

Apples (Baked) also works cobbler style

1 cup flour	4 large Apples
1/4 cup sugar	4 TBsp Rum
1/4 cup butter	1/3 cup Orange juice
1/4 teasp cinnamon	1 TBsp lemon juice
1/8 teasp mace	1/4 cup water

Mix flour, sugar, butter, cinn, mace, till crumbly fill apples or spread over top. Add 1 TBsp rum to each apple mix liquid & pour over the top. Bake at 375° for about 45 min.

THREE LAYER CORN BREAD

The corn meal settles
The bran rises
In the middle and egg-custardy layer

- 1 cup coarse corn meal
- 1/2 cup whole wheat flour
- 1/2 cup unbleached white flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1 egg
- 1/4-1/2 cup honey or molasses
- 1/4 cup oil
- 3 cups milk or buttermilk

Mix dry ingredients. Mix wet ingredients. Combine the two. Mixture will be quite watery. Pour into greased 9 X 9 pan. 50 minutes at 350 F. or until top is springy when gently touched.

WHOLE WHEAT CARAWAY BREAD

- 1 tablespoon dry yeast
- 1 1/2 cups lukewarm water
- 2 tablespoons each molasses, honey, and oil
- 1 tablespoon caraway seeds
- 1 1/2 teaspoons salt
- 1 1/2 cups unbleached flour
- 2 cups whole wheat flour

Sprinkle yeast over 1/2 cup of the lukewarm water and let dissolve for 5 minutes. Transfer to a mixing bowl and add remaining water, molasses, honey, oil, seeds, and salt. Stir to blend well and add flours; mix well. Turn out on a floured board and knead for 5 minutes. Transfer to an oiled bowl, cover, and put in a warm place until doubled in bulk (about 1 hour).

Punch down and shape into a round loaf on a greased baking sheet or pan. Bake in a 400-degree oven for 10 minutes; then reduce heat to 375 degrees and continue to bake for about 30 minutes, or until bread is well browned and sounds hollow when tapped. Cool slightly before slicing. Makes 1 loaf.

Oreck Brown Bread

1 egg beaten
1/2 cup molasses
1 cup sour milk or buttermilk
1/4 cup melted shortening
2 cups wheat flour
1/2 teaspoon soda
1 teaspoon baking powder
1 teaspoon salt
1/2 cup raisins

Beat egg add molasses, milk & shortening. Sift flour add soda, baking powder & salt sift into liquid, add raisins & stir all at once. Bake at 350° for 45 min.

Southern Corn Bread

2 cups milk
1 cup corn meal
1 teaspoon salt
2 tablespoons butter
2 eggs well beaten
1 teaspoon baking powder

Scald milk & corn meal, add butter beat with egg beater until smooth cool slightly add eggs baking powder & salt. Bake in 8x8 greased pan about 25 minutes at 425°

WHOLE-WHEAT CURRANT BREAD

An old-fashioned quick bread.

Bake at 325° for 1 hour.

Makes one loaf.

1 cup sifted all-purpose flour	1 cup dried currants
1/4 teaspoon salt	1/4 cup (1/2 stick) butter or margarine, softened
2 teaspoons baking powder	3/4 cup sugar
1 1/2 cups whole-wheat flour	1 egg
	1 cup milk

1. Sift all-purpose flour, salt and baking powder onto sheet of wax paper; blend in whole-wheat flour. Toss currants with flour mixture.
2. Combine butter, sugar and egg in a large bowl. Beat with electric mixer until well blended.
3. Add flour mixture alternately with milk to butter mixture, beginning and ending with flour mixture. Turn batter into a greased 9x5x3-inch loaf pan, smoothing top.
4. Bake in a slow oven (325°) for 1 hour or until center springs back when lightly touched with fingertip. Cool 10 minutes in pan on wire rack; remove from pan; cool completely. Store in a tightly covered container or wrap in aluminum foil or plastic wrap.

#4

SWEET BREAKFAST SQUARES

This has a crunchy crumb topping.

Bake at 350° for 35 minutes.

Makes one coffee cake.

6 tablespoons butter or margarine	$\frac{3}{4}$ cup sugar
$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ teaspoon salt
1 tablespoon grated lemon rind	2 teaspoons baking powder
$\frac{2}{3}$ cup packaged bread crumbs	1 cup whole-wheat flour
$\frac{1}{2}$ cup wheat germ	$\frac{1}{3}$ cup butter or margarine
1 cup sifted all-purpose flour	1 egg
	$\frac{2}{3}$ cup milk
	1 teaspoon vanilla

1. Topping: Combine 6 tablespoons butter and $\frac{1}{2}$ cup sugar in a small bowl; mix well. Add lemon rind, bread crumbs and wheat germ. Mix with fork or fingers until crumbly; reserve.
2. Sift all-purpose flour, the $\frac{3}{4}$ cup sugar, salt and baking powder into a large bowl. Stir in whole-wheat flour.
3. Cut the $\frac{1}{3}$ cup butter into the flour mixture with a pastry blender until fine crumbs form.
4. Beat egg in a small bowl; add milk and vanilla. Pour egg mixture into flour mixture; stir just until ingredients are blended. Turn batter into a greased 13x9x2-inch baking pan, spreading evenly. Sprinkle topping over batter.
5. Bake in a moderate oven (350°) for 35 minutes or until top springs back when lightly pressed with fingertip. Cut into squares; serve warm.

ANISE AND MOLASSES RYE BREAD

2 tablespoons dry yeast
 $\frac{1}{2}$ cup lukewarm water
2 cups milk
 $\frac{1}{2}$ cup molasses
2 tablespoons oil
2 teaspoons salt
2 tablespoons anise seed
 $2\frac{1}{2}$ cups dark rye flour
 $3\frac{1}{2}$ cups unbleached flour

Sprinkle yeast over lukewarm water and let sit for 5 minutes to dissolve. Heat milk, molasses, oil, salt, and anise seed to lukewarm. Then stir in yeast. Add flours, 1 cup at a time. (Save $\frac{1}{2}$ cup unbleached flour for kneading.)

Stir to mix well and turn out on a floured board. Knead for 10 minutes, then place in an oiled bowl and cover. Put in a warm place until doubled in bulk (about 1 hour); then punch down and shape into 2 round loaves. Place on a greased baking sheet, cover, and let rise for 30 minutes.

Bake in a 400-degree oven for 10 minutes, then reduce heat to 350 degrees. Continue to bake for about 35 minutes, or until bread is nicely browned and sounds hollow when tapped. Makes 2 loaves.

MULTI-GRAIN POPPY SEED BREAD

2 cups boiling water
2 teaspoons salt
2 tablespoons butter or margarine
1 tablespoon each honey and molasses
1 cup each cornmeal and quick oats
2 tablespoons poppy seeds
2 tablespoons dry yeast
 $\frac{1}{2}$ cup lukewarm water
 $\frac{3}{4}$ cup each rye flour and graham flour
 $1\frac{1}{2}$ cups whole wheat flour
1 cup unbleached flour

Combine boiling water, salt, butter, honey, molasses, cornmeal, oats, and poppy seeds in a large mixing bowl. Let sit to soften ingredients and cool to lukewarm. Meanwhile, sprinkle yeast over lukewarm water and let sit to dissolve. When first mixture has cooled, stir in yeast. Then add the flours, 1 cup at a time. (Retain $\frac{1}{2}$ cup unbleached flour for kneading.)

Stir to mix well and turn out on a floured board; knead for 10 minutes and place in an oiled bowl. Cover, and let rise in a warm place until doubled in bulk (about $1\frac{1}{2}$ hours). Punch down and shape into 2 round loaves. Place on a greased baking sheet and let rise for 30 minutes. Bake in a 375-degree oven for about 40 minutes, or until well browned and loaves sound hollow when tapped. Cool slightly before slicing. Makes 2 loaves.



Onion-Herb Bread

This fragrant, tasty bread is delicious with a tureen of homemade soup or a pot of stew.

- | | | |
|-----------------------------|---|------------------------------------|
| 1 cup finely chopped onion | 2 envelopes E1 Molino active dry yeast (in bread mix box) | 1 teaspoon crushed rosemary leaves |
| 2 tablespoons vegetable oil | 1 box (32 ounces) E1 Molino unbleached white bread mix | 1 teaspoon ground thyme |
| 2-1/4 cups warm water | | 4 thin slices onion |

Saute chopped onion in oil until tender. Cool. In large bowl, dissolve yeast in warm water. Add 3 cups of the bread mix and beat until smooth. Stir in cooled sauteed onion, rosemary and thyme. Add all but 1 cup of the remaining bread mix to the dough; stir to form a stiff dough.

Sprinkle the reserved 1 cup mix over a pastry board or cloth. Turn the dough onto the board; knead about 5 minutes until all the mix has been used and the dough is smooth and elastic. Shape into a ball and place

continued on back

FamilyCircle CRANBERRY PECAN MUFFINS • POPOVERS • QUICK BREADS



dough, smooth side down, in a lightly oiled bowl; turn smooth side up. Cover.

Let dough rise in warm, draft free place until doubled, about 45 minutes. Meanwhile separate onion slices into rings and cut into short strips. Saute until tender, but not brown. Cool.



After dough has risen, punch down and let rise another 15 minutes, punch down again and shape into two loaves. Place loaves in oiled pans ($8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{1}{2}$ inches). Cut three diagonal slits, about $\frac{1}{8}$ inch deep, across tops of each loaf. Fill slits with sauteed onion strips. Cover loaves and let rise 20 minutes.

Bake in 375° oven about 40 minutes or until tapping crust with a finger produces a hollow sound. Remove bread from pans and cool on rack. Makes 2 loaves

Fiber Foods From El Molino...

- Unprocessed Bran Flakes
- Honey 'n Bran Cake
- Sesame Seed, hulled
- Sunflower Seed, hulled
- Millet, hulled
- Wheat Germ
- Soya Flour
- Whole Wheat
- Flour, stoneground hard
- Whole Wheat Pastry Flour
- Corn Meal
- Buckwheat Flour
- Soy Beans
- Lentils
- Split Peas
- Rolled Oats
- Brown Rice
- Puffed Cereals — Corn, Wheat, Millet, Rice
- Bread Mix — Whole Wheat, Rye, Pumpernickel, Unbleached White





  Bake at 400° for 20 minutes.
Makes $2\frac{1}{2}$ dozen muffins for \$3.21.

CRANBERRY PECAN MUFFINS

1. Combine $1\frac{1}{2}$ cups coarsely chopped cranberries and $\frac{1}{4}$ cup sugar in a small bowl; let stand while preparing batter.
2. Sift 3 cups sifted all-purpose flour, $4\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ teaspoon salt and 1 cup sugar into a large bowl. Cut in $\frac{1}{2}$ cup vegetable shortening with a pastry blender until mixture is crumbly. Stir in 1 cup chopped pecans and 2 teaspoons grated lemon rind.
3. Beat 2 eggs in a small bowl until light; stir in 1 cup milk. Add liquid all at once to flour mixture, stirring just until moist. Fold in cranberry mixture. Spoon batter into greased medium-size muffin pan cups, filling each $\frac{2}{3}$ full.
4. Bake in a hot oven (400°) for 20 minutes, or until golden brown. Remove

from pans to wire racks. Serve warm with butter and honey.

  Bake at 425° for 40 minutes.
Makes 8 popovers for 54¢.

POPOVERS

1. Generously butter eight 5-ounce custard cups; place on jelly-roll pan.
2. Beat 2 eggs in a medium-size bowl until frothy. Stir in 1 cup milk and 1 tablespoon melted butter; beat until blended. Beat in 1 cup sifted all-purpose flour and $\frac{1}{2}$ teaspoon salt until batter is smooth. Ladle into prepared cups, filling each about half full.
3. Bake in a hot oven (425°) for 35 minutes. Cut slit in side of each popover to allow steam to escape. Return to oven and bake 5 minutes longer, or until popovers are deep brown and very crisp. Serve with butter and jelly.

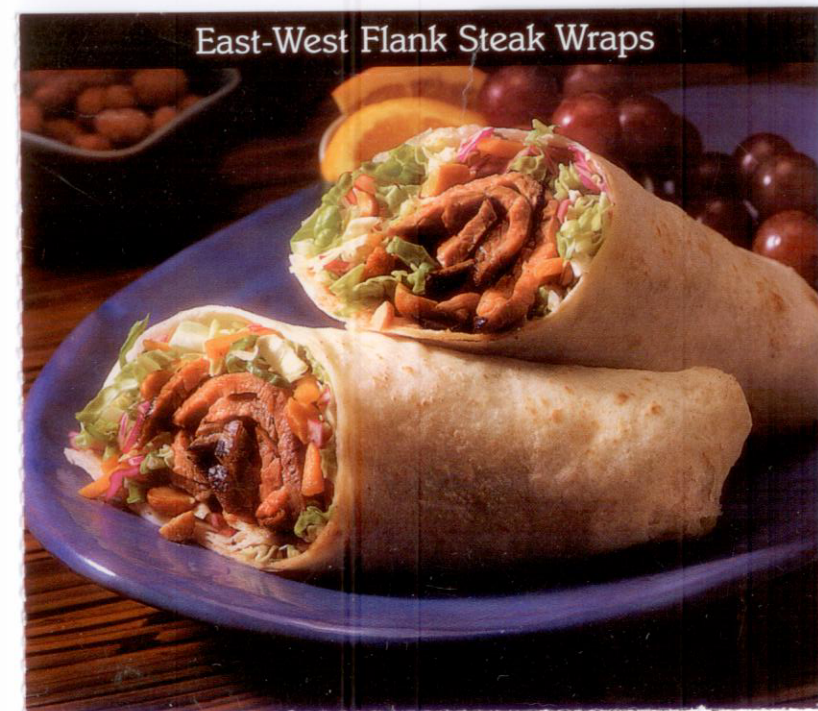
Sirloin Pasta Portobello



Southwest Beef and Chile Pizza



East-West Flank Steak Wraps



Fiery Beef Satay Skewers



SIRLOIN PASTA PORTOBELLO – 30 MINUTES

1-1/4 lb boneless beef top sirloin steak, 1" thick
8 oz uncooked linguine
1 to 2 Tbsp olive oil
2 large cloves garlic, crushed
1 Tbsp olive oil

8 oz portobello mushroom caps, cut in half, then crosswise into 1/4" thick slices
1 medium red, yellow or green bell pepper, 1/8" thick strips
2 Tbsp thinly sliced basil leaves
1/3 cup grated romano cheese

1. Cook pasta according to package directions; drain. Keep warm.
2. Meanwhile trim fat from beef steak. Cut steak lengthwise in half and then crosswise into 1/8" thick strips. In large nonstick skillet, heat 1 to 2 tablespoons of olive oil over medium-high heat until hot. Add beef and garlic, 1/2 at a time, and stir-fry 1 to 2 minutes or until outside surface is no longer pink; remove. Season with 1/2 teaspoon salt and 1/2 teaspoon pepper.
3. In same skillet, heat 1 tablespoon oil until hot. Add mushrooms and bell pepper strips; stir-fry 3 to 4 minutes or until mushrooms are tender. Return beef to pan; add sliced basil and toss. Place pasta on platter; spoon beef mixture on top. Sprinkle with cheese. **4 servings.**



SOUTHWEST BEEF AND CHILE PIZZA – 30 MINUTES

1 lb ground beef
1 thick prebaked Italian bread shell (12" diameter)
1-1/4 cups mild thick and chunky salsa
1-1/2 cups (6 oz) shredded Mexican cheese blend or Monterey Jack cheese

1 can (4 oz) diced green chiles, drained well
2 medium plum tomatoes, seeded, coarsely chopped
1/3 cup thin red onion slivers
2 Tbsp chopped fresh cilantro

1. Heat oven to 450°. In large skillet, brown ground beef over medium heat 8 to 10 minutes or until no longer pink, breaking up into 3/4" crumbles. Pour off drippings. Season with 1/4 teaspoon salt.
2. Place bread shell on ungreased baking sheet. Spread salsa over shell; sprinkle with 1/2 of cheese. Top with beef, chiles, tomatoes, red onion and remaining cheese.
3. Bake in oven 11 to 13 minutes or until cheese is melted. Sprinkle with cilantro; cut into 8 wedges. **4 servings.**

EAST-WEST FLANK STEAK WRAPS – 35 MINUTES

1 beef flank steak (1 to 1-1/2 lb)
2 cups packaged coleslaw mix
1/2 cup chopped green onions
4 large flour tortillas, warmed
1/3 cup honey roasted peanuts

Dressing:
1 cup rice vinegar
2 Tbsp dark sesame oil
1 Tbsp honey

1. Combine dressing ingredients; whisk until blended. Place beef steak in plastic bag; add 3/4 cup dressing, turning to coat. Close securely. Marinate in refrigerator 10 minutes.
2. Meanwhile add coleslaw mix, 1/2 cup green onions, 1/8 teaspoon salt and dash of pepper to remaining 1/4 cup of dressing in bowl; toss. Set aside.
3. Remove steak from dressing; discard dressing. Place steak on grid over medium, ash-covered coals. Grill, uncovered, 17 to 21 minutes for medium rare to medium doneness, turning once.
4. Carve steak into thin slices; season with salt and pepper, as desired. To assemble, layer an equal amount of beef, coleslaw mixture and peanuts down center of each tortilla. Fold bottom edge of tortilla up over filling. Fold right and left sides to center, overlapping edges. **4 servings.**

FIERY BEEF SATAY SKEWERS – 40 MINUTES

1-1/2 lb boneless beef sirloin steak, 1-1/2" thick
5 to 6 green onions, 1" pieces
Marinade:
1/2 cup country Dijon-style mustard

1/2 cup soy sauce
1/4 cup honey
2 Tbsp fresh lime juice
4 tsp minced garlic
1 Tbsp ground red pepper

1. In large bowl, combine marinade ingredients. Remove and reserve 1/2 cup for basting. Trim fat from beef steak; cut into 1-1/2" cubes. Add beef to remaining marinade in bowl; toss to coat. Cover and marinate in refrigerator for 20 minutes.
2. Remove beef from marinade; discard marinade. Alternately thread an equal amount of beef and green onion onto each of four 12" metal skewers.
3. Place skewers on grid over medium, ash-covered coals. Grill, uncovered, 10 to 12 minutes for medium rare to medium doneness, basting frequently with reserved 1/2 cup marinade and turning occasionally. **4 servings.**



CHOCOLATE RUM CAKE

Bake at 350° for 25 minutes.
Makes one 9-inch layer cake.

- 2 cups sifted cake flour
- 2 teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{2}$ cup (1 stick) butter, softened
- $\frac{3}{4}$ cup granulated sugar
- 2 eggs, separated
- 1 teaspoon grated orange rind
- $\frac{1}{2}$ cup orange juice
- 2 tablespoons light rum
- $\frac{1}{4}$ teaspoon almond extract
- $\frac{1}{4}$ teaspoon vanilla
- $\frac{1}{4}$ cup granulated sugar
- 4 to 8 tablespoons light rum
- Whipped Cream Filling
(recipe follows)
- Chocolate Frosting (recipe follows)
- 1 cup chopped walnuts



Makes about 24 shrimp for \$8.11.

- 1 pound medium-size fresh shrimp**
- 1/4 cup flour**
- 1/2 teaspoon salt**
- 1/2 teaspoon dry mustard**
- 1 egg**

- 2 tablespoons cream**
- 3/4 cup flaked coconut**
- 1/3 cup packaged bread crumbs**
- Vegetable oil (3 cups, approximately)**
- Chinese Mustard Sauce (recipe follows)**

5. Fry shrimp, a few at a time, in hot oil for about 2 minutes, turning once, until golden brown. Remove with a slotted spoon to paper toweling to drain. Keep warm in a slow oven (200°) until all shrimp are cooked. Serve with Chinese Mustard Sauce and bottled duck sauce.

CHINESE MUSTARD SAUCE: Mix 1/3 cup dry mustard with 1 tablespoon honey, 2 teaspoons vinegar and 1/4 cup cold water until well-blended; refrigerate. Makes about 1/3 cup.

- 1.** Shell and devein shrimp, but leave tails intact.
- 2.** Combine flour, salt and dry mustard in one small bowl; beat egg and cream in second small bowl. Combine coconut and bread crumbs on a sheet of wax paper.
- 3.** Dip shrimp in flour mixture, then in egg-cream mixture, and finally in flour-crumbs mixture coating well. Refrigerate in a single layer until ready to cook.
- 4.** Pour oil into medium-size saucepan to 2-inch depth. Heat to 350° on deep-fat thermometer.

BEEF STIR-FRY WITH COUSCOUS – 25 MINUTES

- 1-1/4 lb boneless beef top sirloin steak, 1" thick**
- 1 can (13-3/4 oz) ready-to-serve beef broth**
- 1 cup couscous**
- 1 Tbsp olive oil**

- 1 medium red bell pepper, 1/4" thick strips**
- 1/2 cup chopped sweet onion**
- 1/2 cup honey-Dijon barbecue sauce**
- 1 Tbsp chopped parsley**

- 1.** Trim fat from beef steak. Cut steak lengthwise in half and then crosswise into 1/4" thick strips; set aside.
- 2.** In medium saucepan, bring beef broth to a boil. Stir in couscous; cover pan and remove from heat.
- 3.** In large nonstick skillet, heat oil over medium-high heat until hot. Add beef, 1/2 at a time, and stir-fry 1 to 2 minutes or until outside surface is no longer pink; remove.
- 4.** In same skillet, stir-fry bell pepper and onion 2 to 3 minutes or until crisp-tender. Return beef to skillet; stir in barbecue sauce. Cook and stir 1 to 2 minutes or until heated through. Spoon over couscous; sprinkle with parsley. **4 servings.**

- 1.** Grease two 9x1 1/2-inch layer pans; line bottoms with wax paper; grease paper.
- 2.** Sift flour, baking powder, salt and baking soda onto wax paper.
- 3.** Beat butter in large bowl with electric mixer until fluffy. Gradually beat in the 3/4 cup granulated sugar. Beat in egg yolks until mixture is light and fluffy.
- 4.** Combine orange rind, orange juice, the 2 tablespoons rum, almond and vanilla extracts in a 1-cup measure. Stir into butter mixture alternately with flour mixture.
- 5.** Wash beaters of electric mixer. Beat egg whites in a small bowl with electric mixer until foamy. Add the 1/4 cup granulated sugar gradually, while continuing to beat until stiff peaks form. Fold meringue mixture into batter until no streaks of white remain. Pour into prepared pans.
- 6.** Bake in preheated moderate oven (350°) for 25 minutes or until centers spring back when lightly pressed with fingertip. Cool on wire racks 10 minutes; remove from pans; cool completely.
- 7.** Split cooled layers horizontally to make 4 thin layers. Sprinkle each layer with 1 to 2 tablespoons rum. Spread 1/3 of the Whipped Cream Filling on each of 3 layers. Stack layers on serving plate, with fourth layer on top. Refrigerate.

- 8.** Spread Chocolate Frosting over side and top of cake. Press walnuts onto side of cake. Refrigerate at least 18 hours.

WHIPPED CREAM FILLING: Sprinkle 1 envelope unflavored gelatin over 2 tablespoons water in a cup; let soften 5 minutes. Place cup in small pan of hot water, stirring until gelatin is dissolved. Stir in 1/3 cup light rum. Beat 2 cups heavy cream in a medium-size bowl until soft peaks form. Beat in 1/2 cup 10X (confectioners') sugar and continue beating until stiff peaks form. (Do not overbeat.) Fold gelatin mixture into whipped cream.

CHOCOLATE FROSTING: Melt 4 squares unsweetened chocolate over hot, not boiling water. Remove from heat; stir in 2 cups sifted 10X (confectioners') sugar, 2 tablespoons hot water and 6 tablespoons softened butter; beat with electric mixer until smooth. Beat in 2 eggs, one at a time. Place bowl in larger bowl of ice and water, and beat until mixture is thick enough to spread, about 10 minutes. ■

HOT FUDGE SAUCE

Makes about 2 cups

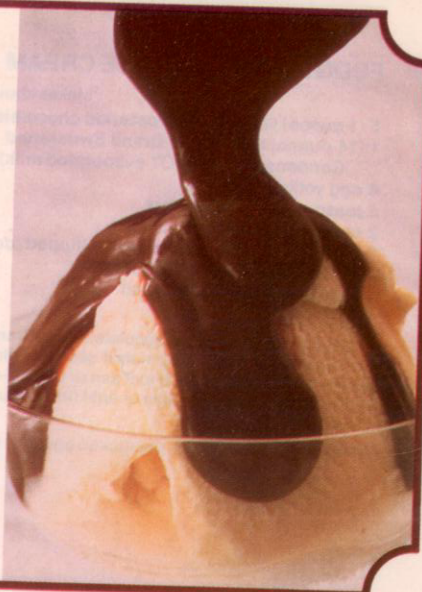
- 1 (6-ounce) package semi-sweet chocolate chips or 4 (1-ounce) squares semi-sweet chocolate
- 2 tablespoons margarine or butter
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 2 tablespoons water
- 1 teaspoon vanilla extract

In heavy saucepan, over medium heat, melt chips and margarine with Eagle Brand, water and vanilla. Cook and stir constantly until thickened, about 5 minutes. Serve warm over ice cream. Refrigerate leftovers.

To Reheat: In small heavy saucepan, combine desired amount of sauce with small amount of water. Over low heat, stir constantly until heated through.

MICROWAVE*: In 1-quart glass measure, combine ingredients. Cook on 100% power (high) 3 to 3½ minutes, stirring after each minute.

*Microwave ovens vary in wattage and power output; cooking times may need to be adjusted.



STRAWBERRY CHEESE PIE

Makes one 9-inch pie

- 1 (9-inch) baked pastry shell or graham cracker crumb crust
- 1 (8-ounce) package cream cheese, softened
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- ½ cup ReaLemon® Lemon Juice from Concentrate
- 1 teaspoon vanilla extract
- 1 quart fresh strawberries, cleaned and hulled
- 1 (16-ounce) package prepared strawberry glaze, chilled

In large mixer bowl, beat cheese until fluffy. Gradually beat in Eagle Brand until smooth. Stir in ReaLemon and vanilla. Pour into prepared crust. Chill 3 hours or until set. Top with strawberries and desired amount of glaze. Refrigerate leftovers.



CHOCOLATE STREUSEL BARS

Makes 24 to 36 bars

- 1¾ cups unsifted flour
- 1½ cups confectioners' sugar
- ½ cup unsweetened cocoa
- 1 cup cold margarine or butter
- 1 (8-ounce) package cream cheese, softened
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1 egg
- 2 teaspoons vanilla extract
- ½ cup chopped walnuts

Preheat oven to 350°. In large bowl, combine flour, sugar and cocoa. Cut in margarine until crumbly (mixture will be dry). Reserving 2 cups crumb mixture, press remainder on bottom of 13 x 9-inch baking pan. Bake 15 minutes. In large mixer bowl, beat cheese until fluffy. Gradually beat in Eagle Brand until smooth. Add egg and vanilla; mix well. Pour over prepared crust. Combine nuts with reserved crumb mixture; sprinkle evenly over cheese mixture. Bake 25 minutes or until bubbly. Cool. Chill. Cut into bars. Store covered in refrigerator.



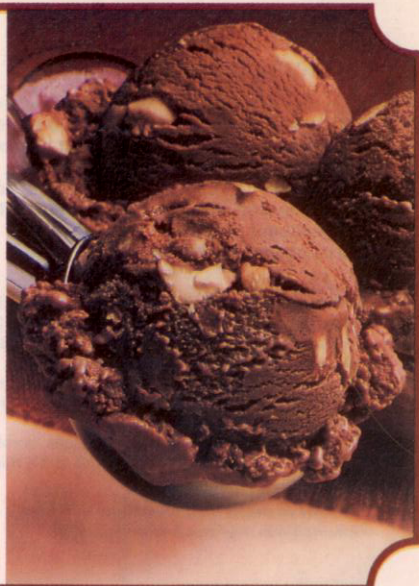
FUDGY CHOCOLATE ICE CREAM

Makes about 1½ quarts

- 5 (1-ounce) squares unsweetened chocolate, melted
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 4 egg yolks*
- 2 teaspoons vanilla extract
- 2 cups (1 pint) half-and-half
- 2 cups (1 pint) whipping cream, whipped (*do not use non-dairy whipped topping*)
- 1 cup chopped nuts, optional

In large mixer bowl, beat chocolate, Eagle Brand, egg yolks and vanilla; mix well. Stir in nuts if desired. Fold in whipped cream. Pour into 9 x 5-inch loaf pan or other 2-quart container; cover. Freeze 6 hours or until firm. Return leftovers to freezer.

*Use only Grade A clean, uncracked eggs.



RASPBERRY-TOPPED LEMON PIE

Makes 1 pie

- 1 (10-ounce) package frozen red raspberries in syrup, thawed
- 1 tablespoon cornstarch
- 3 egg yolks*
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- ½ cup ReaLemon® Lemon Juice from Concentrate
- Yellow food coloring, optional
- 1 (6-ounce) packaged graham cracker crumb pie crust
- Whipped topping

Preheat oven to 350°. In small saucepan, combine raspberries and cornstarch; cook and stir until mixture thickens and is clear. In medium bowl, beat egg yolks; stir in Eagle Brand, ReaLemon and food coloring if desired. Pour into crust; bake 8 minutes. Spoon raspberry mixture evenly over top. Chill 4 hours or until set. Top with whipped topping. Garnish as desired. Refrigerate leftovers.

*Use only Grade A clean, uncracked eggs.

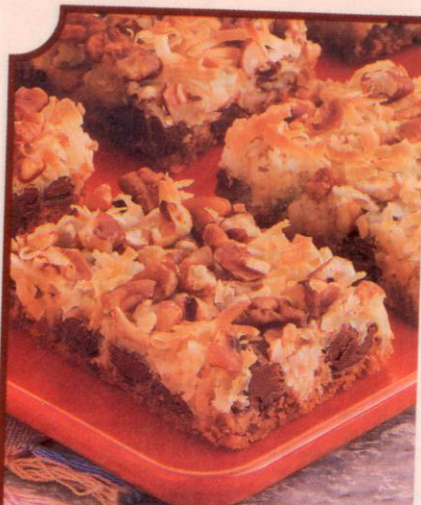


MAGIC COOKIE BARS

Makes 24 to 36 bars

- ½ cup margarine or butter
- 1½ cups graham cracker crumbs
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1 (6-ounce) package semi-sweet chocolate chips
- 1 (3½-ounce) can flaked coconut (1½ cups)
- 1 cup chopped nuts

Preheat oven to 350° (325° for glass dish). In 13 x 9-inch baking pan, melt margarine in oven. Sprinkle crumbs over margarine; pour Eagle Brand evenly over crumbs. Top with remaining ingredients; press down. Bake 25 to 30 minutes or until lightly browned. Cool. Chill if desired. Cut into bars. Store loosely covered at room temperature.



BACARDI® rum cake

Cake:

- 1 cup chopped pecans or walnuts
- 1 18½-oz. pkg. yellow cake mix
- 1 3¼-oz. pkg. JELL-O® instant vanilla pudding mix

- 4 eggs
- ½ cup cold water
- ½ cup Wesson® oil
- ½ cup Bacardi dark rum (80 proof)

Glaze:

- ¼ lb. butter
- ¼ cup water
- 1 cup granulated sugar
- ½ cup Bacardi dark rum (80 proof)

Preheat oven to 325°F. Grease and flour 10" tube or 12-cup Bundt® pan.

Sprinkle nuts over bottom of pan. Mix all cake ingredients together. Pour batter over nuts. Bake 1 hour. Cool. Invert on serving plate. Prick top. Drizzle and smooth glaze evenly over top and sides. Allow cake to absorb top glaze. Repeat till glaze is used up.

For glaze, melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat. Stir in rum.

Optional: Decorate with whole maraschino cherries and border of sugar frosting or whipped cream. Serve with seedless green grapes dusted with powdered sugar.



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