For a delightful way to entertain on week-ends or holidays, invite a few friends for late breakfast or brunch. Popular with young and old alike—these parties are an easy, convenient and enjoyable way to entertain—and economical too!

Be gay, informal and let your imagination soar in planning table decorations. Serve your food with a flair...but keep it simple!

We hope you will find the menus and recipes in this booklet helpful. All of the recipes have been developed and tested in our NABISCO Test Kitchens.

Mary Ellen Baker
Director, Home Economics
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*Asterisk indicates recipes in book*
CEREAL SUNDAE

3 cups water
1/4 teaspoon salt
1/2 cup Quick CREAM OF WHEAT Cereal
1 (8 1/2-ounce) can crushed pineapple, drained
1/4 teaspoon ground mace
1 pint strawberry ice cream

Bring water and salt to rapid boil. Slowly sprinkle in Quick CREAM OF WHEAT Cereal, stirring constantly while mixture thickens. Lower heat and continue cooking 5 minutes, stirring occasionally. Stir in crushed pineapple and mace. Spoon into cereal dishes and top with a scoop of strawberry ice cream. Makes about 4 servings.

GRAHAM DATE BREAD

1/2 cup sifted all-purpose flour
1/2 teaspoon salt
1 1/2 teaspoons baking powder
1 1/2 cups NABISCO Graham Crackers Crumbs
1/2 cup light brown sugar, firmly packed
1 (8-ounce) package DROMEDARY Chopped Dates
1 cup chopped walnuts or pecans
2 teaspoons grated orange rind
2 eggs, well beaten
1/2 cup orange juice
1/2 cup butter or margarine, melted and cooled

Sift together first three ingredients. Add next five ingredients; mix well. Combine eggs, orange juice and butter or margarine. Stir into dry ingredients mixing just until combined. Turn into a greased (8 1/2x4 1/2x2 1/2-inch) loaf pan. Bake in a preheated slow oven (325°F.) 60 to 65 minutes or until cake tester inserted in center comes out clean. Let cool, in pan, on wire rack 10 minutes. Turn out and cool completely. Store aluminum foil-wrapped overnight for easy slicing. Makes 16 (approximately 1/2-inch) slices.
HONEY BACON SCRAMBLE

2 cups apple wedges  
(about 2 medium apples)  
1 tablespoon butter or margarine  
1 cup NABISCO Rice Honeys  
1/2 pound bacon cooked, crumbled

Fry apple wedges until tender. Melt butter or margarine in another skillet; add NABISCO Rice Honeys and cook 4 to 5 minutes or until hot, stirring with a fork. To serve, sprinkle bacon over apple wedges and top with cereal. Makes 6 servings.

BRAN DATE MUFFINS

1 cup NABISCO 100% Bran  
1 cup milk  
2 tablespoons butter or margarine, softened  
1/4 cup molasses or granulated sugar  
1 egg, well beaten  
1 cup sifted all-purpose flour  
1 tablespoon baking powder  
1/2 teaspoon salt  
1/2 cup DROMEDARY Chopped Dates

In medium bowl, soak NABISCO 100% Bran in milk for 5 minutes. Cream together butter or margarine and molasses or sugar; then add egg. Blend but do not beat. Stir into bran. Sift together flour, baking powder and salt. Add with DROMEDARY Chopped Dates to bran mixture; stir until just blended. Fill muffin cups two thirds full. Bake in a preheated hot oven (400°F) 20 to 25 minutes, or until done. Makes about 12 medium muffins.
GOLFER'S "TEE-OFF" BREAKFAST

Orange juice
Golden Nugget Topped Shredded Wheat with Canadian Bacon*
DROMEDARY Corn Muffins
Coffee

GOLDEN NUGGET TOPPED SHREDDED WHEAT WITH CANADIAN BACON

6 NABISCO Shredded Wheat, split
1/3 cup butter or margarine, melted
1 (6-ounce) package Canadian bacon
1 (8 1/2-ounce) can pineapple tidbits
1 1/2 tablespoons cornstarch
2 tablespoons sugar
1/8 teaspoon ground nutmeg
1 cup orange juice

Place NABISCO Shredded Wheat in a shallow baking pan; brush lightly with butter. Place bacon slices on top. Bake in a preheated moderate oven (375° F.) 10 minutes. Meanwhile, place remaining ingredients in a saucepan. Cook and stir over medium heat until mixture thickens and comes to a boil. To serve, pour about 1/3 cup sauce over each portion. Makes 6 (approximately 2 ounce) servings. Serve with corn muffins prepared with DROMEDARY Corn Muffin mix according to package directions.
FALL BREAKFAST

Half Grapefruit
Oven Brown CREAM OF WHEAT with Bacon*
Broiled Peach Halves
Cinnamon Muffins*
Milk
Coffee

OVEN BROWN CREAM OF WHEAT WITH BACON

8 slices bacon
1 1/2 cups milk
1/2 teaspoon mustard
1/2 cup Quick CREAM OF WHEAT Cereal
1/2 teaspoon salt
2 eggs

Cook bacon in medium skillet until crisp. Remove bacon and all but 2 tablespoons drippings. Add milk and salt; bring to a boil. Slowly add Quick CREAM OF WHEAT Cereal mixed with the mustard, stirring constantly as mixture thickens. Lower heat; cook 2 to 3 minutes, stirring occasionally. Add eggs, one at a time, blending thoroughly; crumble bacon and stir into mixture. Turn into a greased 2-quart baking dish; spread evenly. Bake in a preheated moderate oven (350°F.) 40 to 45 minutes. Serve with maple syrup. Makes 6 (4x3 3/4-Inch) servings.

CINNAMON MUFFINS

1 1/4 cups sifted all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
2 tablespoons granulated sugar
1/2 cup Quick CREAM OF WHEAT Cereal
1 egg, lightly beaten
1 cup milk
1/4 cup butter or margarine, melted
1/4 cup granulated sugar
1 teaspoon ground cinnamon

Sift together first four ingredients; stir in Quick CREAM OF WHEAT Cereal. Combine egg, milk and melted butter. Make a well in the dry ingredients; pour in milk mixture. Stir until dry ingredients are just moistened. Fill 12 well greased 2 1/2-inch muffin cups two thirds full. Bake in a preheated hot oven (425°F.) 25 minutes or until golden brown. Combine cinnamon and sugar. Roll hot muffins in mixture coating completely. Serve warm. Makes 12 (2-inch) muffins.
BAKED EGG NESTS WITH BACON

3 cups milk  
1/2 teaspoon salt  
2 teaspoons minced onion  
1/2 cup Quick CREAM OF WHEAT Cereal  

8 slices cooked bacon, crumbled  
4 eggs  
Salt  
Paprika  
4 teaspoons butter or margarine

Bring first three ingredients to a rapid boil. Slowly sprinkle in Quick CREAM OF WHEAT Cereal, stirring constantly while mixture thickens. Lower heat and continue cooking 5 minutes more, stirring occasionally. Add bacon. Pour into 4 greased 1-pint baking dishes. Make a hollow in the center; slip egg in carefully. Season with salt and paprika and dot with butter. Bake in a preheated moderate oven (350°F.) about 15 minutes or until whites of eggs are set. Makes 4 servings.

CARAWAY ORANGE COFFEECAKE

1 1/4 cups sifted all-purpose flour  
1/3 cup granulated sugar  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/4 teaspoon baking soda  
1/4 teaspoon ground nutmeg  

1/3 cup Quick CREAM OF WHEAT Cereal  
1 tablespoon caraway seeds  
1/4 cup butter or margarine  
1 tablespoon grated orange rind  
1/2 cup orange juice  
1 egg, well beaten

Sift together first six ingredients; stir in Quick CREAM OF WHEAT Cereal and caraway seeds. Cut in butter until mixture resembles coarse corn meal. Add grated orange rind. Combine juice and beaten egg; stir into dry ingredients until just mixed. Pour into a well greased 8-inch square baking pan. Bake in a preheated moderate oven (375°F.) 25 to 30 minutes or until golden brown. Serve warm. Makes 6 (4x2 2/3-inch) servings.
CHERRY CHICKEN PIE

Crust:
1 1/2 cups sifted all-purpose flour
1 1/2 teaspoons salt
2 teaspoons baking powder
2 teaspoons sugar

1 3/4 cups CREAM OF WHEAT Cereal
(Regular, Quick, or Instant)
2 2/3 cups butter or margarine
1 egg, well beaten
1 cup milk

Filling:
2 tablespoons cornstarch
1/8 teaspoon salt
2 tablespoons light brown sugar, firmly packed
1/2 teaspoon ground cardamon
1/2 cup orange juice

1 (1-pound) can red tart cherries, well drained, reserving approximately 1 cup juice
1/4 teaspoon basil leaves
1 teaspoon grated orange rind
2 tablespoons butter or margarine
4 cups cooked chicken

Sift first three ingredients; add sugar and CREAM OF WHEAT Cereal. Cut in butter or margarine until mixture resembles coarse meal. Combine egg and milk. Stir into dry ingredients and mix until all ingredients are moistened; let stand 5 minutes. Reserve 3/4 cup dough for top. Spread remaining mixture evenly over bottom and sides of a greased, shallow 2-quart baking dish, bringing crust up onto edge of dish. Combine cornstarch with next three ingredients in a saucepan. Gradually blend in combined juices. Cook, stirring constantly, over medium heat until mixture thickens and comes to a boil. Remove from heat; add basil leaves, orange rind, and butter. Arrange chicken and cherries in lined baking dish. Pour sauce over them. Top with spoonfuls of reserved crust mixture. Bake in a preheated moderate oven (375°F.) 35 to 40 minutes or until crust is golden. Makes 8 (approximately 1 cup) servings.

Recipe for Apple-Date Roll on page 16.
**CREOLE SCRAMBLED EGGS**

1 (1-pound) can tomatoes
1/2 cup chopped onion
1/4 cup finely chopped green pepper
1/4 teaspoon ground black pepper
1 small bay leaf, crumbled
1 3/4 teaspoons salt
1/2 cup butter or margarine
2 cups SPOON SIZE Shredded Wheat

Night before: Drain 1/4 cup liquid from tomatoes; set aside. In a saucepan combine tomatoes and remaining liquid with next four ingredients and 1 3/4 teaspoon salt. Cover and refrigerate.

Morning of brunch: Melt 2 tablespoons butter or margarine. Add SPOON SIZE Shredded Wheat and toast over low heat for a few minutes, stirring frequently. Keep warm. Simmer sauce, covered, 10 minutes, stirring occasionally. Blend cornstarch with reserved tomato liquid. Add to hot mixture. Cook, while stirring, until thickened. Melt 3 tablespoons butter or margarine in top of each of 2 double boilers; tilt to coat sides. Beat eggs with remaining ingredients and 1 teaspoon salt. Divide and pour into butter or margarine. Cook over simmering water, gently lifting mixture from bottom and sides as it sets. Avoid constant stirring. Cook until set, but still moist. Eggs may be kept warm in covered, heated chafing dish. Serve with SPOON SIZE Shredded Wheat and sauce. Makes 8 (generous 1 cup) servings.

**GRAHAM-NUT COFFEECAKE**

2 eggs, beaten
4 cups sifted all-purpose flour
3 cups NABISCO Graham Crackers Crumbs
2 cups chopped walnuts or pecans
1 teaspoon ground cinnamon
1 (8-ounce) package DROMEDARY Chopped Dates or snipped Pitted Dates

In measuring cup sprinkle yeast onto water. Stir to dissolve. In large bowl combine milk, 1/2 cup sugar, salt and 1/2 cup butter or margarine, cut-up. Cool to lukewarm; then stir in eggs and dissolved yeast. Stir in 2 cups flour; then remaining flour and 2 cups NABISCO Graham Crackers Crumbs; beat until smooth and elastic. Cover and let rise in a warm place until double in bulk. Meanwhile, melt remaining butter or margarine. Combine walnuts, cinnamon, remaining cracker crumbs and remaining sugar. When dough has risen 2 hours, punch down; then stir in DROMEDARY Dates. With the use of two teaspoons, break off small pieces and turn in butter or margarine; then in nut mixture. Place in greased 10-inch tube pan or a 3-quart bundt cake pan. Continue in this manner until all dough has been used. Let rise in a warm place; then bake in a preheated moderate oven (350°F.) 45 to 50 minutes, or until done. Cool in pan 10 minutes; then loosen around edges and lift out onto rack. Serve warm or cooled. Makes about 20 (1 1/2-inch) wedges. Cake may be baked ahead of time and wrapped in aluminum foil until ready to use. To serve, heat in aluminum foil in a preheated moderate oven (350°F.) 10 to 15 minutes.
BEEF STROGANOFF

1/4 cup butter or margarine
1/2 cup chopped onion
1 clove garlic, minced
1 1/2 pounds top round, cut into small strips
1 (3-ounce) can sliced mushrooms, drained, reserving liquid
2 tablespoons all-purpose flour
1/4 teaspoon ground black pepper
1 (10 1/2-ounce) can condensed cream of mushroom soup
1/2 cup water
3/4 cup dairy sour cream
TRISCUIT Wafers
1 (4-ounce) jar DROMEDARY Pimientos, Sliced, drained

In skillet melt butter or margarine and sauté onion and garlic until golden; add meat and mushrooms and brown on all sides. Stir in next two ingredients and sauté about 1 minute. Add soup, mushroom liquid and water. Simmer about 5 minutes, or until meat is tender, stirring occasionally. Stir in sour cream and heat through, but do not boil. To serve, spoon over TRISCUIT Wafers and garnish with DROMEDARY Pimientos, Sliced. Makes 6 (about 2/3 cup) servings.

SURPRISE COFFEECAKE

1/3 cup light brown sugar, firmly packed
1 tablespoon butter or margarine, softened
1/2 teaspoon ground cinnamon
10 FIG NEWTONS Cakes, crumbled
1 1/4 cups sifted all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup butter or margarine, softened
1/2 cup granulated sugar
1 egg
1/2 cup milk
1 teaspoon vanilla extract

Mix together first three ingredients; toss with FIG NEWTONS Cakes. Set aside. Sift together next three ingredients. Cream butter and sugar. Beat in egg. Alternately add dry ingredients and milk. Add vanilla. Spread half of mixture on bottom of a greased and lightly floured 8-inch square baking pan; sprinkle with half of FIG NEWTONS mixture. Repeat with remaining batter and crumbs. Bake in a preheated moderate oven (350°F.) 40 to 45 minutes or until done. Makes 8 (2x4-inch) servings.
NABISCO RICE HONEYS WITH APRICOT SAUCE

1 (12-ounce) can apricot nectar
1 tablespoon lemon juice
1 tablespoon grated lemon rind
1 tablespoon butter or margarine

2 tablespoons sugar
1/4 cup DROMEDARY Chopped Dates
1 medium ripe banana, mashed
NABISCO Rice Honeys Chopped nuts

In saucepan combine first six ingredients. Bring to boil; then simmer about 1 minute. Stir in banana; let cool. Serve over NABISCO Rice Honeys. Sprinkle with nuts and/or coconut if desired. Makes 2 cups sauce.

BLUEBERRY TOASTETTES TOASTER PASTRIES A LA MODE

Prepare Blueberry TOASTETTES Toaster Pastries according to package directions; or heat for 5 minutes in a preheated hot oven (450°F.) Top with vanilla ice cream.
TEEN BRUNCH
Mock Champagne*
Fresh Strawberries
Stack 'em High Hotcakes*
Maple Syrup
Sausages
Apple Slices

MOCK CHAMPAGNE

\[ \frac{2}{3} \text{ cup sugar} \]
\[ \frac{2}{3} \text{ cup water} \]
1 cup grapefruit juice
1/2 cup orange juice
3 tablespoons grenadine syrup
1 quart ginger ale, chilled

Stir sugar and water over low heat until sugar is dissolved. Bring to a boil; boil 10 minutes. Cool. Add sugar-syrup to grapefruit and orange juice. Chill thoroughly. Just before serving, add grenadine syrup and ginger ale. Makes 1 1/2 quarts.

STACK 'EM HIGH HOTCAKES

1/2 cup NABISCO 100% Bran
2 1/2 teaspoons baking powder
1 cup milk
3 tablespoons granulated sugar
1 egg, beaten
3 tablespoons or margarine, melted
1 cup sifted all-purpose flour
3/4 teaspoon salt
Maple syrup

Soak NABISCO 100% Bran in milk for 5 minutes. Stir in butter or margarine and egg. Beat lightly. Sift together next four ingredients; stir into bran mixture until blended. Cook on greased griddle, browning on both sides. Serve with maple syrup. Makes about 16 (3-inch) pancakes.

MOCHA JAZZ

1 1/2 cups coffee
1/3 cup instant cocoa
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
4 whole cloves
Milk or light cream
1/2 cup heavy cream, whipped
Grated orange rind

Fill percolator coffee maker to 8-cup line. Combine coffee, instant cocoa, nutmeg, cinnamon and cloves in basket of coffee maker. Percolate to desired strength. To serve, pour small amount of milk into cup; fill with coffee mixture. Top with whipped cream and sprinkle with grated orange rind. Makes 8 cups.
FRUIT ON-A-STICK WITH HONEY-FRUIT SAUCE

1/4 cup honey
1 cup orange juice
3 tablespoons lemon juice
Bring first five ingredients to a boil; then cool. String assorted fruits on wooden skewers, and marinate in sauce. To serve, remove from sauce and place on tray.

BRAN-PRIZED COFFEE RING

**Bran Layer**
1 (8-ounce) package cream cheese, softened
1/4 cup light brown sugar, firmly packed
Grated rind and juice of 1 large orange, about 1 tablespoon rind and 1/4 cup juice
3/4 teaspoon ground cinnamon
1 1/2 cups NABISCO 100% Bran
1 cup canned apple slices, drained, reserving 6 slices

**Plain Layer**
2 cups sifted all-purpose flour
1/2 teaspoon salt
1 1/2 teaspoons baking powder
1 cup butter or margarine
1 1/4 cups sugar

Blend cream cheese, brown sugar, and orange rind in a small mixing bowl; beat until smooth and light. Stir in orange juice and combined cinnamon, bran, and apples. Sift flour, salt, and baking powder. Set aside. Cream butter or margarine in a large mixing bowl; gradually beat in sugar; beat until very light and fluffy. Add eggs slowly, beating between each addition. Alternately blend in flour mixture and milk, at low speed, beginning and ending with flour. Measure 1 1/3 cups batter and stir into bran mixture. Spread half of bran mixture evenly in bottom of well greased 9x3 1/2-inch tube pan. Then add half of cake batter. Repeat. Bake in a preheated moderate oven (350°F.) 1 1/4 hours or until cake tester inserted in center comes out clean. Cool in pan 10 minutes. Invert onto wire rack and cool completely. Heat milk and butter or margarine in small saucepan until butter has melted. Stir into sifted confectioners' sugar. Blend until smooth. Pour over flat surface of cake, letting some drizzle down sides. Decorate with reserved apple slices. Makes 1 (9-inch) coffee ring.
SPRING BRUNCH
Pineapple Juice
Eggs Delight*
Orange-Nut Corn Muffins*
Toast
Coffee

EGGS DELIGHT

25 PREMIUM Saltine Crackers, finely rolled (about 1 cup crumbs)
3/4 teaspoon chervil leaves
6 tablespoons butter or margarine, melted
1 (10-ounce) package frozen cut asparagus, cooked, drained

2 tablespoons toasted slivered almonds
6 eggs
1/2 teaspoon salt
1/4 teaspoon paprika
1/2 cup light cream

Combine crumbs, chervil and 2 tablespoons melted butter or margarine. Sprinkle about 1 tablespoon in bottom of each of 6 (6-ounce) individual baking dishes. Toss asparagus and almonds with remaining butter or margarine. Arrange around edges of cups. Break eggs into the center. Beat together remaining three ingredients. Pour over eggs. Sprinkle with remaining crumb mixture. Bake in a preheated slow oven (325°F.) about 13 to 15 minutes, or until eggs are done. Serve immediately. Makes 6 (6 ounce) servings.

ORANGE-NUT CORN MUFFINS

Prepare DROMEDARY Corn Muffin Mix according to package directions. Add 1/3 cup chopped nuts and 2 teaspoons grated orange rind. Bake as directed. Makes 9 (2 1/2-inch) muffins.
SWEET AND SOUR SAUSAGE

1 1/2 tablespoons cornstarch
1 teaspoon salt
3/4 cup light brown sugar, firmly packed
1 cup water
1/2 cup cider vinegar
1 tablespoon soy sauce
1/2 cup tomato ketchup
1/2 teaspoon prepared mustard
2 (8-ounce) packages brown and serve sausage links
1 medium Bermuda onion, sliced
1 green pepper, thinly sliced
1 (10-ounce) package frozen cauliflower, thawed
1 (4-ounce) jar DROMEDARY Pimientos, Pods, drained and cut in large pieces

In a large skillet, blend together first three ingredients. Add next five; cover and simmer for five minutes. Meanwhile, in a separate skillet, cook sausages until golden. Cut links in half. Remove with slotted spoon. In fat from sausages, sauté onion and green pepper until crisp tender. Add sausages, sautéed vegetables, cauliflower and pimiento pieces to sauce. Cover. Simmer gently 10 minutes. Serve over TRISCUIT Wafers. Makes 6 (approximately 1 cup) servings.

DATE NUT BREAD

2 cups sifted all-purpose flour
2 teaspoons baking powder
1/2 teaspoon ground cinnamon
1/4 teaspoon ground mace
1/2 teaspoon salt
1 (8-ounce) package DROMEDARY Pitted Dates, chopped
1/2 cup chopped walnuts
2 teaspoons grated orange or lemon rind
6 tablespoons butter or margarine
3/4 cup granulated sugar
2 eggs, well beaten
1/2 cup milk

Sift together first five ingredients. Toss DROMEDARY Pitted Dates with 1/4 cup flour mixture; add nuts and rind. Beat butter or margarine until soft; gradually add sugar, beating until creamy. Add eggs; then alternately stir in flour mixture and milk, beginning and ending with flour. Lightly, but thoroughly, fold in date mixture. Pour into greased 9x5x3-inch loaf pan. Bake in a preheated slow oven (325°F.) 55 to 65 minutes, or until cake tester inserted in center comes out clean. Cool in pan for 5 minutes; loosen around edges and turn out. Cool completely before slicing. Makes 1 (9-inch) loaf.
HOE CAKES WITH SALMON BARBECUE

2 tablespoons milk
1 egg
2 tablespoons minced onion
1 (8-ounce) package DROMEDARY Corn Muffin Mix
1/4 cup butter or margarine
Ground black pepper
Paprika

Stir first three ingredients into DROMEDARY Corn Muffin Mix. Melt some of the butter or margarine in skillet. Drop in corn muffin mixture by spoonfuls. Sprinkle with pepper and paprika. Cook over medium to low heat until done, turning once to brown both sides and adding more butter as needed. Serve hot with Salmon Barbecue. Makes 8 (about 3-inch) cakes.

SALMON BARBECUE

1/4 cup butter or margarine
1/4 cup lemon juice
2 (8-ounce) cans tomato sauce
1/2 teaspoon thyme leaves
1/4 teaspoon salt
1/4 teaspoon ground black pepper
4 salmon steaks (about 2 pounds)

Combine first six ingredients in a saucepan. Bring to boil stirring; then simmer 10 minutes. Broil salmon steaks over glowing coals about five minutes on each side, or until done, brushing frequently with sauce. Serve hot with remaining sauce and Hoe Cakes. Makes 4 (about 1/2 pound) servings and 1 3/4 cups sauce.
DATE TREAT

1 (1-pound, 1-ounce) package DROMEDARY Pound Cake Mix
1 cup milk
3 eggs
2 tablespoons butter or margarine, melted
1 (8-ounce) package DROMEDARY Chopped Dates

Empty contents of package into large bowl. Add 1/2 cup milk, 1 egg and 2 egg yolks. Blend at low speed. Beat 1 minute at medium speed. Add remaining milk; blend at low speed. Beat 1 minute at medium speed. Pour into greased 12 x 8 x 2-inch baking dish. Bake in a preheated moderate oven (350°F.) for 45 minutes, or until almost done. Remove from oven. Raise temperature to 400°F. Add butter or margarine to dates; toss until blended. Arrange evenly over cake. Blend sugar and cinnamon. Beat egg whites and salt until foamy; gradually add sugar mixture, while beating until stiff. Fold in sour cream. Spread evenly over dates; then sprinkle almonds on top. Bake 10 minutes longer. Cool on rack. Makes 12 (about 2 x 3 1/2-inch pieces.

APPLE-DATE ROLL

1/4 teaspoon ground cinnamon
1/4 teaspoon ground cardamom
1/4 cup sugar
1 (8-ounce) package DROMEDARY Pitted Dates, cut in halves
1 cup canned sliced apples, well drained
2 cups prepared biscuit mix
2 tablespoons butter or margarine
1 egg, separated
1/3 cup milk

Combine cinnamon and cardamom with 2 tablespoons sugar. Set aside 1 teaspoon for top of cooked crust. Combine dates and apples. Add remaining 2 tablespoons sugar to biscuit mix. Cut in butter until mixture resembles coarse meal. Add beaten egg yolk to milk. Stir into dry ingredients, mixing with a fork to form a fairly stiff dough. Knead on floured board 8 or 10 times. Roll out to 12 x 8-inch rectangle. Brush surface generously with unbeaten egg white. Pile filling in center. Spread to within 2 1/2 inches from long edge and to within 1/4 inch of each end. Fold long edges of dough to center, overlapping and sealing edges. Use two floured spatulas to carefully transfer roll to lightly greased cookie sheet. Place sealed edges underneath. Score top. Bake in a preheated hot oven (400°F.) 25 minutes. Remove from oven. Brush generously with remainder of egg white, slightly beaten. Sprinkle with reserved spiced sugar. Return to the oven for 5 minutes. Serve warm. Makes 1 (12-inch) roll.
PATIO BRUNCH
Chilled Orange Juice
Savory Shrimp and Egg Bake*
Pimiento Corn Fritters*
Ham Banana Rolls with Fruit Sauce
Coffee

SAVORY SHRIMP AND EGG BAKE

6 hard-cooked eggs, halved lengthwise
1 (1-pound) package shelled and deveined frozen shrimp (2 cups cooked)
2 tablespoons butter or margarine
2 1/2 tablespoons all-purpose flour
2 cups milk
1 teaspoon salt
1/4 teaspoon paprika
1 teaspoon prepared mustard
Dash Worcestershire sauce
1 cup shredded Gouda cheese
6 HOLLAND Rusk
Parsley sprigs


PIMIENTO CORN FRITTERS

3 eggs, lightly beaten
3/4 cup milk
2 tablespoons buttery flavor oil
1 cup all-purpose flour
24 Bacon Flavored Thins Crackers, finely rolled (about 1/2 cup crumbs)
1 teaspoon salt
1 (7-ounce) can corn niblets, drained
1 (2-ounce) jar DROMEDARY Pimientos, Sliced
Maple syrup

Combine all ingredients in order except maple syrup. Stir lightly to blend. Drop 1/4 cup batter onto a hot (380°F.) greased griddle or electric frypan. Cook until golden brown on both sides. Serve warm with maple syrup. Makes 10 (approximately 3 1/2-inch) fritters.
**BANANA BOATS**

1 grapefruit  
1/2 cup DROMEDARY Pitted Dates, chopped  
6 large ripe bananas  
1 tablespoon sugar  
1/8 teaspoon ground cinnamon  

**SHISH KABOB ON A ROLL**

8 small white onions  
1 green pepper, cut in 1-inch pieces  
1 pound lean beef, cut in 1-inch cubes  
16 cherry tomatoes  
6 to 8 frankfurter rolls  
Barbecue sauce  
Parboil onions and green pepper. String on 5 to 6-inch skewers with beef and tomatoes. Brush kabobs and inside surface of frankfurter rolls with barbecue sauce. Grill, turning to brown; toast rolls. Slide off skewers onto rolls and serve with additional sauce, if desired. Makes 6 to 8 servings.

**BLUEBERRY-BRAN SQUARES**

3/4 cup NABISCO 100% Bran  
1/2 cup milk  
2 tablespoons butter or margarine, melted  
1/2 cup light brown sugar, firmly packed  
1 egg, beaten  

Combine first two ingredients. Let stand 5 minutes. Stir in butter or margarine; then sugar and egg. Sift together next three ingredients. Blend with bran mixture. Stir in blueberries. Spread evenly on bottom of a greased 8-inch square baking pan. Bake in a preheated moderate oven (350°F.) about 30 minutes, or until done. Serve warm or cool with a dab of whipped cream or ice cream. Makes 9 (about 2 3/4-inch) squares.
SAUSAGE PATTIES TOPPED WITH ROSY APPLE RINGS

1 (1-pound) package frozen pork sausage
1 egg, slightly beaten
18 TRISCUIT Wafers, finely rolled (about \(\frac{3}{4}\) cup crumbs)
Vegetable oil
\(1\frac{1}{2}\) cups cranberry juice

2 or 3 medium-size cooking apples, peeled, cored and cut into \(\frac{1}{2}\)-inch rings
1\(\frac{1}{2}\) tablespoons cornstarch
\(\frac{1}{8}\) teaspoon salt
Cold water
1 teaspoon sugar
Parsley

Cut frozen sausage into \(\frac{1}{2}\)-inch slices. Coat each slice with egg and roll in TRISCUIT Wafers crumbs. Heat skillet slowly; brush with oil. Cook sausage slices slowly until golden on both sides. Keep warm. Meanwhile, place cranberry juice and apple rings in skillet or large saucepan. Simmer gently just until tender. Remove with slotted spoon. Blend cornstarch and salt with sufficient cold water to make a smooth paste. Add to cranberry juice. Bring to a boil, stirring constantly; cook two minutes longer. Add sugar. Return apples to sauce and let stand five minutes. To serve, top each sausage slice with apple ring and sauce. Garnish with parsley. Makes 9 servings (\(\frac{1}{2}\)-inch slice sausage and \(\frac{1}{2}\)-inch apple ring).
CORNED BEEF WITH ONION SAUCE

A half brisket (4 to 5 pounds) will be sufficient for 6 to 8 people. Sauté 1/4 cup finely chopped onions in 2 tablespoons butter or margarine until golden. Prepare 2 (2-ounce) packages white sauce mix according to label directions. Add onions and 1/8 teaspoon ground nutmeg. Hard cook 6 eggs; peel; cut in wedges and serve around the corned beef. Garnish with cherry tomatoes.

PINEAPPLE UPSIDE DOWN BREAD

3/4 cup butter or margarine, melted
1/3 cup light brown sugar, firmly packed
1 (1-pound, 41/2-ounce) can pineapple chunks, well drained
21/2 cups sifted all-purpose flour
1 teaspoon salt
1 tablespoon baking powder

5 NABISCO Shredded Wheat, finely rolled (about 11/3 cups crumbs)
1 tablespoon caraway seeds
3/4 cup finely grated sharp Cheddar cheese
3/4 cup grated raw carrot
2 eggs, lightly beaten
3/4 cup milk

Grease an 8x8x2-inch baking dish. Pour 3 tablespoons butter or margarine into baking dish. Sprinkle with half of brown sugar. Arrange pineapple chunks on top. Set aside. Sift flour, salt and baking powder. Add next four ingredients and remainder of brown sugar. Make a well in the center of dry ingredients. Add combined eggs, milk and the rest of butter. Stir just until dry ingredients are moistened. Spread evenly over pineapple. Bake in a preheated moderate oven (350°F.) 55 to 60 minutes. Let stand 5 minutes in pan before turning out. Serve warm. Makes 12 (approximately 2x21/2-inch) portions.
CREAMED HAM IN A RING

RING:
1 (1-pound) package DROMEDARY Corn Muffin Mix
1/4 cup chopped parsley
2 teaspoons chopped onion
2 eggs
2/3 cup milk

FILLING:
1/4 cup butter or margarine
1/4 cup all-purpose flour
1 3/4 cups milk
1/8 teaspoon ground black pepper
1/2 teaspoon Worcestershire sauce
1 cup grated natural Cheddar cheese
(approximately 3 ounces)
1 cup cooked left-over lima beans
2 cups cooked left-over ham,
cut in 1/2-inch thick strips
(approximately 12 ounces)
Lettuce
Fresh or canned, drained fruit

SAVORY BEEF AND WHEAT

6 whole cloves
1 small onion, cut in half
1 teaspoon crushed bay leaves
3 cups milk
5 tablespoons butter or margarine
3/4 cup all-purpose flour
1 (3-ounce) can sliced mushrooms, drained,
reserving liquid
1/2 teaspoon salt
1/2 teaspoon white pepper
3 (2 1/2-ounce) jars sliced, dried beef, steeped 3 minutes in boiling water
and drained
3 tablespoons snipped parsley
6 NABISCO Shredded Wheat, split


BREAKFAST CRUNCH CAKE

3/4 cup sugar
1/2 cup butter or margarine, softened
1 egg
1/3 cup dairy sour cream
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking powder

1/2 teaspoon baking soda
1/2 teaspoon salt
1/8 teaspoon ground nutmeg
1/3 cup milk
2 cups TEAM Flakes, crumbled
1/4 cup chopped walnuts
3/4 teaspoon ground cinnamon

Cream 6 tablespoons sugar with 1/3 cup butter or margarine until light and fluffy. Thoroughly beat in egg. Stir in sour cream and vanilla extract. Sift together next five ingredients. Alternately stir into creamed mixture with milk. Pour into a greased 8-inch square baking pan, spreading evenly to sides. Melt remaining butter or margarine; mix with TEAM Flakes Cereal and chopped walnuts. Combine remaining sugar and ground cinnamon; stir thoroughly into cereal mixture. Sprinkle over batter; press in gently. Bake in a preheated moderate oven (375°F.) 30 to 35 minutes, or until done. Serve warm or cool. Do not wrap unless completely cool. Makes 1 (8-inch) cake.
CHRISTMAS BRUNCH

Half Grapefruit  Orange Juice
Scrambled Eggs with Mushrooms  Honey Glazed Ham Slices with Spiced Crab Apples
Crab Crêpes with Avocado Sauce*  Apricot Wheat Bread*  Toasted English Muffins  Stuffed Dates
Coffee  Milk

CRAB CREPES WITH AVOCADO SAUCE

1/2 cup sifted all-purpose flour  2 tablespoons lemon juice
1/2 teaspoon salt  1/4 cup butter or margarine
2 eggs, well beaten  1 (7-ounce) jar DROMEDARY Pimientos Pods, well drained
3/4 cup milk  1 (3-ounce) package cream cheese, softened
1/2 cup mayonnaise  1 ripe avocado, peeled, pitted
1/4 teaspoon curry powder  and sieved
2 teaspoons finely chopped onion  1/8 teaspoon salt
2 (7 3/4-ounce) cans crabmeat, drained and flaked

Sift flour and salt. Combine beaten eggs and milk. Add gradually to dry ingredients and beat until smooth. Cover and refrigerate while preparing filling. Blend next four ingredients and 1 tablespoon lemon juice in top of double boiler. Keep warm over hot water. Melt a small amount of butter in a skillet, 5 to 6 inches in diameter. Pour 1 1/2 to 2 tablespoons of batter into pan; tip pan to coat it evenly with batter. Cook until golden brown; turn; place pimiento pod in center and cook a few minutes longer. Slide onto wax paper. Spread with about 2 tablespoons crabmeat filling. Roll; keep warm on covered plate set over hot water. Repeat with remainder of batter and filling. Blend cream cheese, sieved avocado, salt, and remaining lemon juice in top of the double boiler. Heat thoroughly. To serve, arrange crêpes in a shallow chafing dish; spoon avocado sauce over them and garnish with pimiento. Makes 12 to 14 crêpes.
APRICOT WHEAT BREAD

11/2 cups dried apricots, finely cut
1 (81/2-ounce) can crushed pineapple
1 cup light brown sugar, firmly packed
1/2 cup butter or margarine
2 cups sifted all-purpose flour
2 teaspoons baking powder

1/2 teaspoon salt
5 NABISCO Shredded Wheat, crumbled (about 11/3 cups crumbs)
3/4 cup chopped walnuts
2 eggs, well beaten
3/4 cup milk

In a saucepan, simmer apricots, pineapple and 1/4 cup brown sugar for about 8 minutes, or until apricots are tender, stirring occasionally. Remove from heat. Add butter or margarine and stir until melted. Cool to room temperature. Sift flour, baking powder and salt. Add remaining brown sugar, NABISCO Shredded Wheat crumbs and nuts. Mix well. Stir in eggs, milk and apricot mixture. Blend thoroughly. Turn into a greased 9x5-inch loaf pan. Bake in a preheated moderate oven (350°F.) 1 hour to 1 hour and 15 minutes. Turn out on rack to cool. Decorate as desired. Makes 1 (9-inch) loaf. May be baked ahead of time and frozen.

SPANISH TART
(For Spanish Fiesta Brunch)

32 NILLA Vanilla Wafers, finely rolled (about 11/3 cups crumbs)
1/4 cup butter or margarine, melted
1/2 cup granulated sugar
4 eggs, separated

2 tablespoons lemon juice
2 teaspoons grated lemon rind
3/8 cup sweet white wine
About 3/4 cup halved green and red grapes

Prepare and bake crumb crust as directed on package; cool. Meanwhile, in top of double boiler combine remaining 1/4 cup sugar, egg yolks and next three ingredients. Cook over simmering water, while stirring, until thickened; cool. Beat egg whites until stiff, then fold into egg yolk mixture. Turn into crumb crust. Bake in a preheated moderate oven (375°F.) 15 minutes, or until golden. Cool on rack. Garnish with grapes; then refrigerate until ready to serve. Makes 8 servings.
SPANISH FIESTA BRUNCH

Sangria
Pollo a la Pepitoria* (Chicken Hodge-Podge)
Alcachofas Granadina (Artichokes Granada Style)
Spanish Tart*
Amor Frío (Spanish Cream with Fruit)
Coffee

POLLO A LA PEPITORIA (Chicken Hodge-Podge)

3 pound broiler fryer, cut into pieces
1 1/2 teaspoons salt
1/2 teaspoon ground black pepper
6 tablespoons all-purpose flour
1/4 cup olive oil
2 medium onions, sliced
1 (13 3/4-ounce) can chicken broth
3/4 cup dry sherry

1 bay leaf
2 hard-cooked eggs
1 medium clove garlic, minced
12 whole, blanched almonds, finely chopped
2 tablespoons chopped parsley
1 (2-ounce) jar DROMEDARY Pimientos, Sliced

Rub chicken with 1 teaspoon salt and 1/4 teaspoon pepper; then coat with 1/4 cup flour. In large skillet, heat olive oil and brown chicken pieces on all sides; remove. Add onions and brown, stirring frequently. Return chicken to skillet; add chicken broth, sherry and bay leaf. Simmer, covered, 35 to 40 minutes, or until chicken is tender. Meanwhile, cut whites of eggs into strips; set aside. Mash yolks; add garlic, 2 tablespoons flour and almonds. Add some gravy from skillet and stir to form a paste. When chicken is done, remove to platter. Stir egg yolk mixture into gravy in skillet. Add 1/2 teaspoon salt and 1/4 teaspoon pepper. Simmer a few minutes, or until gravy is thickened. Pour over chicken. Garnish with egg white strips, parsley and pimiento. Makes 4 servings.
Bran Rolls

6 tablespoons butter or margarine
2 cups sifted all-purpose flour
1/2 teaspoon salt
1 tablespoon baking powder
1/4 teaspoon ground mace
1/4 cup granulated sugar

1/4 cup NABISCO 100% Bran
1 egg, well beaten
1/3 cup milk
2/3 cup apricot preserves
1/4 cup water

Melt 1 tablespoon butter; set aside. Sift together next four ingredients. Cut in 4 tablespoons butter until like coarse cornmeal. Stir in sugar and bran. Make a well in center; add combined egg and milk. Mix until blended; then knead until smooth on a lightly floured board. Divide in half. Roll one half into a circle, about 10 inches in diameter. Brush with half of melted butter. Cut into 8 triangles. Place about 1/2 teaspoon preserves on broad end of triangles. Do not spread. Roll up from broad side. Place on greased cookie sheet. Repeat with remainder of dough. Bake in a preheated hot oven (400°F.) 10 to 15 minutes, or until done. Meanwhile, combine remainder of preserves with water. Stir and bring to a boil. Boil 3 to 4 minutes without stirring. Remove from heat; stir in remaining butter. Remove rolls to rack. Brush with glaze. Serve warm. Makes 16 (4-inch) rolls.

Pimiento Cup Quiche

Drain 3 to 4 (4-ounce) jars DROMEDARY Pimientos, Pods and pat dry on paper towel. Spread and shape pimientos around inside of 10 lightly greased 5-ounce custard cups. Beat 5 eggs well. Then beat in 1 pint light cream, 1 cup (4 ounces) finely grated natural Swiss cheese, 3/4 teaspoon salt, 1/4 teaspoon powdered mustard and 1/8 teaspoon ground nutmeg. Pour into pimiento lined cups. Sprinkle with 4 ounces slivered cooked ham. Place cups on baking sheet. Bake in a preheated moderate oven (350°F.) about 40 minutes, or until puffy and golden brown. Serve immediately. Makes 10 (3/2 cup) servings.

Eggs Benedict Served on Holland Rusk Topped with Quick Hollandaise Sauce

Spread 6 HOLLAND Rusk with butter. Cover with 4 ounces lightly sautéed Canadian bacon and 6 well drained poached eggs. Top with Quick Hollandaise Sauce; garnish with parsley. Makes 6 (approximately 3 1/2 ounce) servings.

Quick Hollandaise Sauce:
Prepare 1 (2-ounce) package white sauce mix according to label directions using 1 cup water. Blend in 1/4 cup mayonnaise and 1 teaspoon fresh lemon juice. Heat 1 minute longer.
CHEESE PANCAKES WITH RASPBERRY SAUCE

1 cup milk  
2 tablespoons butter or margarine  
36 RITZ Cheese Crackers, finely rolled (about 1 1/2 cups crumbs)  
3 eggs, beaten

In medium saucepan scald milk; add butter or margarine; stir until melted. Add cracker crumbs. Let stand until soft. Add eggs and mix well. Sift together next three ingredients; stir into batter with cheese. Cook on greased griddle, browning on both sides. Makes about 12 (4-inch) pancakes. Serve with Raspberry Sauce.

BRAN APPLE-LAYERED COFFEECAKE

1 cup milk  
2 1/4 cups NABISCO 100% Bran  
2 cups chopped apple  
2 1/2 cups sifted all-purpose flour  
1 cup granulated sugar  
2 teaspoons ground cinnamon  
1 cup butter or margarine  
1 teaspoon salt  
1 1/2 tablespoons baking powder  
1 (8-ounce) package DROMEDARY Chopped Dates  
2 1/4 cup coarsely chopped pecans or walnuts  
3 eggs, lightly beaten  
Confectioners' sugar

Add milk to bran; let stand. To chopped apple, add 1/4 cup flour, 1/4 cup sugar, 1/2 teaspoon ground cinnamon and 2 tablespoons butter, melted; mix lightly and set aside. Sift remainder of flour, sugar and cinnamon with salt and baking powder. Cut in remaining butter until mixture resembles coarse cornmeal. Add chopped dates and nuts; mix well. Add eggs and bran mixture, stirring until just blended. Spread half of mixture on bottom of a well greased 3-quart bundt cake pan or 9-inch tube pan. Sprinkle evenly with apple mixture. Add remaining batter. Bake in a preheated moderate oven (375°F.) 55 to 60 minutes or until done. Cool in pan 10 minutes; turn out onto wire rack. Sprinkle lightly with confectioners' sugar. Serve warm. Makes about 20 (1 1/2-inch) wedges. Cake may be baked ahead of time; when cool, wrap with aluminum foil and store in freezer. To serve, let thaw at room temperature; heat in aluminum foil in a preheated moderate oven (350°F.) 12 to 15 minutes.