

The Butter Mushroom turns simple meals into special meals.

For starters, BinB® Mushrooms are fresh-picked, tender and delicious. Then they're broiled in fresh, creamy butter and packed in their own butter broth. Because they're no ordinary mushrooms, they can turn quick, simple meals into something out of the ordinary. Try them in a lot of delicious ways.

BinB® The Butter Mushroom for better meals.



SURPRISES FOR SANTA

continued

1 package (12 or 15 oz.) peanut butter cookie mix
1 egg white
1 cup chopped salted peanuts
½ to ½ cup grape jelly or jam

Preheat oven to 375°F. Grease 2 large cookie sheets. Prepare cookie mix according to basic package directions. (Refrigerate dough if too soft.) Beat egg white slightly with fork. Roll dough into 1-inch balls. Dip into egg white; then roll in nuts. Place about 2 inches apart on cookie sheet; press thumb gently in center of each. Bake 5 minutes. Remove from oven. Fill depression with about ½ teaspoon jelly or jam. Return to oven and bake an additional 6 to 8 minutes or until lightly browned. Cool on cookie sheet. Remove to wire rack to cool completely. Makes 2 to 3 dozen cookies depending upon the mix used. About 100 calories each.

STIR-ME-NOTS

No stirring. Perfect for a Santa with a secret tooth.

½ cup butter or margarine, melted
1½ cups graham cracker crumbs
1 cup shredded coconut
1 package (12 oz.) semisweet chocolate pieces
1 can (14 oz.) sweetened condensed milk
1 cup chopped walnuts

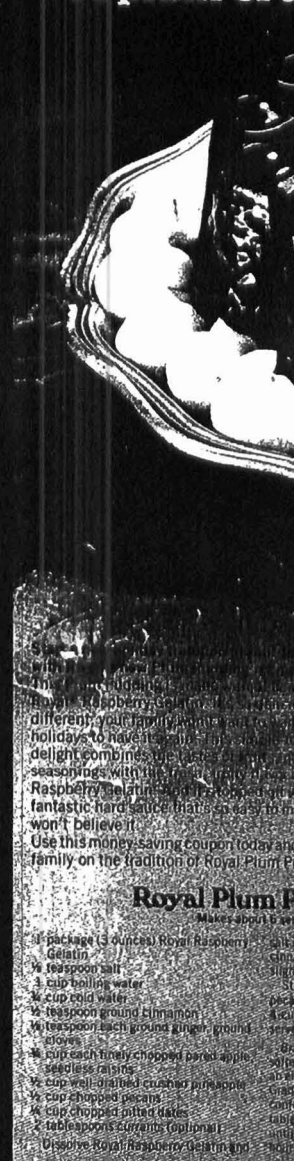
Preheat oven to 350°F. Pour butter or margarine into 13x9-inch glass baking dish. Sprinkle graham cracker crumbs evenly over melted butter, then coconut. Sprinkle on chocolate pieces (don't nibble too many of them). Pour condensed milk evenly over all ingredients in dish. Top with nuts. **DO NOT STIR.** Bake for 35 to 40 minutes. Cool completely. Cut into 32 pieces. About 165 calories each. (continued)

COOKIE TIP-SHEET

In baking, it's little things that make a good cookie better.

- Read through the entire recipe to be sure you have all the ingredients and equipment on hand.
- Measure and assemble ingredients before baking.
- Spoon all purpose flour lightly; pack brown sugar firmly. Both go into dry measuring cups. Level with spatula.
- Preheat your oven for 10 to 15 minutes before you bake.
- To measure shortening or bulk butter, soften and pack firmly into dry measuring cup. Level with spatula; remove with rubber scraper.
- Don't use whipped butter or margarine in recipes.
- Brim filled = 1 stick of butter equals ½ cup.
- Cream sugar and butter well; once you add the flour, don't overbeat. Too much, and the cookies will be tough.
- Large eggs are preferable.
- When grating citrus peels, use only the colored portion (containing the oils and flavor).
- Recipes calling for "ground nuts" mean "a fine powder." A nut grinder works well. If using a food processor or blender, take care not to overdo it. Nuts can become pasty or bitter very quickly.
- Ground spices age, losing aroma and character. Store spices in airtight containers, away from heat and sunlight. Wipe the date on spice bottles as you purchase them.
- To flatten cookies, dip a flat-bottom glass in flour or sugar (whichever the recipe states).
- Most cookies should be removed immediately from the cookie sheet (unless otherwise stated).
- If cookies have cooled on the sheets and are hard to remove, return to the oven briefly to soften.
- To save time and energy, place 2 cookie sheets in oven at once. Rotate halfway through baking time.

A plum of a



Royal Plum P

- Makes about 8 servings
- 1 package (3 ounces) Royal Raspberry Gelatin
 - 1 teaspoon salt
 - 1 cup boiling water
 - 1 cup cold water
 - 1 teaspoon ground cinnamon
 - 1/2 teaspoon each ground ginger, ground cloves
 - 1/2 cup each finely chopped pared apple, seedless raisins
 - 1 cup chopped pecans
 - 1 cup well-drained crushed pineapple
 - 1 cup chopped mixed nuts
 - 1 tablespoon frozen (optional)
1. Dissolve Royal Raspberry Gelatin and

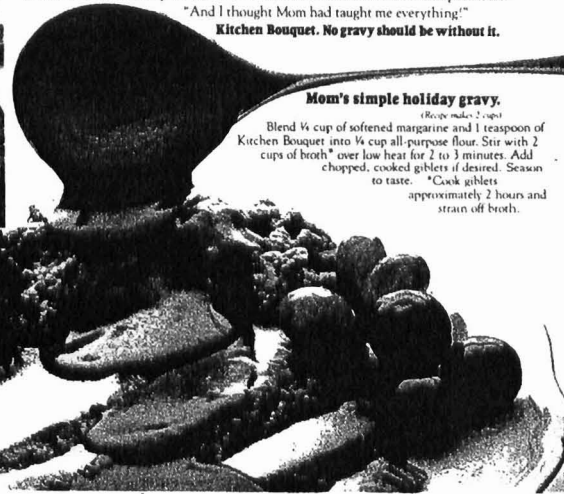
"The secret of great holiday gravy? Mom just told me. Kitchen Bouquet."

"It's really so simple. Just add Kitchen Bouquet® to your chicken or turkey broth for a delicious gravy. Kitchen Bouquet's special blend of natural seasonings gives gravy a real home-made taste and a rich, brown color. Those gravy mixes just aren't the same."

"Mom says Kitchen Bouquet makes all kinds of stews look and taste extra-special, too."

"And I thought Mom had taught me everything!"

Kitchen Bouquet. No gravy should be without it.



Mom's simple holiday gravy.

Blend ¼ cup of softened margarine and 1 teaspoon of Kitchen Bouquet into ¼ cup all-purpose flour. Stir with 2 cups of broth* over low heat for 2 to 3 minutes. Add chopped, cooked giblets if desired. Season to taste. *Cook giblets approximately 2 hours and strain off broth.

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SURPRISES FOR SANTA

TOP TWENTY

continued from page 105

All recipes pictured on pages 104-105

12 minutes or until barely set. Makes about 72 cookies. About 60 calories each.

DUTCH FRUIT BARS

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