep coffee hot till served over very low heat or handy table warmer.

Vacuum Coffee is characterized by its clearness and lack of bitterness.

Measure fresh cold water into the lower bowl; place over heat. Insert the filter in the upper bowl and add the correct measure of finely ground coffee. When water boils, insert upper bowl into lower bowl.

When water rises to top bowl, stir mixture. Reduce heat. Wait 2 or 3 minutes, then remove coffee from heat. Let coffee return to lower bowl before removing upper one.

Drip Coffee is an aromatic infusion, deep amber in color, and without bitterness.

After the water comes to a rolling boil, measure the coffee into the coffee basket. Then measure the exact amount of water (\( \frac{3}{4} \) standard measuring cup for each 2 level tablespoons of coffee); pour into top water container and let drip through the coffee.

Remove the basket and water container, and then stir the brew briskly.

Coffee—instantly. For each cup needed, place 1 rounded teaspoon instant coffee and \( \frac{3}{4} \) measuring cup boiling water in the coffee pot. Heat over low heat 5 minutes. For just a few, fix coffee right in the cups.

Iced Coffee: Make coffee double strength, using half the amount of water for the usual amount of coffee. Pour hot into tall ice-filled tumblers.

Or use instant coffee: Use double the amount you would use for a cup. Dissolve in \( \frac{1}{2} \) glass cold water; fill with ice; stir.

Demitasse: Use 3 to 4 tablespoons coffee to 1 measuring cup water. Use any desired method. Serve hot in small cups, usually black, with or without sugar.

To make six \( \frac{1}{2} \)-cup servings—instantly, measure 3 tablespoons instant coffee (more or less to suit your taste) into your coffee server. Stir in 2 cups boiling water.

Caffe espresso at left; sparkling Swedish Egg

Coffee in the blue cups
Caffe espresso

This Italian coffee is wonderfully dark and strong. True espresso is made in an espresso machine (page 65). The brew is expressed by steam pressure and rapid filtration.

Good Italian coffee may also be made in a macchinetta, the Italian-style drip pot that is flipped upside down for brewing.

Special pulverized coffee, an Italian or French roast, is used in either the espresso maker or the macchinetta. Or get a jar of instant espresso or instant dark-roast coffee.

Serve in demitasse cups—offer sugar and lemon peel. Traditionally, cream is not passed.

Swedish Egg Coffee

For 40 servings: Moisten 1 pound coffee (any grind) with 1 cup water; combine with 1 or 2 slightly beaten eggs. Place in wet muslin bag large enough to hold twice that amount; tie. (First boil muslin in clear water, then rinse.)

Bring 2 gallons (8 quarts) fresh cold water to rolling boil, then reduce heat below boiling point. Add dash salt. Add bag of coffee, submerging it. Cover, brew over low heat (don’t boil) at least 30 minutes. Push coffee bag down several times while brewing. Remove bag and keep coffee hot.

Instant coffee for a crowd: Empty 2-ounce jar instant coffee into a large kettle. Add 4 to 5 quarts boiling water. Stir, then cover for several minutes. Do not boil. Makes 25 to 30 servings.

Chocolate Coffee

2 tablespoons instant coffee
½ cup sugar
Dash salt
2 1-ounce squares unsweetened chocolate
1 cup water
3 cups milk
Whipped cream

In saucepan combine coffee, sugar, salt, chocolate, and water; stir over low heat until chocolate has melted. Simmer 4 minutes, stirring constantly.

Gradually add milk, stirring constantly until heated. When piping hot, remove from heat and beat with rotary beater until frothy. Pour into cups and top with dollops of whipped cream. Makes 6 servings.

Cafe au Lait

Over low heat or in double boiler, heat 1 cup milk and 1 cup light cream till hot.

Meanwhile, dissolve 3 tablespoons instant coffee in 2 cups boiling water.

Before serving, beat milk mixture with rotary beater till foamy. Pour milk into one warmed server, and coffee into another. To serve: Fill cups from both pitchers at once, making streams meet en route.

Perfect Hot Tea

Black tea, green tea, oolong, and exotic perfumed teas differ only in processing. They may come from the same tea plant and are brewed in the same way.

Use 1 teaspoon tea or 1 tea bag for each cup. Place tea in teapot heated by rinsing with boiling water. Bring freshly drawn cold water to a bubbling boil; immediately pour over tea. Steep tea 5 minutes. Give tea a stir and serve at once.

If you like a weak brew, dilute tea by adding a little hot water to the cup. Pass sugar, lemon, and milk or cream.

Quick Hot Tea: Just measure instant tea into each cup, following directions on the label. Fill cup with boiling water; stir.

Perfect Iced Tea

To make 4 glasses of iced tea, measure 2 tablespoons tea or 6 tea bags into teapot. Pour 2 cups fresh, vigorously boiling water over the leaves. Cover and let tea stand 5 minutes; stir. Then pour brew through a tea strainer into a pitcher. Immediately add 2 cups cold water and let tea cool at room temperature till serving time.

Pour tea into tall ice-filled glasses. Offer juicy lemon wedges and sugar.

Note: To make cloudy tea sparkle again, pour tea into pan and reheat (don’t boil) till clear. Remove from heat at once; add ½ cup boiling water for each quart tea.

Instant Iced Tea couldn’t be easier! Follow the speedy directions on the label.

Spiced Tea

To 6 cups water, add 1 teaspoon whole cloves and 1 inch stick cinnamon. Heat to boiling. Add 2 ½ tablespoons black tea. Cover and steep 5 minutes; strain.

Heat ¾ cup orange juice, 2 tablespoons lemon juice, and ½ cup sugar to boiling; stir; add to hot tea. Makes 6 to 8 servings.
Breakfast Cocoa

5 to 6 tablespoons cocoa
4 to 6 tablespoons sugar
Dash salt
1/2 cup water
3 1/2 cups milk

Mix cocoa, sugar, and salt; add water. Cook and stir 3 minutes. Stir in milk; heat to boiling point (do not boil). Beat with rotary beater just before serving. Makes 6 servings.

Hot Chocolate

2 1-ounce squares unsweetened chocolate
1 cup hot water
3 to 4 tablespoons sugar
Dash salt
3 cups milk

Heat chocolate and water over low heat, stirring till chocolate melts. Add sugar and salt; cook 4 minutes, stirring constantly. Stir in milk gradually; heat slowly just to boiling. Beat with rotary beater; serve.

French Chocolate

Heat 21/2 1-ounce squares unsweetened chocolate and 1/2 cup water over low heat, stirring till chocolate melts. Add 3/8 cup sugar and 1/2 teaspoon salt. Bring to boiling, reduce heat; simmer 4 minutes. Cool to room temperature. Fold in 1/2 cup whipping cream, whipped. Store in refrigerator.

To serve, place 1 heaping tablespoon in each cup and fill with hot milk; stir well. Makes 8 to 10 teacup servings.

Chocolate Milk Shake

For each serving, combine 1/2 cup cold milk and 3 tablespoons chocolate syrup. Add 2 to 4 scoops vanilla ice cream, depending on thickness you like best. Mix just to blend.

Malted Milk: Add 1 tablespoon malted milk powder to Chocolate Milk Shake.

Chocolate Soda

For each serving, pour 1/4 cup chocolate syrup and 2 tablespoons milk into a chilled 14- or 16-ounce glass; mix well.

Add chilled carbonated water to fill glass 3/4 full (about 1/2 small bottle or 1/2 cup). Stir. Then add 1 to 2 scoops vanilla ice cream. Fill with carbonated water.

Black-bottom Special

3/4 cup chocolate syrup
1 quart vanilla ice cream
1 1/2 cups milk
1 tablespoon instant coffee

Into each of 4 to 6 chilled 8- or 10-ounce glasses, spoon 3 tablespoons of the chocolate syrup. Stir ice cream to soften slightly; quickly blend in milk and coffee.* Pour mixture over syrup in glasses. Trim with shaved unsweetened chocolate, if desired.

*Note: Another time, use 1/4 teaspoon cinnamon instead of the instant coffee.

Eggnog

1/4 cup sugar
2 egg yolks
1/4 teaspoon salt
4 cups milk
2 egg whites
3 tablespoons sugar
1 teaspoon vanilla
Brandy or rum flavoring to taste
1/2 cup heavy cream, whipped


Pour into punch bowl. Dot eggnog with "islands" of whipped cream and sprinkle with nutmeg. Makes 6 to 8 servings.
**Hot Mulled Cider**

- ½ cup brown sugar
- ¼ teaspoon salt
- 2 quarts cider
- 1 teaspoon whole allspice
- 1 teaspoon whole cloves
- 3 inches stick cinnamon
- Dash nutmeg

Combine brown sugar, salt, and cider. Tie spices in small piece of cheesecloth; add to cider. Slowly bring to a boil; cover and simmer 20 minutes. Remove spices. Serve hot with orange-slice floaters, cinnamon-stick muddlers. Makes 10 servings.

**Lemonade**

Cook 1 cup sugar and 1 cup water 3 minutes for simple syrup; store in refrigerator. For each serving, mix 3 to 4 tablespoons syrup, 1½ tablespoons lemon juice, and 1 cup water. Pour into ice-filled glasses.

**Hawaiian Lemonade**

To one 6-ounce can frozen lemonade concentrate, add 1 can water. Add one 12-ounce can apricot nectar and one 12-ounce can unsweetened pineapple juice, chilled.

Place ice cubes in six 12-ounce glasses. Divide fruit-juice mixture among glasses. Fill with 1 small bottle (about 1 cup) ginger ale, chilled. Trim with lemon slices.

**Mint Lemonade**

Cook 2 cups sugar and 2½ cups water 5 minutes. Cool.

Add grated peel of 1 orange, juice of 2 oranges, and juice of 6 lemons. Pour over 1 cup mint leaves. Cover and let stand 1 hour; strain. Store in refrigerator.

Use ⅛ cup of the syrup for each glass; fill with crushed ice and water. Makes 10 to 12 servings.

**Zippy Cranberry Cooler**

Combine 1 pint bottle cranberry-juice cocktail, chilled, with one 6-ounce can frozen lemonade concentrate and 2 cups cold water.

Just before serving, add ice cubes. Carefully pour two 7-ounce bottles lemon-lime carbonated beverage, chilled, down side of pitcher. Makes about 7 cups.

**Fruit Punch**

- 3 quarts unsweetened pineapple juice
- Juice of 8 lemons
- Juice of 8 oranges
- Juice of 3 limes
- 2 cups sugar
- 1 cup mint leaves
- 4 quarts dry ginger ale
- 2 quarts plain soda water
- 1 pint fresh strawberries, quartered

Combine juices, sugar, and mint leaves; chill thoroughly. Just before serving, add ginger ale, soda water, and quartered strawberries; pour over large cake of ice in the punch bowl. Float thin slices of lemon and lime. Makes 35 servings.

**Trader’s Punch**

Mix 2 cups orange juice, 2 cups lemon juice, and 2 cups grenadine syrup; pour over block of ice to chill.

Just before serving, add 2½ quarts ginger ale, chilled, and fresh berries or sliced fruit in season. Makes about 4 quarts.

**Quick Punch**

Scoop 1 quart lime sherbet into punch bowl. Add twelve 7-ounce bottles lemon-lime carbonated beverage, pouring liquid slowly down the side of the bowl. Ladle into punch cups. Makes 12 to 15 servings.

**Raspberry Cooler**

Dissolve ½ package raspberry-flavored drink powder, ½ package grape-flavored drink powder, and ¾ cup sugar in 4 cup water. Add ½ cup orange juice, ¼ cup lemon juice, and ½ cup crushed pineapple. Chill thoroughly. Makes 1½ quarts.

Serve in Frosted Glasses: Twirl ½ inch of rim in lemon juice, then in granulated sugar.

**Spiced-tea Special**

Pour 2½ cups boiling water over 2 tablespoons tea, and ¼ teaspoon each allspice, cinnamon, and nutmeg. Cover; let steep 5 minutes. Strain; add ¾ cup sugar. Cool.

Add 1 pint bottle cranberry-juice cocktail, 1½ cups water, ½ cup orange juice and ½ cup lemon juice. Chill. Garnish with lemon slices. Makes 6 to 8 servings.