

**JANE AND MICHAEL STERN
SARAH'S BANANA PUDDING**

pictured on page 133

"All the lullabye numminess of bananas plus extra streaks of brown sugar to sweeten the silken yellow custard."

- 3 tablespoons cornstarch
- 3 tablespoons sugar
- Pinch salt
- 1½ cups milk
- 1 can (13 oz.) evaporated milk
- 4 egg yolks
- 1 teaspoon vanilla extract
- 16 vanilla wafers
- 2 large bananas, sliced
- ½ cup firmly packed dark brown sugar
- Whipped cream, for garnish

In medium saucepan combine cornstarch, sugar and salt. Stir in milk and evaporated milk. Cook over medium heat, stirring frequently, until pudding coats spoon, about 10 minutes.

In bowl beat egg yolks; stir in ½ cup hot pudding. Stir into remaining pudding and cook, stirring, until thickened, about 3 minutes. Stir in vanilla. Cover surface with plastic wrap; cool.

In 1½-quart baking dish arrange vanilla wafers and bananas on bottom and sides. Pour in pudding. In bowl blend brown sugar with 2 teaspoons hot water to form a thick paste. Swirl into pudding, creating streaks. Refrigerate. Garnish with whipped cream. Makes 6 to 8 servings, about 400 calories each per 6, 300 calories each per 8.

From REAL AMERICAN FOOD: THE ROAD FOOD GOOD FOOD COOKBOOK, by Jane and Michael Stern, to be published by Alfred A. Knopf, Inc.

**PIERRE FRANEY
ROSE'S STRAWBERRY
CHEESECAKE**

pictured on page 133

"The texture and combination of flavors make this a favorite at our table."

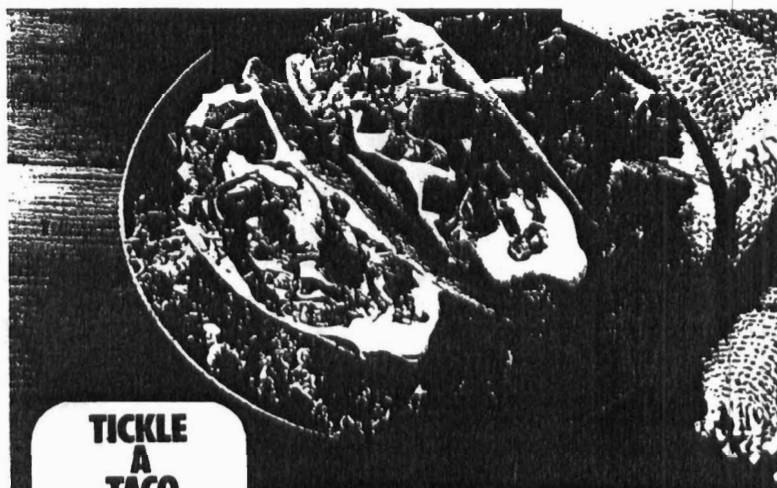
- ¼ cup graham cracker crumbs
- 2 packages (8 oz. each) cream cheese, softened
- 4 eggs, separated, at room temperature
- 1 teaspoon vanilla extract
- 1 cup sugar, divided
- 2 tablespoons flour
- Pinch salt
- 1 cup heavy or whipping cream
- 1 pint strawberries, halved

Glaze

- 1 cup quartered strawberries
- ¼ cup sugar
- 1 tablespoon water
- 2 teaspoons cornstarch dissolved in 1 tablespoon water

Preheat oven to 325°F. Butter 10-inch springform pan. Sprinkle with graham cracker crumbs, reserving 1 teaspoon.

In mixer bowl beat cream cheese un-

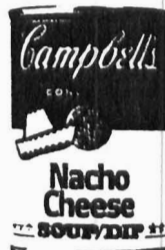


**TICKLE
A
TACO**

Next time you need a great idea, let Campbell's® Nacho Cheese Soup/Dip fill in. Fill in a taco, that is. Here's how:

- 1 lb. ground beef
- ¼ cup chopped onion
- ¼ tsp. chili powder
- ¼ tsp. ground cumin
- 1 can (11 oz.) Campbell's Condensed Nacho Cheese Soup/Dip
- 6 taco shells
- Shredded lettuce
- Chopped tomatoes

In 10" skillet over medium heat, cook beef, onion, chili powder and cumin until browned. Drain; stir in ½ cup soup. Reduce heat, simmer 5 minutes; stir occasionally. In 1 qt. saucepan over low heat, heat remaining soup; stir occasionally. To serve: Fill each taco shell with about ½ cup meat mixture. Spoon hot soup over each. Garnish with remaining ingredients. 6 tacos.



CAMPBELL'S SOUP MAKES GOOD FOOD

til smooth. Add egg yolks one at a time, beating well after each addition. Add vanilla; beat in ¾ cup sugar, flour and salt. Beat until smooth. Pour in cream and beat at low speed 1 minute.

In mixer bowl beat egg whites until soft peaks form. Gradually beat in remaining ¼ cup sugar and beat until stiff peaks form. Fold into cheese mixture.

Place prepared pan on cookie sheet and pour in batter. Sprinkle with reserved crumbs. Bake 1 hour. Turn off oven and let stand with door ajar 15 minutes. Close door and let stand 45 minutes more. Transfer to wire rack. Release spring lock but do not remove sides of pan. Cool at least 4 hours. Arrange halved strawberries on cake.

Glaze: In small saucepan bring strawberries, sugar and water to a simmer over low heat. Cover and cook 5 minutes. Stir in cornstarch and cook 1 minute. Strain and cool 30 minutes. Spread on cake. Remove sides of pan. Makes 12 servings, about 345 calories each.

From PIERRE FRANEY'S KITCHEN, by Pierre Franey with Rick Flaste. Copyright © 1982 by Pierre Franey and Rick Flaste. Reprinted with the permission of Times Books, A Division of Random House, Inc.

JACQUES PÉPIN

CREME CARAMEL AU RHUM

"Crème caramel, one of my mother's favorites, has happy childhood memories."

Sauce

- 1 cup sugar
- 2 tablespoons rum

Custard

- 2 cups milk
- 5 tablespoons sugar
- 4 eggs
- 1 egg yolk
- 1 cup heavy or whipping cream
- 2 tablespoons rum
- 1 teaspoon almond extract

Sauce: In small, heavy saucepan combine sugar and ½ cup water. Cook over high heat until sugar caramelizes, about 6 to 8 minutes. Do not stir. Remove from heat and pour one third of mixture into 1-quart porcelain soufflé dish. Rotate dish to cover bottom with layer of caramel. Slowly pour ¾ cup water into remaining caramel. Bring to a boil and boil 30 seconds. (There should be no sugar sticking to bottom of pan.) Refrigerate. When cold, add rum.

Custard: Preheat oven to 325°F. In small saucepan combine milk and sugar. Bring to a boil. In medium bowl combine remaining ingredients; whisk until well blended. Pour in hot milk; blend well. Do not overmix, or foam will form on surface. Strain slowly into prepared dish to avoid bubbles. Place mold in small baking pan. (continued)