

● **Saint Patrick's Day**

(Continued from Page 14)

round the corned beef. Blend together brown sugar and lemon juice and spread over brisket and fruit. Place under the broiler until the glaze browns and bubbles. Remove from broiler. Arrange on a serving platter. Serve hot.

Here is a chutney to serve with corned beef brisket.

SOUR CREAM-VEGETABLE CHUTNEY

- 1 cup dairy soured cream
- 1 cup yoghurt
- 1/4 cup chopped chives
- 1/4 cup chopped onion
- 1 cup chopped celery
- 1 medium cucumber, chopped
- 1 large tomato, chopped
- 1/2 cup chopped ripe olives

Mix all ingredients together. Chill and serve with corned beef brisket. Makes about 3 cups.

If you are having a special celebration on St. Patrick's Day you might like to use some of the following "Irish" recipes.

SHAMROCK CAKE WITH BUTTER CREAM ICING

1 package prepared white or yellow cake mix or your favorite cake recipe.

Bake the cake according to directions on package in two 9-inch round layer cake pans. Cool cakes on racks 10-15 minutes. Turn out onto cake racks, turn topsides up, cool. Make a shamrock pattern from a 9-inch circle cut from double thickness of heavy-duty aluminum foil. Place shamrock pattern on top of cake; cut around pattern with sharp knife, removing four small wedges to make desired shape. Place shamrock pattern on top of second layer, repeat procedure. Spread Butter Cream Icing between layers, over top, sides of cake.

BUTTER CREAM ICING

- 5 tablespoons butter, melted
- 3 tablespoons cream or undiluted evaporated milk
- 1-1/2 teaspoons vanilla
- 3 cups confectioners' sugar
- Few drops green food coloring

Combine butter, cream, vanilla. Add sugar gradually, beat until smooth. Add green food coloring, blend well.

IRISH RASPBERRY BUNS

- 1/2 cup butter
- 1/4 cup sugar
- 1 egg yolk
- 1/4 cup milk
- 3 cups sifted cake flour
- 1 teaspoon baking powder
- 1/2 cup raspberry jam
- 1 egg white slightly beaten

Cream butter, sugar together until light, fluffy. Add egg yolk, milk, mix well. Sift together flour, baking powder. Add in 2 additions, beat well after each addition. Make 1-1/2 inch balls from dough, flatten each ball to 1/4 inch thickness. Drop 1/4 teaspoon jam in center of each, fold in half, pinch edges to seal. Brush with slightly beaten egg white. Place on cookie sheet covered with aluminum foil. Bake 15-20 minutes at 400 degrees. Makes 2 dozen.

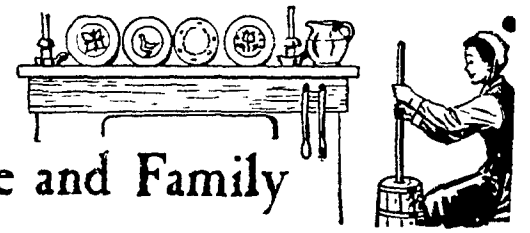
O'REILLY'S DREAM BARS

- Part One:**
- 1-1/2 cups sifted cake flour
 - 1/2 cup light brown sugar, firmly packed
 - 1/2 cup butter, well chilled
 - Blend flour, sugar together

Cut in butter with 2 knives or pastry blender until crumbly. Spread evenly in greased 15" x 10" x 1" pan, press down firmly. Bake 10 minutes at 375 degrees. Remove from oven spread Part Two over top.

Part Two

For the Farm Wife and Family



- 2 eggs
- 1 cup light brown sugar firmly packed
- 1 teaspoon vanilla
- 2 tablespoons sifted cake flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1-1/2 cups shredded coconut
- 1 cup nuts, chopped

Beat eggs, add sugar, vanilla, mix. Sift flour, baking powder, salt together, blend with coconut, nuts. Add to egg mixture, mix well. Spread evenly over baked Part One. Return to oven, bake 20 minutes. Cool slightly, cut into bars 2-1/2" x 1". Yield 48 bars.

IRISH COFFEE

- 1/2 cup sugar
 - 4-1/2 cups hot strong coffee (amount made in 6-cup coffee maker)
 - 1/2 cup whipping cream whipped
 - 6 heavy glass goblets
- Add 4 teaspoons sugar and 1/2 cup hot coffee to each goblet, stir until sugar dissolves. Top each goblet with approxi-

mately 2 tablespoons whipped cream, allowing it to float on top of coffee. (Don't stir.) 6 servings.

A perfect accompaniment to any "Irish" dinner would be this Emerald Mold — perfect in flavor and perfect in color.

EMERALD MOLD

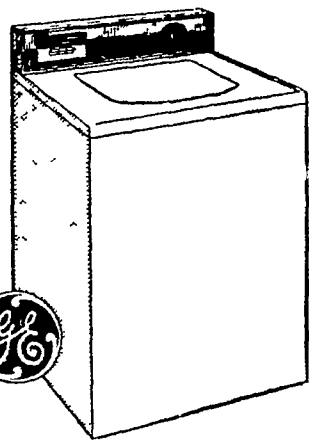
- 1 3-ounce package lime-flavored gelatin
- 1-1/2 cups hot water
- 1 1-pound 4-1/2-ounce can crushed pineapple, well-drained
- 1 teaspoon peppermint extract
- 1 envelope unflavored gelatin
- 1/4 cup cold water
- 2 8-ounce packages cream, softened
- 1/2 cup sugar
- 2 eggs
- 1/2 teaspoon vanilla extract

Dissolve lime-flavored gelatin in hot water. Chill until syrupy. Fold in crushed pineapple and peppermint extract. Pour half of mixture into a lightly oiled 1-1/2-quart mold. Chill until set. Soften unflavored gelatin in cold water. Dissolve over hot water. Add to softened cream cheese. Stir in sugar, eggs and vanilla. Beat until smooth. Pour half.

(Continued on Page 20)



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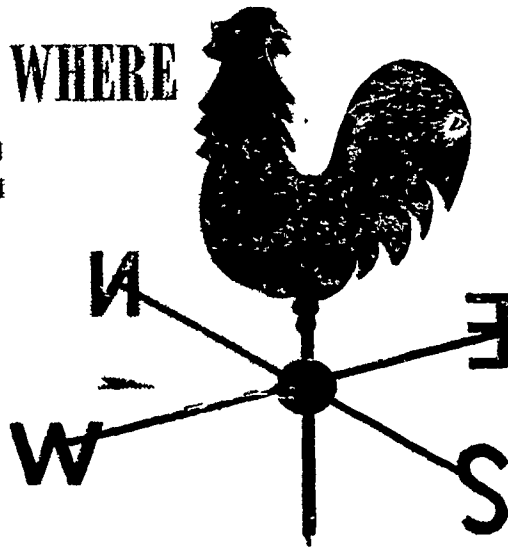
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