

FOOD IDEAS FOR EASTER

Easter means new Spring outfits, chocolate bunnies, and an abundance of coloured eggs made by the Younger Set. To use up "Junior's" creations and prepare an excellent Easter Brunch or Luncheon dish, try Deviled Eggs Supreme. To complete the meal, serve it with a crisp green salad and warm coffeecake.

DEVILED EGGS SUPREME

SERVES 4 - 6:

8 Hard-cooked eggs
1/4 Cup mayonnaise
1 Tsp. salt
1/2 Tsp. dry mustard
1/4 Tsp. white pepper
2 Tsp. chopped pimiento
6 Oz. (1 1/2 Cups) grated Gruyere cheese
1 Cup boiling water
1 Tsp. chicken broth powder
1/4 Cup butter
1 Medium-size onion, chopped
1/4 Cup sifted all-purpose flour
1 1/2 Tsp. curry powder
1/4 Tsp. ground ginger
1 Cup milk
1 Pkg. (10 oz.) frozen peas, cooked
4 Cups hot cooked rice

1. Halve the eggs lengthwise; remove yolks and press through a coarse sieve into a small bowl. Blend in mayonnaise, 1/2 teaspoon of the salt, dry mustard, 1/8 teaspoon of the pepper, chopped pimiento, and 1/4 cup of the grated cheese. Spoon the yolk mixture into the egg-white halves.
2. Dissolve the chicken broth powder in the boiling water. Reserve for next step.
3. Melt butter in a heavy saucepan; add chopped onion, and saute until the onion is transparent. Stir in flour, remaining 1/2 teaspoon salt, remaining pepper, curry and ground ginger. Cook the roux 2 - 3 minutes, until bubbly. Stir in dissolved chicken broth and milk; continue to cook, stirring, until the sauce thickens and bubbles 1 minute. Remove the pan from the heat and stir in the remaining

cheese until melted. Add the cooked peas.

4. Spoon hot cooked rice into a heated serving dish. Pour the hot sauce over, masking the rice. Arrange the deviled eggs around the edge of the dish, or in an attractive pattern. Garnish with chopped parsley and/or pimiento strips if desired. Serve immediately.

SPRING SALAD BOWL

SERVES 4 - 6:

1 Bunch leaf lettuce
1/2 Bunch water cress
1/2 lb. spinach
25 Carrot curls, or 2 medium carrots grated
1 Cup chopped green onions, with tops
12 Pitted black olives - optional garnish
12 Blanched almonds, toasted - optional garnish
1/4 - 1/2 Cup Italian Dressing

1. Wash the greens thoroughly, and dry well with paper towel. Tear the greens into bite-size pieces, discarding stems and heavy veins.
2. In a salad bowl, combine the greens with the carrot curls and chopped green onions.
3. Toss the salad with Italian dressing, ensuring that the greens are well coated.
4. If desired, stuff the olives with the toasted almonds and use as a garnish for the salad.

ITALIAN DRESSING

1 Tsp. salt
1 Tsp. sugar
1/2 Tsp. celery salt
1/4 Tsp. cayenne
1/4 Tsp. dry mustard
1 Tsp. paprika
1/3 Cup white wine vinegar
1 Cup salad oil, at least half olive oil
1 Clove garlic, minced
Dash Tabasco sauce